

◀ MOST DRINKS \$16 ▶

# HAPPY HOLIDAYS

FROM



1858  
164 YEARS OF HISTORY

ELIXIR

2022  
19 YEARS OF ELIXIR

SERVING SAN FRANCISCO FOR 164 YEARS



## HOT! BUTTERED RUM

our signature HBR batter includes vanilla ice cream, butter, brown sugar, cinnamon, nutmeg, allspice, vanilla and cardamom, with Plantation Original Dark rum

## HOT! SPICED CIDER

apple juice infused with cinnamon, allspice, and clove; served with your choice of spirit we recommend

Argonaut Saloon Strength Brandy

## HOT! IRISH COFFEE

Teeling Small Batch Irish whiskey, sugar cube, Grand Coffee (dark roast) & unsweetened whipped cream

## FROZEN! IRISH COFFEE

Teeling Small Batch Irish Whiskey, Mr. Black Coffee liqueur, Grand Coffee (dark roast), Amaro di Angostura, Straus Organic Vanilla Softserve

## HOT! TOM & JERRY

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

ONLY AVAILABLE FOR TEN DAYS:  
December 15 through December 25



## HOT! COLD! YOU PICK!

## THE KENTUCKY PILGRIM

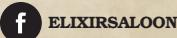
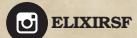
Wild Turkey 101 bourbon infused with cardamom, cinnamon and dried cranberry, Luxardo Maraschino, demerara, lemon sour



CLOSED CHRISTMAS DAY  
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!

HELP YOURSELF  
TO OUR HOLIDAY  
RECIPES



# ELIXIR HOLIDAY RECIPES 2022

The holidays are our favorite time of year at **Elixir**. The Victorian Christmas mystique transports you to somewhere between a Dickens novel and a feel-good, made-for-TV holiday movie. Add the scent of hot spiced cider wafting through the air and you just want to slip on some cozy slippers and stay for hours. Over the years we have cultivated a tradition of classic seasonal drinks sprinkled with new ideas and in this 2022 edition, kicking off our 20th year in business, we wanted to give you the gift of recipes you can take home and enjoy with your friends and family. Thank you for the 19 years of support and love you've shown us. We're going to blow out this 20th year, and we look forward to celebrating all year long with you. Happy holidays, friends!

*Ho Ho Ho,  
H., Shea, Nick D, Nick M, Lauren, Sarah, Rochelle,  
Marion, Panda, James, Reggie, Steven, and Alejandro*

The logo consists of the word "ELIXIR" in a white serif font, centered within a dark, rounded rectangular bottle shape.

*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  
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.



## 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 Plantation Original Dark or Three Star. Top with four ounces of boiling water and stir well to mix. Serve with a spoon.*



## HOT 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.*



## 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*

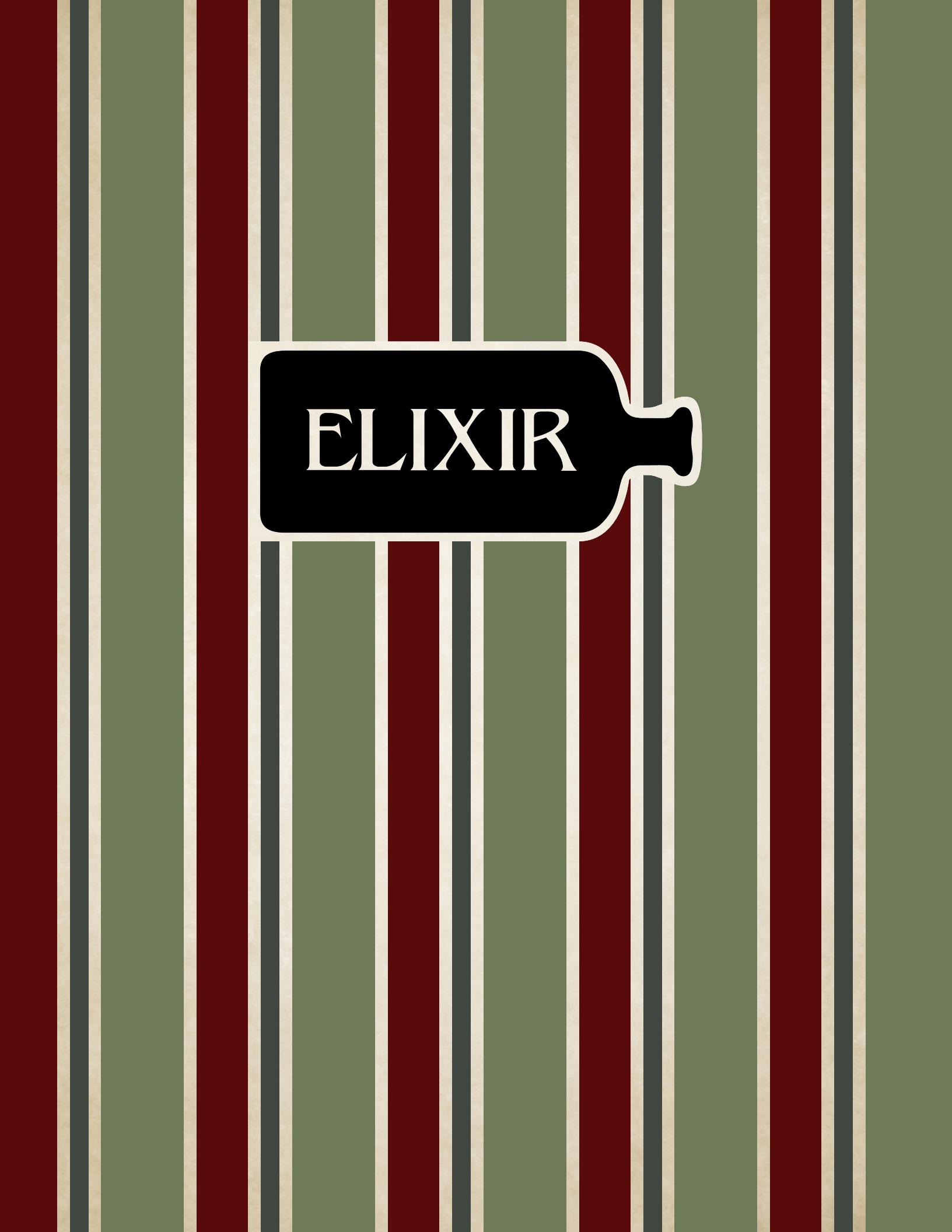
*1 750 mL bottle Plantation Original Dark Rum  
1 750 mL bottle Ferrand Ambre Cognac*

#### 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.*



ELIXIR