

▶ MOST DRINKS \$17 ▶

# VICTORIAN HOLIDAYS



## AT ELIXIR

DOING THE HOLIDAYS VICTORIAN STYLE. SINCE THE VICTORIAN ERA

**SHERRY BABY**  
add a 4oz Lustau Fino or  
Amontillado sidecar  
to any drink for \$15

**BATTER UP!**  
take home 12 oz of Hot Butt  
Rum batter, makes 6 drinks.  
\$24



### HOT BUTT RUM

our signature HBR batter includes  
vanilla ice cream, butter, brown  
sugar, cinnamon, nutmeg, allspice,  
vanilla and cardamom, with  
Bacardi Reserva Ocho rum  
**ORDER IT NONALCOHOLIC  
WITH LYRE'S SPICED CANE SPIRIT**

### GOLD MINER'S SPICED CIDER!

apple juice infused with cinnamon,  
allspice, and clove; served with  
your choice of spirit  
Argonaut Saloon Strength Brandy  
or Cyrus Noble Bourbon  
**ORDER IT HOT, COLD, OR NONALCOHOLIC**

### MISTLETOE SOUR

Evan Williams Black Bourbon,  
Crème de Menthe,  
Fresh Victor Lemon Sour +  
Three Citrus & Mint,  
egg white (or vegan Fee Foam),  
with fresh mint and pom arils

### PUMPKIN KILLER

Planteray Xaymaca rum,  
Fresh Victor Pineapple & Ginger  
Root, fresh OJ, coconut cream,  
pumpkin spice syrup  
**THE GOLDEN HYDRANT FIRE RELIEF  
DRAFT COCKTAILS DONATE \$2 OF  
EACH SOLD TO THE SFFD**



### ELIXIR EGGNOGS!

**HOUSE EGGNOG**  
made fresh daily and mixed with  
Maison Ferrand cognac or rum  
**OR SELECT YOUR  
PREFERRED SPIRIT AND ADD \$4**

**AÑOJO**  
with Luna Azul añejo tequila,  
Lustau amontillado sherry and  
a flamed orange twist  
**OR ORDER IT WITH A NON-ALCOHOLIC  
TEQUILA REPLACEMENT SPIRIT**

**AGED NOG**  
house blended Maison Ferrand  
cognac, aged one year in glass

**NON-ALCOHOLIC EGGNOG**  
nutmeg dusted with a  
flamed orange twist **\$12**  
**OR ORDER IT WITH A NON-ALCOHOLIC  
WHISKEY OR RUM REPLACEMENT SPIRIT  
FOR \$4 MORE\***

\*ask your bartender for current selection

### NOG IT UP

### HOT! COLD! YOU PICK! THE KENTUCKY PILGRIM

Wild Turkey 101  
bourbon infused  
with cardamom, cinnamon,  
and dried cranberry,  
Luxardo Maraschino,  
demerara, lemon sour



### HOT! TOM & JERRY

A frothy housemade batter of eggs, sugar, nutmeg, vanilla,  
Maison Ferrand cognac & rum, and frothed milk

**ONLY AVAILABLE FOR TEN DAYS:  
December 15 through December 25**



**OPEN CHRISTMAS DAY AT 5PM  
NO DOOR CHARGE NEW YEAR'S EVE  
JOIN US NEW YEAR'S DAY AT NOON**  
Like the menu, the bar, your drink? Let the world know!



ELIXIRSF



ELIXIRSALOON

**LET US KNOW  
WHAT YOU  
THOUGHT!**





## ELIXIR

Welcome to San Francisco's home of Victorian Holidays! There have been happy, happy holiday celebrations on this spot since 1858, and we love to pour that vibe into everything we do at ELIXIR. So whether you're getting some "you time," meeting a friend, making a new one, or enjoying a crowd, we're glad you chose our humble saloon as the place to do it. Order up your version of a cup of cheer, and toast your neighbor. It's time to celebrate the good in all of us!

Thanks for being here! Please tell your friends, family, and colleagues about us (tag @elixirsf) and keep coming back to join us throughout the new year!

Happy Holidays!  
The Entire ELIXIR Family

*The Kentucky Pilgrim,  
served cold*



## **THE KENTUCKY PILGRIM**

*1.5 oz Wild Turkey 101 "Thanksgiving Infusion" (see below)  
1 oz lemon juice  
.5 oz Maraschino liqueur  
.5 oz demerara syrup*

### **COLD COCKTAIL DIRECTIONS**

*In a mixing glass, add all ingredients, fill with ice and shake well for ten seconds. Hawthorne strain into a wine glass and garnish with a long lemon twist.*

### **WARM COCKTAIL DIRECTIONS**

*Mix all ingredients in a mug and add 3 oz hot water. Stir and garnish with a wide lemon disc twist.*

### **MIXOLOGIST'S NOTES**

*I created this drink during the BAR 5-day certification course I took in 2008 (6th class) as part of our assignment. I designed it as a holiday cocktail for the upcoming season with the idea that it would be both a good aperitif for holiday meal as well as a delicious cocktail in an average bar setting.*

### **THANKSGIVING INFUSION**

*In a wide-mouthed glass infusion jar place one liter of Wild Turkey 101 bourbon and two teaspoons of cardamom seeds. Close and leave in a dark cool place for one day. Strain out cardamom and add one and a half cups of dried sweetened cranberries and three 3" sticks of cinnamon. Close and leave for another two days, agitating once per day. Strain solids and then press solids into strainer hard to extract more spirit that is absorbed in the dry fruit (or eat the whiskey-soaked cranberries!). Store in the original whiskey bottle with proper labeling (commercially, store in an unlabeled bottle).*

*The Kentucky Pilgrim,  
served hot*





## ELIXIR EGG NOG

8 eggs  
2 cups sugar  
3 cups half and half  
Nutmeg

### DIRECTIONS

Crack and separate the eggs, putting whites and yolks in separate bowls. Beat the yolks well. Beat the whites into a froth. Add a cup of sugar each to the whites and yolks and mix both well. Gently fold the yolks into the whites. Add the half and half and mix well. Bottle and store in the refrigerator. Serve a four-ounce portion with one and a half ounces of your preferred spirit.

### AGED EGG NOG

In an empty, clean 750 mL glass bottle, add eighteen ounces of fresh egg nog and seven ounces of your favorite spirit. We like a 50/50 blend of rum and VSOP cognac. Seal tightly and put it in the back of your fridge until next year.

## AÑOGO

1.5 oz añejo tequila  
.5 oz Amontillado sherry  
4 oz chilled fresh egg nog  
orange twist  
matches

In an Old Fashioned glass or other bucket-style glass (snifters or wine glasses are nice too because they capture the aroma of the burnt orange oil), combine the tequila and egg nog and stir well. Cut a half dollar-sized twist of orange peel just deep enough to not include any pith. Light a match, and hold the twist over the glass with two fingers, pointing the rind side at the surface of the drink. Place the burning match between the twist and the drink (no need to “warm up” the rind) and squeeze the peel, sending the oils through the flame and onto the surface of the glass. (Be careful not to burn yourself, but make sure you see the oils ignite as they spray.) Drop the twist in the glass and serve. (This can also be served on the rocks, but don’t let it dilute too much or you’ll ruin the rich, creamy texture.)

Notes: This twist on the classic egg nog takes advantage of the traditional flavors of a barrel-aged spirit, but twists it with the spice of añejo tequila instead of the normal brandy, bourbon, or rum. By using a high-quality añejo tequila in particular, you’ll get nice citrus notes which are highlighted by the toasted orange oils sprayed on the surface.

**While eggnogs are perfectly delicious without alcohol, if you’d like to try a non-alcoholic spirit alternative in it, we recommend Kentucky 74 Spiced or Bare Zero Proof Reposado**



## **HOT BUTT RUM**

*Classic recipe, our name.*

### **HOT BUTTERED RUM BATTER**

2 lb dark brown sugar  
1 lb unsalted butter (softened)  
4 teaspoons ground cinnamon  
4 teaspoons ground nutmeg  
1 teaspoon ground allspice  
1 teaspoon ground cardamom  
1 quart of melted vanilla ice cream  
1 teaspoon vanilla extract

#### **DIRECTIONS**

*In a mixing bowl, using an immersion blender or large wire whisk, beat all ingredients together until well-combined. Keep frozen in resealable containers.*

*To make Hot Butt Rum: Warm an eight- to ten-ounce mug with hot water and let rest. Discard the water; then add two heaping teaspoons of the batter with one and a half ounces of aged Caribbean rum such as Bacardi Reserva Ocho or Plantation Original Dark. Top with four ounces of boiling water and stir well to mix. Serve with a spoon.*

**12-oz jars of our batter are available for purchase. Ask your bartender.**



## **GOLD MINER'S SPICED CIDER**

*64 oz apple cider or apple juice  
2 tablespoons cloves  
2 tablespoons allspice berries  
2 cinnamon sticks*

### **DIRECTIONS**

*Add all ingredients to a pot and gently warm the cider to desired temperature, then maintain that temperature. Allow to steep until fragrant, then strain off solids and return to the pot. Serve a four-ounce portion with one and a half ounces of your favorite spirit. We prefer Argonaut Saloon Strength brandy or Evan Williams bourbon whiskey.*

*We prefer Argonaut Saloon Strength brandy or Cyrus Noble bourbon whiskey*



## ELIXIR'S TOM & JERRY

### T&J BATTER

8 jumbo eggs  
1.5 cups powdered sugar  
.5 teaspoon cream of tartar  
1 tsp vanilla extract  
freshly grated nutmeg

1 750 mL bottle Plantation Original Dark Rum  
1 750 mL bottle Ferrand Ambre Cognac

### DIRECTIONS

Separate egg whites and yolks. In a large mixing bowl, beat the yolks with the sugar and vanilla until thin and light in color. In another bowl, add the egg whites and cream of tartar, beat until stiff and forming stiff peaks (if they flop over, keep beating). Gently fold in the yolk mixture. Mix until batter is thick, but light.

To make Tom & Jerry: Warm an eight- to ten-ounce mug with hot water and let rest. Discard the water, then add four ounces of T&J Batter to the mug with a total of one and a half ounces of spirits (half rum, half cognac). Top with four oz of hot, frothed milk and stir gently, garnish with nutmeg and serve with a spoon.

In order to provide a consistent experience throughout the day and period of service, Elixir prepares a batch of batter with the spirits included, warming and frothing the drink at service via the use of a hot milk frother. You can use this method to make a batch and preserve it over a couple of days, but making the full batch as above and serving immediately will provide the best texture, as the cloud-like egg whites will only last for so long.



## MISTLETOE SOUR

2 oz bourbon  
2 oz Fresh Victor Three Citrus & Mint  
.5 oz Fresh Victor Lemon Sour  
.5 oz peppermint Schnapps (the drier, the better)  
.75 oz egg white (or vegan foaming agent such as Fee Foam or aquafaba)  
1 full top of a sprig of fresh mint  
~1 tsp pomegranate arils

### DIRECTIONS

In a cocktail shaker, add all of the liquid ingredients. Close the shaker and shake hard for 3-5 seconds. Open the shaker, fill with ice and shake well for 5-10 seconds, Strain up in a cocktail glass. Garnish with a mint sprig and two pomegranate arils (to look like mistletoe).



## PUMPKIN KILLER

2 oz aged Jamaican Rum  
(or blend of rums, 1 oz each)  
4 oz Fresh Victor Pineapple and Ginger Root  
1 oz Fresh Orange Juice  
1 oz Coconut Cream  
(i.e. Real Ingredients, Coco Lopez, etc.)  
dusting fresh Pumpkin Spice\*

In a cocktail shaker, add all ingredients (including two good shakes of the spice blend), fill the shaker with ice, shake well (to chill and dilute). Dump into a 16oz glass, garnish with another dusting of the spice blend and serve. (Or dump it all in a blender; blend until smooth adding more ice as necessary, return to the glass and dust.)

\*\*available in many grocers in one bottle, or make a blend of ground cinnamon, nutmeg, clove, ginger





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