

# ORIGINAL RECIPES

**THESE COCKTAILS ARE \$14**

**SOUTHERN CROSS** Trakal, Banane Du Bresil liqueur, Carpano Bianco, lime juice, Angostura bitters, Club Soda; tall over ice with a dehydrated pear slice (Trakal is an apple, crab apple and pear-based spirit infused with Patagonian botanicals)

**THE MURPHY SOUR** *2019 Cocktail of the Year (San Francisco World Spirits Competition)*  
Frisco, Tangerine and Mandarin juices, lime juice, honey syrup, cilantro, egg white; up in a coup with a cilantro leaf

**THE WILD PONY** Glenlivet Founders Reserve Scotch Single Malt Whisky, Cardamaro, St. George Pear Brandy, Laphroaig Scotch Single Malt Whisky mist; up in a Nick and Nora with a dehydrated pear slice

**THE NUTTY PROFESSOR** Bache Gabrielsen Tres Kors Cognac, Nardini Mandorla, Novo Fogo Cachaca, lemon juice, and simple syrup; served over crushed ice (Nardini Mandorla is a specialty spirit made with grappa, maraschino and almond oil)

**PAMPLEMOUSSE AU POIVRE** *2018 Cocktail of the Year (San Francisco World Spirits Competition)*  
Del Maguey Vida Mezcal, Giffard Crème de Pamplemousse Rose, Elixir Sichuan Pepper cordial, Bitter Truth Grapefruit Bitters; over crushed ice with pink peppercorns

**THE FIVE SPICE OLD FASHIONED** Sesame Infused Suntory Toki Japanese Whisky, honey syrup, and house-made Chinese 5 spice bitters served short and over with an orange twist

**GREAT HARVEST** Laird's Applejack, Redemption Rye Whiskey, Elixir Spiced Cider, maple and Honey Liqueur; served over a big rock with a dehydrated apple slice.

## THE GOLDEN HYDRANT NO.4

Every Golden Hydrant cocktail sold contributes \$2 to [StandForKindness.org](http://StandForKindness.org) to help victims of the North Bay Fires. A ginger-flavored Painkiller with a blend of Plantation OFTD and Original Dark Rum, Fresh Victor Pineapple and Ginger Root, coconut cream, and orange juice, served over with grated nutmeg



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# 2020

## 1ST EDITION THE RECIPES

# WELCOME TO ELIXIR

SAN FRANCISCO'S  
FAMOUS HISTORIC SALOON

1858



2020

**HIGH RES  
PHOTOS  
AVAILABLE  
UPON  
REQUEST**

### Southern Cross

John McCarthy, 2020

1.5oz Trakal  
.5oz Banane du Bresil  
.5oz Carpano Bianco (Lo-Fi dry vermouth preferred)  
.5oz lime juice (equal parts lemon and lime juice preferred)  
.25 simple syrup  
2 dashes Angostura bitters  
2oz Club Soda

Combine all ingredients, except club soda, in a cocktail shaker with ice and shake vigorously. Strain over fresh ice in a Collins glass. Add 2oz Club Soda and stir briefly.  
Garnish with a dehydrated pear and dehydrated banana slice

### The Murphy Sour

H. Joseph Ehrmann, 2013

2oz Frisco immature brandy (or substitute singhani or pisco)  
.75oz Clementine/Tangerine/Mandarin juice  
.5oz lime juice  
1oz Clover Honey Syrup \*  
2 Tbsp of fresh, chopped cilantro (or a 3 stems plucked from the bottom leaves up)  
.75oz of egg white

In a mixing glass, add all ingredients and fill with ice. Shake well and double strain (to remove the solids) into a cocktail glass. Garnish with a cilantro leaf to look like a clover.

\*to make Clover Honey Syrup, mix honey and hot water, at a 1:1 ratio by volume



Photo : Shayna Graber



With Singani 63 Founder and Hollywood Director Steven Soderberg

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### Mixologist's Notes:

I created this drink in 2013 using Pisco, but when asked to compete for the second time in the San Francisco World Spirits Competition "Cocktail of the Year" contest, I chose to enter this recipe with Singani 63 as the main ingredient (one of three spirit options, singani is an immature brandy from Bolivia that is similar to pisco and Singani 63 is a particular brand of that style of brandy.). I won the contest (defending my 2018 win) alongside Dale DeGroff who won the Stillhouse Vodka contest and Gary Gruver who won the Santos Mezquila contest. This spin on a Pisco Sour was inspired by my high school friend Bob Murphy, whose family introduced me to clementines in 1984.



### The Wild Pony

*Dan Burns, 2019*

1.5oz Toki Japanese Whisky  
.5oz Cardamaro  
.5oz New Deal Pear Brandy  
Dehydrated pear  
Laphroaig 10yr Single Malt mist

Stirred and served up in a Nick and Nora,  
garnish with a dehydrated pear slice and a spritz  
of Laphroaig from an atomizer over top



Photo credit: Shayna Graber

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### **The Nutty Professor**

H. Joseph Ehrmann, 2019

1.5oz VSOP Cognac

.5oz Nardini Mandorla

.5oz Novo Fogo Cachaca

1oz Lemon Juice

.5oz 1:1 Simple Syrup

Shake and serve over crushed ice; sliced almonds sprinkled as a garnish

### **Mixologist's Notes:**

I was looking to play with some new grappa based liqueurs that I discovered and incorporate them into cognac cocktails to accentuate the grape spirit. The almond note in the Nardini Mandorla (and its 50% ABV) were appealing and the cachaca adds great funky character.

### **Pamplamousse au Poivre**

H. Joseph Ehrmann, 2018

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

2oz Vida Mezcal

1oz Giffard Pamplamousse

.5oz Marie Brizard Poivre de Sichuan (or House-made Pepper Cordial\*)

.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)



Photo credit: Shayna Graber

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- 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)

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



Served up in the competition  
photo: Allison Weber



On crushed ice, as served at Elixir  
Photo: Jonathan Fong

### The Five Spice Old Fashioned

John McCarthy, 2020

2oz house-toasted white sesame seed infused Suntory Toki whisky\*

.25oz honey syrup (equal parts honey and water)

3 dashes house-made Chinese 5 spice bitters\*\*

.25oz club soda

Combine all ingredients, except club soda, in a mixing glass with ice and stir until well chilled.

Strain over fresh ice in a double rocks glass. Add a splash of club soda (approx. .25oz) and stir briefly.

Garnish with a long, trimmed, and expressed orange peel and a star anise.

\*1tsp(30g) freshly toasted white hulled sesame seed per 4oz of blended scotch (Bank Note)

8.5tsp(255g) per 1 Liter bottle - Macerate sesame seeds in scotch for 12 hours. Then strain liquid through a fine mesh strainer and discard the seeds.

\*\*John's proprietary recipe

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## SAN FRANCISCO'S FAMOUS HISTORIC SALOON

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### Great Harvest

Dan Burns, 2020

1oz Laird's Applejack

1oz Knob Creek Rye

1.5oz Elixir spiced cider

.5oz maple syrup

Bar spoon Barenjager

Stirred up in a Nick and Nora. Cinnamon dusted dehydrated apple garnish

### The Golden Hydrant No.4

Spin on a classic Painkiller

1oz Plantation Original Dark Rum

1oz Plantation OFTD rum

2oz Fresh Victor Pineapple and Ginger Root mixer

1oz fresh orange juice

1oz coconut cream (we use Real Ingredients brand)

Grated nutmeg garnish

### Keg batch –

Painkiller											
(5-GAL KEG RECIPE)											
		Single Unit	5-gal Batch	5-gal Batch							
% of recipe	Product	Ounces	Ounces	Bottles	bottle size (oz)	bottle cost	Cost / Ounce	Cost / drink	Cost / Keg	Total Ordering	Pour Cost
10.73%	Plantation Original Dark Rum 80	0.61	67.62	2	33.81	10.67	\$0.32	\$0.19	\$21.34		
10.73%	Plantation OFTD rum	0.61	67.62	2	33.81	21.67	\$0.64	\$0.39	\$43.34		
40.63%	FV Pineapple Ginger	2.33	256.0	4.0	64	28	\$0.44	\$1.02	\$112.00		
10.00%	Coconut Cream	0.57	63.0	3.0	21.0	3.5	\$0.17	\$0.10	\$10.47		
10.20%	Orange Juice	0.58	64.2	1.90	33.81	6.76	\$0.20	\$0.12	\$12.85		
17.71%	water	1.01	111.6	3.3	33.8		\$0.00	\$0.00	\$0.00		
100.00%											
	Total Ounces	5.73	630.1	4.9				\$1.82	\$200.00		
	Instructions to Carbonate Heavily & Remove Carbonator & Plug into keg system										
	Make sure lid is securely & properly aligned and tightly closed & the valve ring is seated in the groove on the center of the lid										
	Plug the <b>BLACK CONNECTOR</b> on the <b>SEPARATE</b> keg carbonator unit to the "OUT" plug on the keg										
	Turn on the CO2 tank on the separate carbonator & make sure that the special carbonator is set at 90 PSI										
	Pull up on the pressure release ring 3 times quickly & bounce the keg										
	Repeat the ring pull and the keg bounce 10 times & then rock the keg gently back and forth at a 45 degree angle on it's edge for 1 minute										
	Remove the separate carbonator										
	Take keg into the keg room and carefully plug <b>GRAY/SILVER</b> gas connector for the <b>PIMM'S CUP</b> keg line onto the "IN" <b>PLUG</b>										
	Pull up on the pressure release ring twice quickly to equalize the pressure										
	Lastly, plug the <b>BLACK connector</b> for the Fluid Tap line onto the "OUT" <b>PLUG</b>										
	Go around to the tap and pour off 3oz of cocktail to release the excess pressure										

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