

STORM THE CASTLE

A SHOT OF FERNET
BRANCA WITH A
NEWCASTLE BACK

\$10

WELCOME TO ELIXIR SAN FRANCISCO'S FAMOUS HISTORIC SALOON

1858



2013

SANGRITA!

SIP A DELICIOSO
TEQUILA OCHO WITH
OUR HOUSE-MADE
SANGRITA RECIPE

2011 PLATA \$12
2009 REPOSADO \$16
2007 ANEJO \$25

SPRING cocktails

WORLD CHAMPION GIGANTES CAIPIRINHA \$11

Barrel-aged Leblon cachaca, Cointreau, DeGroof's Pimento Bitters, lime, orange, simple

LAVENDER CLOVER CLUB \$11

Gin, Dolin Dry Vermouth, lemon juice, raspberry syrup, lavender syrup, egg white

ST. FRANCIS SMASH \$11

Square One Basil Organic Vodka, Creole Schrub, muddled strawberries, lemon juice, basil

KABUKI LEMONADE \$11

Vodka, Mighty Leaf Matcha Tea syrup, muddled mint, lemon juice, simple syrup

PUNCH IN THE LAVENDER \$11

Famous Grouse scotch, Black Grouse scotch, Drambuie, lemon juice, grapefruit juice, lavender

THE SOUTHERN PACIFIC JULEP \$11

Dickel Rye Whiskey, Mighty Leaf Ginger Peach Tea syrup, Mint, crushed ice

PRESIDIO PUNCH NO. 2 \$11

Barsol Pisco Primero, Barsol Pisco Mosto Verde, cranberry juice, lemon juice, Mighty Leaf Chamomile Citrus Tea syrup

MT. TAM COLLINS \$11

St. George Terroir Gin, hand-squeezed Lemon Juice, simple syrup; shaken and carbonated with a Perlini

EMPEROR NORTONS MISTRESS \$11

Elixir Select Buffalo Trace Bourbon, Licor 43, muddled strawberries

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THE ORIGINAL RECIPES

World Champion GIGANTES Caipirinha

2oz Barrel-aged Leblon Cachaca
.5oz Cointreau
.5oz Lime Juice
.5oz Simple
2 dashes Dale DeGroff's Pimento Bitters
½ of a Valencia orange

Cut one half of a Valencia orange into pieces and place in a mixing glass. Muddle well and add the Leblon Cachaca, Cointreau, fresh lime juice, simple syrup and Allspice Dram. Fill the mixing glass 3/4 full with ice and shake lightly for 5 seconds. Dump the contents into a Double Old Fashioned glass and scream GO GIANTS!

Mixologist's Notes

I created this beautifully orange caipirinha in 2009, after a trip to Brazil to study cachaca and as the Giants made their run for the World Series. I was inspired by the bartender of Rio de Janeiro and the variety of caipirinhas they produce with Brazil's lush variety of fruits. Their lack of understanding and access to a variety of bitters and other spirits left their cocktails very simple, highlighting the fruits, so I enjoyed sharing strategies with them as to bringing complexity to their cocktails. It has been an Elixir house cocktail during the baseball season ever since. I purchased the barrel we age our cachaca in at a liquor store in Rio.

Lavender Clover Club

2oz London Dry Gin
.5oz dry vermouth
.75oz lemon
.25oz raspberry syrup
Barspoon lavender syrup
.75oz egg white

Mixologist's Notes

This is merely a floral twist on a classic gin cocktail that is perfect for spring and early summer.

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St. Francis Smash

1.5oz Square One Basil Organic Vodka
.75oz Licor 43
.75oz lemon juice
3 strawberries

In a mixing glass, muddle the strawberries, add the other ingredients and fill $\frac{3}{4}$ full with ice. Give a few light shakes and dump contents in a bucket glass. Slap a basil leaf and garnish.

Mixologist's Notes

St. Francis of Assisi was the patron saint of our neighboring Mission Dolores and the namesake of our great city. This smash is named in his honor and celebrates spring with the first abundant fruit of the season, strawberries, and the beginning of basil season.

Kabuki Lemonade

2oz Vodka
1oz Mighty Leaf Matcha Tea syrup*
1oz Lemon juice
2 sprigs of mint

In a mixing glass, muddle the leaves of one healthy sprig of mint (make sure the sprig has at least five good-sized leaves, if the leaves are small, double up). Add the remaining ingredients and fill with ice. Shake hard for 10 seconds and double strain over fresh ice, tall. Garnish with a slapped mint sprig.

*Match Tea Syrup – brew a batch of Matcha Tea and add sugar, equal parts by volume (1:2 ratio)

Mixologist's Notes

I developed this cocktail while creating non-alcoholic tea recipes for the Mighty Leaf Tea company. The earthy, herbal matcha tea mixes beautifully with mint and lemon and vodka amplifies the flavor profile. The name is a nod to San Francisco's Japanese community and the famed Kabuki theater.

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Punch in the Lavender

By Levanah Ananda

1oz Famous Grouse

1oz Black Grouse

1oz Lemon juice

1oz Grapefruit Juice

.25oz lavender syrup

.25oz Drambuie

In a mixing glass, add all ingredients, fill with ice, shake well and strain over fresh ice in a bucket glass. Garnish with a lemon wheel and a piece of lavender (in the glass if fresh, stuck through the lemon wheel if dried)

Mixologist's Notes

This spring punch is designed to prove the ability of blended scotch to mix well in a refreshing and complex drink that is not heavy or wintery. It plays on honey and floral notes, with a touch of smoke for bite.

The Southern Pacific Julep

2oz Dickel Rye Whiskey

.5oz Mighty Leaf Ginger Peach Tea syrup

2 sprigs of mint

Crushed ice

In the bottom of a bucket glass or Julep cup, muddle the leaves of one healthy mint sprig. Add the syrup, Add the bourbon and fill with crushed ice. Stir until frost develops outside the glass. Slap the other sprig of mint, garnish and add a short straw near the garnish

Mixologist's Notes

This julep plays up the original juleps made with cognac and peach brandy, adding a more contemporary flavor of ginger and bringing it all to the table via a tea syrup. It is named to honor the Southern Pacific railroad that used to roll through the Mission District.

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Presidio Punch No.2

1oz Barsol Pisco Quebranta
.5oz Barsol Pisco Mosto Italia
1.5oz Cranberry Juice
1oz Mighty Tea Leaf Chamomile Tea Syrup*
.5oz lemon juice

In a mixing glass, add all ingredients, fill with ice, shake for 10 seconds, Strain over ice and garnish with a wide lemon twist.

*to make syrup, brew Mighty Leaf Chamomile Tea at bag per 6oz water and mix at a 1:1 ratio by volume with sugar (6oz tea to 6oz sugar). To make larger quantities, multiply as needed.

Mixologist's Notes:

This fruity and refreshing punch has great floral qualities from the chamomile citrus tea syrup and the Italia grape in the Barsol Pisco. Adapted from the original Presidio Punch, in honor of the Golden Gate Bridge's 75th Anniversary. Batch execution: Punch Bowl with block ice

Mt Tam Collins

1.5oz St. George Terrior Gin
.75oz Lemon Juice
1oz Simple Syrup

In a Perlini canister add all ingredients, fine straining all pulp from the lemon juice. Fill with ice, close, shake, charge with CO₂, shake, charge again, shake and let sit for 1-2 minutes. Open and pour over fresh ice and tall. Garnish with a lemon wheel. ^\

Mixologist's Notes

This simple Collins allows the indigenous botanicals of Mt. Tam that are distilled into this gin to shine through and show true San Francisco Bay terroir in a cocktail. Instant carbonation makes the drink crisp and light and releases the botanicals into the air as an aromatic.

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Emperor 2nd Norton's Mistress

1.5oz Buffalo Trace Bourbon

.75 oz Tuaca

4 medium size Strawberries

In a mixing cup muddle 3 strawberries to juice. Add Bourbon and Tuaca and fill with ice. Shake hard to dilute and Hawthorne strain over fresh ice in 10.5oz Old Fashioned. Slice one strawberry half way and place on rim to garnish.

Mixologist's Notes:

Strawberry, orange, vanilla, bourbon...balanced with small pieces of fresh strawberry 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 and taken his bogus money.

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