

A P O T H E C A R Y



DRINKS



Pure & fresh preparations that will invigorate your livelihood

APOTHECARY CLASSICS

DISTINGUISHED OLD FASHIONED

Apothecary's Single Barrel Eagle Rare 10yr Bourbon, Raw Sugar Cube & Angostura Bitters.
Pre-Prohibition Style

Or

Post Prohibition Style with Muddled Orange & Amarena Cherry.

-18-

CITRIS HYSTRIX

Hangar One Makrut Lime Vodka, Lime, Simple, Soda, Electric Dust & Boba.

-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

Weller Special Reserve Bourbon, Bigallet China China, Campari, Carpano Antica &
Turkish Tabacco Bitters.

Smoked with Vanilla & Spices.

-16-

METAMORPHOSIS

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

-13-

EAGLE FANG

Apothecary's Single Barrel Eagle Rare 10yr Bourbon, Carpano Antica, Strega, Luxardo Maraschino &
Black Walnut Bitters.

-20-

LOST IN NY

Caravedo Torrontel Pisco, Lemon & Simple. Clarified & topped with a Malbec float.

-14-

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

ROOM 327

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

-13-

ESPRESSO YO-SELF

Esspresso Infused Vodka, Shankys Whip, Bauchant Liqueur, Vivac Amante, Cold Brew & Cold Foam.

-14-

CASTAWAY

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

-15-

PEACH BETTA HAVE MY HONEY

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

-14-

SLOE YOUR ROLL

Sipsmith Sloe Gin, Aperol, Lemon, Simple and Egg White.

-15-

GOLD LION

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

-17-

COSMIC SEX PANTHER

Bumbu Rum, Giffard Pineapple, Sugar Moon Orgeat, Acid Adjusted Pineapple Juice, Ube & Tiki Bitters.

-15-

SOL SEARCHER

Espolon Reposado, Chateau Aloe Liqueur, St. Germaine, Lemon & Soda.

-16-

WELLNESS DRIP

Coco Indigo

Deep Eddy Lemon Vodka, Lime, Coconut and Blue Spirulina

Antioxidant, Anti-Inflammatory, Detoxification & Immune System Support.

Or

Lavender Pear Tonik

Absolut Pears, Lemon, Lavender & Soda

Good for Anxiety, Stress, Headaches and Improved Sleep.

-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
Veuve Clicquot Champagne Brut, FR		150

WHITE WINES

Talbott Kali Heart Chardonnay, Monterey, CA	12	46
Sun Goddess Pinot Grigio, Friuli Venezia Giulia, IT	12	46
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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**ROASTED VEGETABLE
FLATBREAD**

Naan, Veggies, Balsamic, Whipped Feta.
-12- Add Chicken or Steak +7

SOUTHWEST CAESAR

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

ELOTE GUACAMOLE

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

RED CHILE CHIPS & DIP

House-made Chips dusted with NM Red Chile served with Green Chile Aioli.
-10-

SPINACH & ARTICHOKE DIP

Served with warm and crispy Pita.
-13-

BACON WRAPPED DATES

Stuffed with Jalapenos and 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 TACOS

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

GREEN CHILE SLIDERS

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

WINGS (7)

Lemon Pepper or Honey Sriracha & Sesame.
-14-

STEAK BRUSCHETTA

Shaved Roasted Beef with Creamy Horseradish, Roasted Peppers & Arugula on Toasted Crostini's.
-16-

TWO FRITES

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

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@apothecary.lounge

@hotel.parqcentral



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010