



alcademics

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Cocktail Menu: San Francisco: Burritt Room Fall Menu

I love reading bar menus and I think a lot of you do too. If you're a bartender anywhere in the world and would like to share your cocktail menu with Alcademics readers, feel free to send it to me. I'll only post the ones I think are interesting, so I apologize in advance if it doesn't make it on the site.



Burritt Room, San Francisco, Fall 2010

Not all the cocktails are new on this menu, so I've only posted the ones I think that are.

NOT TONIGHT

Use a shaker

one and half parts mandarin vodka; three quarters lime; one half orgeat, one half velvet falernum; scant of chipotle tincture; two dashes whiskey barrel aged bitters; small piece orange peel. Fill shaker with ice, shake and strain into chilled coupe.

SPADE & ARCHER

Use a mixing glass

two parts rye whiskey, three quarters french vermouth, one half cynar, dash of orange, peach, lemon bitters, green chartreuse rinsed glass. fill with ice, stir and strain into rocks glass.

GREAT PUMPKIN FIZZ

Use a shaker

one and a half parts aged rum, one half velvet falernum, one half cream, one half egg white, one quarter lemon juice, barspoon of maple pumpkin butter, dash of old fashioned bitters. Fill shaker with ice, shake and strain into chilled cocktail glass.

Circulation: 35,000