

A P O T H E C A R Y



# DRINKS



Pure & fresh preparations that will invigorate your livelihood

## **APOTHECARY CLASSICS**

### ***WAR OF THE ROSES OLD FASHIONED***

Four Roses Small Batch Select 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, Electric Dust & Boba.

-13-

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

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

Barreled & Aged in House.

-14-

### ***MIL GRACIAS***

Espolon Blanco, Nixta Licor de Elote, Aperol, Jalapeno, Lime & Grapefruit Jarritos.

-15-

### ***SMOKED BOULEVARDIER***

Buffalo Trace Bourbon, Bigallet China China, Campari & Carpano Antica.

Smoked with Pipe Tobacco, Vanilla & Spices.

-15-

### ***RICE-A-GRONI***

Rice Washed Masahiro Okinawa Japanese Gin, Umeshu and Campari.

-15-

### ***EAGLE FANG***

Eagle Rare Bourbon, Carpano Antica, Yellow Chartreuse & Luxardo Maraschino.

-19-

### ***COBRA RYE***

Our House Made Version of the 19<sup>th</sup> Century Pharmaceutical Elixir.

Made with Whistlepig 6yr Rye Whiskey, Honey, Orange, Lemon, Spices & Herbs.

-17-

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

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

-12-

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

## SEASONAL COCKTAILS

### ***METAMORPHOSIS***

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

-13-

### ***EMERALD CITY***

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

-13-

### ***NAKED AND AFRAID***

Madre Ensemble Mezcal, Monte Alban Blanco Tequila, Aperol, Pineapple, Lime and Coconut.

-15-

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

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

-15-

### ***CASTAWAY***

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

-15-

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

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

-14-

### ***WHERE'S MY BEACHES AT?***

SelvaRey Coconut Rum, Acid Adjusted Pineapple, Egg White and Sparkling Brut.

-14-

### ***THE ALLNIGHTER***

St. George NOLA Coffee Liqueur, Shanky's Whip, Cold Brew Coffee & Cold Foam.

-13-

### ***STRAWBERRY FIELDS FOREVER***

Indoggo Strawberry Gin, Giffard Rhubarb, Luxardo Apricot, Lemon and Soda.

-13-

### ***WELLNESS DRIP***

Deep Eddy Vodka & Lemon. Add 15mg Multicannabinoid CBD +\$3

#### **GTH (Ginger, Turmeric & Honey)**

Antioxidant, Anti-Inflammatory, Boosts Mood and Cognitive Function.

Or

#### **Lavender Lemon.**

Good for Anxiety, Stress, Headaches and Improved Sleep.

-13-

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## WINE

### **SPARKLING WINES**

	<b>Glass</b>	<b>Bottle</b>
Gruet Brut Rose, NM	12	44
Umberto Cavicchioli & Figli Prosecco, IT	13	50
Jacques Bardelot Champagne Brut, FR		68
Beau Joie Champagne Brut Special Cuvee		120

### **WHITE WINES**

Talbott Kali Heart Chardonnay, Monterey, CA	12	44
Sun Goddess Pinot Grigio, Friuli Venezia Giulia, IT	12	44
Mohua Sauvignon Blanc, Marlborough, NZ	10	36

### **RED WINES**

Rickshaw Pinot Noir, CA	10	36
Aniello Malbec, Patagonia, AR	11	40
Substance Cabernet Sauvignon, Columbia Valley, WA	12	44
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		120

### **SWEET**

Electra Red Moscato, CA	11	40
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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  
Goat Cheese & Feta.  
-12- Add Chicken or Steak +7

**POTATO CHIP WISHES  
CAVIAR DREAMS**

Potato Chips, Dill Crème Fraiche Dip  
& Tobiko.  
-15-

**BACON WRAPPED DATES**

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

**GOLIATH**

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

**ELOTE GUACAMOLE**

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

**CHARCUTERIE**

Seasonal Cheeses, Meats and Accompaniments served with fresh Pretzel.  
-28-

**MEZZE BOARD**

Assortment of Mediterranean Dips and Spreads served with toasted Pita and Veggies.  
-22-

**COCONUT SHRIMP**

Battered, Fried and served with Pineapple Sweet Chile for Dipping.  
-13-

**GREEN CHILE ANGUS SLIDERS**

Three Angus Beef Sliders Topped with Cheddar, Green Chile and Guacamole. Served with House Aioli & House-made Pickles.  
-15-

**HONEY SRIRACHA CHICKEN POPS**

Sweet, spicy and served with Ranch Dressing for dipping.  
-15-

**CHIMICHURRI STEAK SKEWERS**

Chimichurri Flank Steak with Grilled Pineapple.  
-15-

**CRISPY CAULIFLOWER**

Fried, Seasoned and topped with Aioli.  
-12-

**TWO FRITES**

Garlic Parmesan Fries and Red Chile Ranch Seasoned Sweet Potato Fries.  
-10-

**SEASONAL DESSERT**

Ask your server.  
-10-

**@apothecary.lounge**

**@hotel.parqcentral**



**HOTEL PARQ CENTRAL**

BUILT 1926  
— HPC —  
EST. 2010