



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-

CASTAWAY

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

-15-

SMOKED BOULEVARDIER

1792 Small Batch Bourbon, Campari, Ramazzotti Amaro, 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-

GOLD LION

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

-17-

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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DRINKS



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

SEASONAL COCKTAILS

ALLNIGHTER

Pineapple Rum, Espresso Liqueur, Cold Brew & Coconut Cold Foam.

-15-

WRONG ISLAND

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

-15-

CIELO ROSA

Monte Alban Blanco Tequila, Strawberry Soju, Aperol, Lime, Jalapeno & Strawberry Crush.

-15-

INTERGALACTIC

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

-14-

WALKING ON A DREAM

Absinthe, Fontbonne Herbal Liqueur, Acid Adjusted OJ & Thai Basil Syrup.

-17-

WTF

Watermelon Shrub, Tonic & Feta washed Gin with Pink Peppercorn & Mint.

-15-

WHITE LOTUS

Dragon Fruit Rum, Falernum, Passionfruit, Guava Cider & Tiki Bitters.

-15-

OMGHEE

Ghee washed Reposado Tequila, Aperol, Mango, Lime, Carrot & Curry.

-16-

BODHISATTVA

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

-17-

WELLNESS DRIPS

-15-

Acai You Later

Vanilla Vodka, Mango Sake, Acid Adjusted Pineapple Juice, Sugar Moon Orgeat, Hibiscus & Acai.

or

Orange Stellar

Tangerine Vodka, Canton Ginger Liqueur, Starfruit, Green Coffee Extract, L-Theanine, B12, Guarana & Soda.

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

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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 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.



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ELOTE GUACAMOLE

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

SHRIMP CEVICHE

White Shrimp, Mango, Jalapeno, Avocado, Tomato,
Red Onion & Clamato with Fresh Tortilla Chips.
-14-

SOUTHWEST CAESAR

Romaine, Roasted Corn, Red Peppers,
Parmesan, Guacamole & Creamy Caesar.
-13- Add Chicken or Steak +7

BBLT FLATBREAD

Burrata, Bacon, Lettuce and Tomato on
toasted Naan.
-15- Add Chicken +7

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.
-26-

GOAT CHEESE CROQUETTES

Fried Potato and Goat Cheese Balls served with a Mango Vinaigrette.
-13-

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.
-14-

MICHELADA MUSSELS

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

WINGS

Lemon Pepper or Honey Sriracha & Sesame.
-14-

STEAK TACOS

Beef Flank, Roasted Corn, Cotija & Jalapeño Chimichurri.
-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 or Steak +7

