



Greatest Hits, Vol. III

ALL COCKTAILS \$17[★]

THE TENDER KNOB *Mr. Boston's Official Bartender's Guide since 2008*

Cyrus Noble bourbon, muddled fuji apple, draft cider, agave nectar, grated cinnamon; shaken and served tall with a fuji apple slice

LA TUNA TE TOCA

Union Mezcal, Luxardo Maraschino liqueur, Fresh Victor Cactus Pear & Pomegranate; shaken and served up in a cocktail glass half-rimmed with sal de gusano and a lime wedge

JITTERBUG PERFUME

Beet-infused Gordon's gin, lavender honey syrup, lemon and egg white; shaken and served up

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

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

THE HOMECOMING

Bacardi Reserva Ocho 8yr rum, Croft Reserve Tawny Porto, pumpkin butter, lemon juice; shaken and served up with a speared maraschino cherry

DIRTY HARRY *Mr. Boston's Official Bartender's Guide since 2008*

Wilderness Trail ELIXIR Private Barrel rye whiskey, Carpano Antica vermouth, Luxardo Maraschino liqueur, Kubler Absinthe; stirred and served up with a maraschino cherry

FIELDS AFIRE

Pueblo Viejo Blanco Tequila, lemon juice, lavender syrup, Laphroaig 10yr, egg white (or Fee Brothers vegan foamer); shaken and served up

KENTUCKY PILGRIM *Imbibe, American Whiskey, and Whisky Advocate magazines*

Wild Turkey 101 bourbon infused with cardamom, cinnamon and dried cranberry, Luxardo Maraschino liqueur, demerara, lemon; served HOT or COLD, your choice

THE GOLDEN HYDRANT *A charity cocktail on draught*

A Spanish-style Gin and Tonic - London Dry Gin, Pear Eau de Vie, tonic; over ice with juniper berries, dried lemon peel and dehydrated pear slices. \$2 of every one goes to the San Francisco Fire Department



THE ELIXIR FROZEN IRISH ~ Take home our collectible souvenir cups while supplies last! Our house recipe features Teeling Small Batch Irish whiskey, locally made Grand Coffee cold brew, Mr. Black coffee liqueur, and Amaro di Angostura for some complexity. It's hard to have just one! Small \$17 * Large \$22

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Greatest Hits, Vol. III

Welcome to Volume 3 in our series of menus highlighting the best-selling, most publicized, and fan favorite recipes of the last twenty years of business.

In this third edition, we focus on autumn's harvest and the spices and flavors that warm us in the cooler air. Though our San Francisco autumn has an identity issue with the weather, it's hard to ignore the harvests, flavors, and aromas that surround us. 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

The Tender Knob

H. Joseph Ehrmann, 2007

1.5oz Cyrus Noble Bourbon
2 slice of an organic granny smith or fuji apple (1/8th slices)
Top (2-3oz) draft cider
.75oz agave nectar
10 grates org cinnamon

In a mixing glass, muddle one slice of apple and cover with the other ingredients. Fill with ice and shake well for 10 seconds. Strain over fresh ice in a tall glass (allowing some apple chunks through) and garnish with an apple slice.

Mixologist's notes:

This cocktail lightly combines the complimentary flavors of apple, bourbon and cinnamon to create a crisp and refreshing drink. The draft cider is lighter than apple juice but the fresh apple brings a nice character. And Knob Creek's higher alcohol punches the bourbon flavor through. Featured in each edition of the Mr. Boston's Official Bartender's Guide since 2008, Liquor.com, drinksworld.com, Booze On The Rocks, and Food 52



Photo credit: Rachel Rinehart

High resolution photos available upon request.



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La Tuna Te Toca

H. Joseph Ehrmann, 2008

1.5oz Union Mezcal

2.5oz Fresh Victor Cactus Pear & Pomegranate, or

1oz Prickly Pear (la tuna) Juice

1oz Lime Juice

.5oz Agave Nectar

.5oz maraschino liqueur

In a mixing glass, add all ingredients and fill with ice. Shake well for 10 seconds and Hawthorne strain into a chilled cocktail glass. Garnish with along lime zest twist or lime wedge

When available, use one or both of these:

-Start with a muddle of 3-4 Chapulines in the bottom of the mixing glass first, and then build the cocktail from there. Use a fine strainer to double strain.

-Rim the glass with a little lime juice and then some sal de gusano.

To Make Prickly Pear Juice:

It takes about 50 pears to make a half-gallon of juice. Using a vegetable juicer, drop the prickly pears in and put the juice in a squeeze bottle. It will become gelatinous but you can shake it and keep using it. If you want a less viscous juice you can leave it overnight in a large pot to clarify: The dark nectar settles to the bottom, while pulpy, frothy "mousse" floats to the top. Once juiced you can keep it fresh for days refrigerated. It freezes well, too, so juice a couple gallons - pour a few quarts into containers and freeze them.

Mixologist's Notes

Prickly Pears (called "Tunas" in Spanish) are nutritious, high in fiber, magnesium, vitamin C and potassium and are abundant in California in late summer and fall. The fruit contains small clusters of spines called glochids that can easily detach and stick in your skin, so be careful harvesting and prepping them. This drink came about as a result of a weeklong visit to Oaxaca, Mexico to learn about the culture, traditions, and most importantly, the mezcal. The recipe combines some traditional ingredients in Mexican cooking that are natural fits for the mezcal and it incorporates some tricks I learned from local bartenders in how they serve their "mezcalinis". The use of Prickly Pear makes this a great autumn cocktail. The juice can also be cooked down into syrup and frozen, so you can get the great flavors after the season has gone. Featured in [Wine Enthusiast Magazine](#) in 2016, and again in [2023](#).



Photo credit: Rachel Rinehart

High resolution photos available upon request.



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Jitterbug Perfume

Nick DesEnfants, 2018

2oz Beet-infused Gin*

.75 lemon

.75 egg white

.75oz lavender honey syrup

In a mixing glass, add all ingredients and dry shake for 3 seconds. Fill with ice and shake well. Hawthorne strain into a chilled cocktail glass. Dried or fresh lavender garnish.

Beet Lavender Mix

Boil 2 baseball beets until cooked. Place in a container and muddle/crush. Macerate in 1 liter of London Dry gin for 24 hours. Remove solids, add 3oz lime juice, mix thoroughly, bottle and refrigerate.



Photo: Rachel Rinehart

Pamplermousse 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 (originally made with Banhez)

1oz Giffard Pamplermousse

.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)



Photo: Rachel Rinehart

High resolution photos available upon request.



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*Elixir de Poivre Cordial

8oz Stolen Heart Vodka (120 proof), Everclear, or 100 proof+ vodka

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.

The Homecoming

H. Joseph Ehrmann, 2012

1.5oz Bacardi Reserva Ocho 8yr Rum

1 oz Croft Reserve Tawny Porto

1oz lemon juice

2 barspoons pumpkin butter

Filthy Cocktail Cherry (or other brandied cherry)

In a mixing glass, add all ingredients, fill with ice and shake well for 10 seconds. Hawthorne strain into a coup glass and garnish with a cocktail cherry on a toothpick.

Mixologist's notes:

This simple combination of warm, autumnal flavors, rich port fruit and citric balance creates a seasonal cocktail that is refreshingly balanced and addictive...it reminds me of returning to my high school Homecoming weekend. I'd like to be sitting on the sideline watching a football game with this cocktail.



Photo: Rachel Rinehart



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Dirty Harry (originally The Hollinger Manhattan Project)

H. Joseph Ehrmann, 2007

2oz Wilderness Trail Elixir Private Barrel Rye whiskey
.5oz Carpano Antica Formula (sweet vermouth)
.25oz Luxardo Maraschino liqueur
.25oz Kubler Absinthe
Filthy Cocktail Cherry

In a mixing glass, add Rittenhouse, Carpano and Maraschino liqueur. Top with ice and stir for 15 seconds. Rinse a chilled cocktail glass with the absinthe and dispose of extra. Julep strain the cocktail and garnish with a Luxardo maraschino cherry.

Mixologist's Notes:

This cross between the Lawhill Cocktail and the Brooklyn has the strength and character to make men feel manly and women swoon, a bit like Dirty Harry himself. I created this drink after a conversation with renowned San Francisco mixologist and author Jeff Hollinger, while sitting at the bar at Absinthe. He introduced me to the Lawhill Cocktail and I liked it better with Carpano Antica and a house made or Luxardo maraschino cherry (or any quality cherry other than a neon red artificial maraschino; even a fresh, pitted Bing cherry). I put this drink on the San Francisco-themed cocktail menu for the launch of Level III (JW Marriott, San Francisco) under the name "Dirty Harry".



Photo: Rachel Rinehart

High resolution photos available upon request.



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Fields Afire

H. Joseph Ehrmann, 2014

2oz Pueblo Viejo blanco tequila
1oz lemon juice
1oz lavender syrup
1 dash Islay malt whisky (Laphroaig 10yr)
.75 oz of egg white or vegan foamer

In a mixing glass, add all ingredients, close and dry shake hard, releasing gas every 2-3 shakes. Add ice and shake well. Strain into a cocktail glass and garnish with a lavender flower floating on the foam.

Mixologist's Notes:

The lavender lemonade base for this cocktail is fortified with a hefty dose of traditional blanco tequila and the hint of Islay Malt draws out the tahona-pressed cooked agave.



Photo: Rachel Rinehart

The Kentucky Pilgrim

H. Joseph Ehrmann, 2008

1.5oz Wild Turkey* Thanksgiving Infusion
.5oz Luxardo Maraschino liqueur
1.5oz Fresh Victor Lemon Sour, or
1oz lemon juice + .5oz demerara syrup (1:1 mix)

Non-Alcoholic Version

make a Thanksgiving Spice Syrup (recipe below)
and use 2oz lemon juice + 2oz of that syrup)

Warm Cocktail version – The Warm Pilgrim

2oz Wild Turkey 101
1 bar spoon maraschino liqueur
1 bar spoon cranberry juice
1 cinnamon stick
1 dash Scrappy's Cardamom Bitters



Photo: Rachel Rinehart

High resolution photos available upon request.



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Cold Cocktail Directions

In a mixing glass, add all ingredients, fill with ice and shake well for 10 seconds. Hawthorne strain into a wine glass or Irish coffee glass and garnish with a long lemon twist.

Hot Cocktail Directions

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

Warm Cocktail version – The Warm Pilgrim

In a small rocks glass, add all of the ingredients and swirl. Allow the cinnamon to macerate for 4-5 minutes and begin sipping. The cinnamon will intensify its flavors the longer it sits and you can replenish the drink one or two more times.



Warm version photo: Jonathon Fong

Wild Turkey Thanksgiving Infusion:

In a wide-mouthed glass infusion jar place 1 liter of Wild Turkey 101 and 1 tablespoon of cardamom seeds. Close and leave in a dark cool place for 1 day. Strain out cardamom and add 1.5 cups dried sweetened cranberries and 3 sticks of cinnamon. Close and leave for another two days, agitating once per day. Strain solids and store in the original Wild Turkey bottle with proper labeling (commercially, store in an unlabeled bottle).

*substitute any 90-101 proof bourbon for Wild Turkey

Thanksgiving Spice Syrup (for making the NA version or replacing the whiskey infusion process)

Bring 5 cups of water to a boil and add:

~15 grams/.5oz of whole cinnamon stick (since cinnamon sticks com in various sizes, weight is the most consistent way to measure

2 teaspoons cardamom seeds (remove from pods)

Return to a boil and then simmer for 15 minutes

Fine strain into a large bowl or pitcher

Measure the volume of resulting “tea” (about 3 cups) and add an equal amount of brown sugar by volume.

Stir until all sugar is dissolved. Store in a bottle in the refrigerator and use within a month. To stabilize longer, add one ounce of vodka and stir to integrate.

Mixologist’s Notes:

I created this drink during the BAR 5-day certification course I took in 2008. I designed it as a holiday cocktail for that 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. It has evolved into many forms over the years. It has featured in numerous cocktail recipe websites and published in [Imbibe Magazine](#) in 2012, [American Whiskey Magazine](#) in 2019, and featured as a unique, undiluted room temperature version in [Whisky Advocate Magazine](#) in 2016.

High resolution photos available upon request.