

A P O T H E C A R Y



DRINKS



Pure & fresh preparations that will invigorate your livelihood

APOTHECARY CLASSICS

PIGGYBACK OLD FASHIONED

Whistlepig Piggyback Bourbon, Raw Sugar Cube & Angostura Bitters.
Pre-Prohibition Style

Or

Post Prohibition Style with Muddled Orange & Amarena Cherry.

-17-

PEACH BETTA HAVE MY HONEY

Ketel One Botanical Peach & Orange Blossom Vodka, Lemon, House-made Peach Kombucha & Honey Bitters.

-14-

BARREL AGED CHERRY MANHATTAN

Sazerac Rye Whiskey, Carpano Antica, Luxardo Sangue Morlacco, Bogart's Bitters.
Barreled & Aged in House.

-15-

MIL GRACIAS

Monte Alban Blanco Tequila, Nixta Licor de Elote, Aperol, Jalapeno, Lime & Grapefruit Jarritos.

-15-

SMOKED BOULEVARDIER

1792 Small Batch Bourbon, Bigallet China China, Campari, Carpano Antica &
Turkish Tabacco Bitters.

Smoked with Vanilla & Spices.

-19-

METAMORPHOSIS

House Infused Pea Flower Gin, Spiced White Tea Syrup, Soda & Magic.

-13-

EAGLE FANG

Whistlepig Piggyback Bourbon, Carpano Antica, Strega, Luxardo Maraschino &
Black Walnut Bitters.

-18-

EMERALD CITY

Grune Fee Absinthe, Il Tramonto Limoncello, Lime, Honey & Cucumber.

-13-

PRICKLY PEAR MARGARITA

Monte Alban Blanco Tequila, Agave Nectar, Triple Sec, Lime Juice & Prickly Pear Puree.

-13-

Add 15mg Full Spectrum CBD to any cocktail +\$3

Gratuity will be added to parties of 5 or more.

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Loosens joints & gives a feeling of freshness & vigor to the whole system

SEASONAL COCKTAILS

DRAGONS MILK

New Amsterdam Gin, Licor 43, Lemon, Cream, Egg White & Dragon Fruit Puree.

-15-

WRONG ISLAND

Vodka, Gin, Rum, Mezcal, Montenegro Amaro, Lemon, Coke Syrup & Soda. Clarified.

-15-

CASTAWAY

Flor de Caña 12yr Rum, Cynar, Allspice Dram, Coffee and Chicory Pecan Bitters.

-15-

INTERGALACTIC

Haiken Lychee Vodka, Lemon, Simple, Soda, Electric Dust & Boba.

-14-

CAVIAR MARTINI

Choose: Ginraw Gin, Stoli Elit Vodka or Vesper with Caviar Stuffed Castelvetrano Olives.

-17-

GOLD LION

Madre Ensemble Mezcal, Strega, Canton Ginger, Acid Adjusted Pineapple and Lemon Bitters.

-17-

PUNCH DRUNK LOVE

Planteray Pineapple Rum, Yuzu Curacao, Sugar Moon Orgeat, Passionfruit & Lime.

-15-

THE MARIGOLD

Espolon Flor de Oro Reposado Tequila, Aperol, Sugar Moon Red Chile Orange Cordial, Cinnamon Syrup, Lemon, Egg White & Polynesian Bitters.

-14-

ME LOVE OOLONG THYME

Williams Pear Brandy, Oolong Syrup, Lemon, Egg White & Thyme Spritz.

-15-

GOLDEN LOTUS

Caravedo Torrontel Pisco, Licor 43, Becherovka, Ginger Turmeric Honey, Cream & Strawberry Float.

-15-

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WINE

SPARKLING WINES

	Glass	Bottle
Gruet Brut Rose, NM	13	50
Gruet Brut, NM		56
Umberto Cavicchioli & Figli Prosecco, IT	13	50
Perrier Jouet Grand Brut Champagne, FR		180

WHITE WINES

Talbott Kali Heart Chardonnay, Monterey, CA	12	46
Pighin Pinot Grigio, Friuli Venezia Grave, IT	13	50
Mohua Sauvignon Blanc, Marlborough, NZ	12	46

RED WINES

Substance Pinot Noir, WA	13	50
Aniello Malbec, Patagonia, AR	12	46
Substance Cabernet Sauvignon, Columbia Valley, WA	12	46
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		124

SWEET

Electra Moscato, CA	11	42
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PORT & SHERRY

Warres Warrior Porto Finest Reserve, Portugal	10	
Taylor Fladgate First Estate Reserve, Portugal	10	
Vivac Amante Port, NM	10	
Barbadillo Pedro Ximenez Sherry, Spain	10	

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TOMATO BASIL SOUP

Served with Grilled Pimento Cheese.
-12-

ELOTE GUACAMOLE

House Made Guacamole Topped with Roasted
Corn, Aioli & Cotija.
Small 4oz. -8- or Large 8oz. -12-

SOUTHWEST CAESAR

Romaine, Roasted Corn, Red Peppers,
Parmesan, Guacamole & Creamy Caesar.
-12- Add Chicken or Steak +7

BACON WRAPPED DATES

Stuffed with Jalapenos & served with
Whipped Feta.
-12-

GOLIATH

Giant Bavarian Pretzel served with a trio of dips.
-16-

CHARCUTERIE

Seasonal Cheeses, Meats and Accompaniments served with fresh Pretzel.
-29-

MEZZE BOARD

Assortment of Mediterranean Dips and Spreads served with toasted Pita and Veggies.
-23-

COCONUT SHRIMP

Crispy Fried Shrimp, Slaw, Aioli & Pineapple Sweet Chile.
-14-

MICHELADA MUSSELS

Green Lip Mussels, Spanish Chorizo, Cerveza & Clamato.
-16-

WINGS (7)

Lemon Pepper or Honey Sriracha & Sesame.
-14-

STEAK TACOS

Beef Flank, Roasted Corn, Cotija & Jalapeño Chimichurri.
-15-

RED CHILE RIBS

Encrusted in New Mexico Red Chile and Slow Roasted.
½ Rack 17
Full Rack 32

GREEN CHILE SLIDERS

Three Sliders topped with Cheddar, Fried Green Chile, Aioli & Pickles.
Choose Angus Beef or Grilled Chicken. No substitutions please.
-15-

TWO FRITES

Garlic Parmesan Fries and Red Chile Ranch Seasoned Sweet Potato Fries.
-12-
Or Loaded with Green Chile, Cheddar, Aioli & Guacamole -15-

CRISPY BRUSSELS

Fried Brussels, Dried Cranberries, Bacon, Whipped Feta with Hot Honey Balsamic.
-13-

