



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-

### ***LADY IN WHITE***

Gin, Lemon, Lime, Simple, Coconut Puree, Cream, Egg White and Soda.

-17-

### ***BARREL AGED CHERRY MANHATTAN***

Rye Whiskey, Carpano Antica, Luxardo Sangue Morlacco, Bogart's Bitters.

Barreled & Aged in House.

-16-

### ***CASTAWAY***

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

-15-

### ***SMOKED BOULEVARDIER***

Small Batch Bourbon, Campari, Ramazzotti Amaro, Carpano Antica &

Turkish Tobacco Bitters. Smoked with Vanilla & Spices.

-19-

### ***METAMORPHOSIS***

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

-13-

### ***GOLD LION***

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

-17-

### ***PRICKLY PEAR MARGARITA***

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

-13-

### ***ROOM 327***

Absinthe, Montenegro Amaro, Sugar Moon Orgeat, Lemon and Sparkling Brut.

-14-

### ***PEACH BETTA HAVE MY HONEY***

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

-15-

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

Gratuity will be added to parties of 5 or more.

APOTHECARY



# DRINKS



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

## SEASONAL COCKTAILS

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### ***BIG SIP ENERGY***

Coffee Liqueur, Shanky's Whip, Cold Brew, Pandan & Matcha Cold Foam.

-15-

### ***LOST IN NY***

Pisco, Lemon, Simple & Rhubarb Bitters. Clarified & topped with a Malbec float.

-15-

### ***GOLD DIGGER***

Mezcal, Tequila, St. Germaine, Lemon Grass, Chamomile & Mango Jarritos.

-16-

### ***INTERGALACTIC***

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

-14-

### ***PRETTY IN PINK***

Rum, Pineapple Sake, Lime, Dragon Fruit & Coconut Shrub.

-15-

### ***COSMIC SEX PANTHER***

Rum, Allspice Banana, Sugar Moon Orgeat, Acid Adjusted Pineapple Juice, Ube & Tiki Bitters.

-16-

### ***MILE HIGH CLUB***

20yr Aged Brandy, Xtabentún, Aperol & Lemon.

-20-

### ***SMOKE SIGNAL***

Bourbon, 12yr Aged Rum, Falernum, Tiki & Lime Bitters. Smoked.

-17-

### ***BODHISATTVA***

Lemon Vodka, Canton Ginger Liqueur, Ginseng, Honey, Beer & Chinese Inspired Bitters.

-17-

### ***HOT & BUTTERED***

Aged Rum with House Blended Sugar and Spices. Topped with Whipped Cream.

-13-

### ***TODDY BEAR***

Irish Whiskey, Xtabentún, Lemon and Warm Ginger Tea.

-14-

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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		120

### **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 10 yr Tawny, Portugal	10	
Vivac Amante Port, NM	10	
Don Zoilo 12 yr Pedro Ximenez Sherry, Andalucía	12	

## BEER

Seasonal selection of local cans. Ask your server for details.



Pure & fresh preparations that will invigorate your livelihood

***ELOTE GUACAMOLE***

House Made Guacamole Topped with Roasted  
Corn, Aioli & Cotija.  
-12-

***GREEN CHILE COCONUT  
CHICKEN CURRY SOUP***

-12-

***SOUTHWEST CAESAR***

Romaine, Roasted Corn, Red Peppers,  
Parmesan, Guacamole & Creamy Caesar.  
-14- Add Chicken +6

***CRISPY GREEN BEANS***

Battered & Fried. Served with Sauce for  
Dipping.  
-12-

***CHARCUTERIE***

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

***MEZZE BOARD***

Assortment of Mediterranean Dips and Spreads served with toasted Pita and Veggies.  
-26-

***BACON WRAPPED DATES***

Stuffed with Jalapenos & served with Whipped Goat Cheese.  
-12-

***GOLIATH***

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

***COCONUT SHRIMP TACOS***

Crispy Fried Shrimp, Pickled Slaw, Watermelon Radish, Aioli & Pineapple Sweet Chile.  
-15-

***MICHELADA MUSSELS***

Green Lip Mussels, Spanish Chorizo, Cerveza & Clamato.  
-20-

***WINGS***

Lemon Pepper or Honey Sriracha & Sesame.  
-15-

***RED CHILE GOCHUJANG RIBS***

½ Rack 17  
Full Rack 32

***HULI HULI CHICKEN BAO BUNS***

-15-

***ANGUS SLIDERS***

Three Sliders topped with Cheddar, Aioli, Lettuce & Pickles.  
-15-

Add Bacon +2 Add Guac +2 Add Green Chile +2

***TWO FRITES***

Garlic Parmesan Fries and Red Chile Ranch Seasoned Sweet Potato Fries.  
-12-

Or Loaded with Green Chile, Cheddar, Aioli & Guacamole  
-15- Add Chicken +6

