



Greatest Hits, Vol. II

ALL COCKTAILS \$17

EMPEROR NORTON'S MISTRESS

Cyrus Noble bourbon, Fresh Victor Strawberry & Lemon, Mandarine Napoleon; over cube ice and tall with an edible peacock feather garnish

ZAPOTEC SOUR *"Best Cocktails of 2011" award from TastingTable.com*

Zomoz Mezcal, Earl Grey Tea Syrup, Lime Juice, Blackberries, Egg White; double shaken and served up with a blackberry

EASTERN MARKET

Bombay Sapphire East gin, muddled bing cherries, rosemary peppercorn syrup, lime juice; up with a rosemary speared bing cherry

PAMPLEMOUSSE AU POIVRE *2018 Cocktail of the Year (San Francisco World Spirits Competition)*

Los Vecinos Mezcal, Giffard Crème de Pamplemousse Rose, ELIXIR de Poivre Sichuan Pepper Cordial, Bitter Truth Grapefruit Bitters; over crushed ice with pink peppercorns

CELERY CUP NO.1 *Featured in several books, including Dale DeGroff's The New Craft of the Cocktail*

Square One Cucumber Organic Vodka, Pimm's, muddled celery, cilantro, and English cucumber, Fresh Victor Lemon Sour; tall with a celery leaf garnish

THE MONK'S CHERRY NO.3 *2016 update to the Winner of the 2008 Chartreuse Iron Bar Chef Competition*

Bulleit Bourbon, Green Chartreuse, Carpano Antica, muddled bing cherries and lavender; over crushed ice with a lavender speared bing cherry

BLACKBEARD

Rhum JM Blanc, Plantation Xayamaca rum, Perfect Puree Blackberry puree, Fresh Victor Mexican Lime & Agave, fresh mint, soda water; tall and over with a mint sprig

COUNTRY THYME

Wódka Vodka, muddled blueberries and fresh thyme, Fresh Victor Lemon Sour; shaken and served over with fresh thyme



Have you tried our **FROZEN IRISH** yet? You can still snag our 1st edition, collectible souvenir cup while supplies last. Our house recipe features Teeling Small Batch Irish whisky, locally made Grand Coffee cold brew, Mr. Black coffee liqueur, and Amaro di Angostura for some complexity. Give it a try!



Greatest Hits, Vol. II

Welcome to Volume 2 in our series of menus highlighting the best-selling, most publicized, and best placing contest winners of the last twenty years of business. In this second edition, we focus on early summer berries and stone fruit balanced with some non-seasonal recipes. Since my earliest original recipes helped set a new norm for culinary-inspired, produce-driven, seasonal and sustainable cocktails in America, that style has dominated the ELIXIR approach through the years. As a historic saloon and a renowned whiskey bar, those two themes also pop-up along the way, utilizing naming conventions and classic cocktail inspiration to round out or approach to delicious, creative, and sometimes whimsical cocktails. Thanks for twenty years of support, and here's to another twenty! - H. Joseph Ehrmann, 13th Proprietor since 1858

Emperor Norton's Mistress

H. Joseph Ehrmann, 2008

1.5oz Cyrus Noble Bourbon
.75 oz Mandarine Napoleon
2oz Fresh Victor Strawberry & Lemon (or 4 medium size Strawberries (California local strawberries start coming in mid-June and thrive for a few month))

In a mixing cup muddle 3 strawberries to juice. Add Bourbon, Mandarine Napoleon and Fresh Victor, and fill with ice. Shake hard to dilute and Hawthorne strain over fresh ice in 10.5oz glass. Slice one strawberry through the tip and place on rim to garnish.

Mixologist's Notes:

Strawberry, orange, vanilla, bourbon...balanced with fresh strawberry pulp floating over beautiful chunks of ice. Emperor Norton is a classic San Francisco icon from the Victorian era. The original San Francisco eccentric, Norton declared himself "Emperor of these United States and Protector of Mexico". He walked San Francisco between 1849 and his death in 1880, distributing his own currency (which was accepted by many) and inviting foreign royalty to visit him. If he came into the saloon on 16th and Guerrero and I was behind the stick, I'd have served him.



Photo: Karina Finch

High resolution photos available upon request.



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Zapotec Sour

H. Joseph Ehrmann, 2011

1.5oz Zomos Mezcal
1oz earl grey tea syrup
1oz lime juice
4 blackberries (or 1oz Perfect Puree Blackberry Puree)
.75oz egg white
Edible flower garnish

In a mixing glass, add blackberries and muddle well, add remaining ingredients and dry shake for 10 seconds, fill with ice and shake well for 10 seconds, double strain up and garnish with an edible flower



Photo: Jonathan Fong

Mixologist's Notes:

Originally created in 2011 for the menu at Circolo Restaurant, this cocktail won a "Best Cocktails of 2011" award from TastingTable.com

Eastern Market

H. Joseph Ehrmann, 2012

6 bing cherries, muddled*
1 1/2oz Bombay Sapphire East gin
1oz lime juice
1oz black pepper rosemary syrup
Bing cherry with a small rosemary sprig positioned like a stem*
Add all ingredients to a cocktail shaker, top with ice and shake well. Double strain up into a cocktail coupe and garnish

*cherries - When muddling, the pits get strained out in the pour, so don't concern yourself with them. For garnishing, a slice alongside the pit will get it on the rim. After pulling the stem you can insert there and slide the rosemary stem past the pit on the other side of the slit.



Photo: Jonathan Fong



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To make the syrup:

1 tsp. black pepper
1 spring fresh rosemary
1 cup water

Cook the black pepper and the rosemary in a pan until aromatic, then add one cup of water and bring to a boil. Cook for 2-3 minutes. Strain. Add an equal amount of sugar by volume.

Mixologist's Notes:

Created for the 2012 Bombay Sapphire GQ Bartender of the Year competition. The inspiration came from some pickled cherries I made with black pepper and rosemary. While snacking on them I thought, "These need some gin!"

Pamplemousse au Poivre

H. Joseph Ehrmann, 2018

Winner of the "Cocktail of the Year" Competition at the San Francisco World Spirits Competition

2oz Los Vecinos Mezcal (original made with Banhez)
1oz Giffard Pamplemousse
.5oz House-made ELIXIR de Poivre Sichuan Pepper Cordial*
(originally Marie Brizard Poivre de Sichuan)
.5oz Lemon Juice
1 dash Bitter Truth Grapefruit bitters
Shake and strain, either

- Short, over crushed ice and garnished with a sprinkle of pink peppercorns and a wide lemon twist (as prepared in Elixir)
- Up into a cocktail glass with a grapefruit peel cone filled with pink peppercorns rested on the rim (as originally prepared in the SF World Spirits Competition)

*Elixir de Poivre Cordial

8oz Stolen Heart Vodka (120 proof) or Everclear

1Tbsp Pink Peppercorn

¼ Tsp Sichuan Peppercorn

½ Tsp Coriander Seed

Macerated in a jar for 12-24 hours, strain solids and mix 1:1 with 1:1 simple syrup.



Photo: Rachel Rinehart

High resolution photos available upon request.



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Celery Cup No. 1

H. Joseph Ehrmann, 2008

Designed as a launch cocktail for Square One Cucumber vodka; featured in numerous publications, including Dale Degroff's The New Craft of the Cocktail and the 2011 Food and Wine Cocktail Book

- 1.5oz Square One Cucumber Organic Vodka
- 2" of celery stalk pieces
- 2 Tablespoons of de-stemmed cilantro leaves
- 1oz lemon
- 1 oz simple syrup
- .5 oz Pimm's
- 1" peeled, fresh English cucumber, cut into pieces



Photo: liquor.com

Prep the celery by cutting stalks into one inch pieces, peeling the cucumber and cutting it into 1/2 inch wide half-wheels, and pull the cilantro leaves from the stalks. In a mixing glass, muddle the cucumber pieces, celery pieces, cilantro leaves and lemon juice into a pulp. Add the Pimm's agave nectar and vodka. Cover in ice and shake hard for 10 seconds. Hawthorne strain tall over fresh ice and garnish with a center piece of celery or a celery ribbon (made by peeling thin slices of celery and flash cooling in a bed of cold water, to curl)

Mixologist's notes:

This play on a popular Pimm's cup variation is very versatile, cool and refreshing. Try this one and then play with it to come up with No.2, No. 3 and so on...

The Monk's Cherry No.3

By H. Joseph Ehrmann, 2016 update

- 1oz Bulleit Bourbon
- .75oz Chartreuse Green
- .5oz Carpano Antica
- 5 bing cherries*
- .5oz Lavender syrup

In a Mixing glass, add 5 bing cherries (with pits is fine, just don't crush them) and muddle well. Add the other liquid ingredients, fill with ice and shaken well for 10 seconds. Strain over a short glass of crushed ice and garnish with a lavender cherry (see below).



Photo: Jonathan Fong

High resolution photos available upon request.



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Lavender cherry garnish:

Break the long stem off of a lavender flower about .5inches from the bottom of the flower. Clean up the stem so it will slide nicely into the cherry. Pull the stem from a cherry, insert there and slide the lavender flower past the pit. On the other side of the pit, slice alongside the pit and mount it on the rim, stem up tall.

Mixologists Notes:

I created the original drink as my entry in the 2008 Chartreuse Iron Bar Chef Competition. It was a tough field of 14 of San Francisco's finest bartenders (and some of the best in the country at the time). We could use only Green or Yellow Chartreuse and a limited bar of spirits, plus a wide array of produce and herbs. The only sugar was basic simple syrup (a couple of liqueurs and, of course, the fruit) and no bitters at all. We brought our own tools, but nothing too fancy. It was a very fun event, resulting in some great spontaneous cocktails. The first version involved muddling dried lavender leaves into the cherries, shaking it all and serving it up. The Second version involved dried cherries for making the drink out of cherry season and this third version takes a julep-esque turn over crushed ice, with lavender syrup instead of flower.

Blackbeard

H. Joseph Ehrmann, 2012

1oz unaged agricole rum (Rhum JM Agricole Blanc)
1oz Plateray Xayamaca Jamaican rum
4-5 blackberries
2 sprigs of fresh mint
1oz lime juice
.75oz agave nectar
soda water

Into a mixing glass, peel the leaves of two mint sprigs and reserve the top of one for garnish. Add blackberries and muddle until berries are well juiced. Add the rums, lime juice and agave nectar and fill with ice. Shake well for 10 seconds and double strain tall and over fresh ice. Top with soda water and stir. Slap the mint and garnish.



Photo: Jonathan Fong

Mixologist Notes:

This is a blackberry mojito with two different rum styles: Agricole and Jamaican. The combination of bright, grassy agricole with rich, barrel-aged Jamaican makes for a nice twist on the classic (and is the key differentiator), while double straining any berry seeds and mint particles keeps the drink looking neat and crisp.

High resolution photos available upon request.



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Country Thyme

H. Joseph Ehrmann, 2006

1.5 oz. Wódka Vodka

10-15 Fresh organic blueberries (can also be made with other fresh berries like black berries or huckleberries but may need more sweetener. Use whatever is in season and fresh and this recipe can change for months)

1/2 of a lemon, in pieces

.25oz. organic agave nectar

2 sprigs thyme

2 sprigs thyme

Place blueberries and lemon pieces in a mixing cup and muddle to juice both. Add agave nectar and vodka, and then top with ice. Shake vigorously for 10-20 seconds. Place one small sprig of Thyme in the palm of your hand and slap it to release the oils. Twist it and place at the bottom of a 10 oz glass (highball or old fashioned bucket) and fill with ice. Strain the drink over the ice. Take a nice big, pretty sprig of Thyme and slap it again before sticking it into the drink as a garnish. (When blueberries are out of season, use 2 barspoons of high quality blueberry preserves and experiment a few times adjusting the amount of agave nectar to find the sweet sour balance depending on the sweetness of the preserves.)



Mixologist's Notes:

The beauty of this cocktail, beyond its refreshing flavor, is threefold: it is simple to prepare yet appears very esoteric (it's a blueberry lemonade with thyme in it); it is an incredibly versatile formula (you can switch the berry for whatever is in season, or you can change the fruit herb combo to strawberry/mint, strawberry/ basil, raspberry/tarragon, etc); it is visually stimulating which creates instant appeal with other customers.)

High resolution photos available upon request.