

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-

UBE-B (Oh-Bae-Bee)

Malfy Gin, Lemon, Lime, Simple, Ube, Cream and Egg White.

-15-

EAGLE FANG

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

-20-

PAPER CRANE

Baller Single Malt Whiskey, Amaro Nonino Quintessentia, Aperol and Lemon.

-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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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-

ROOM 327

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

-13-

DARK EYED JUNCO

Diplomatico Exclusiva Rum, Bigallet China China, Acid Adjusted Pineapple and Red Chile Demerara.

-16-

LOST IN NY

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

-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-

OUTTA MY LEAGUE

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-

NEON TREES

Espolon Reposado Tequila, Selva Rey Coconut Rum, Licor 43, Matcha, Pistachio, Lime and Hibiscus.

-14-

ELECTRIC FEEL

Effen Green Apple Vodka, Edmond Briottet Crème De Banane, Lemon, Demerara, Sparkling Brut, Fig & Cinnamon Bitters and Electric Dust.

-14-

LATE NIGHT AT RACHELS

Black Pepper infused Deep Eddy Lemon Vodka, Canton Ginger, Beet and Lemon Juice.

-13-

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

Gratuity will be added to parties of 5 or more.

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WINE

SPARKLING WINES

	Glass	Bottle
Gruet Brut Rose, NM	12	46
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	46
Sun Goddess Pinot Grigio, Friuli Venezia Giulia, IT	12	46
Mohua Sauvignon Blanc, Marlborough, NZ	10	38

RED WINES

Substance Pinot Noir, WA	13	50
Aniello Malbec, Patagonia, AR	11	42
Substance Cabernet Sauvignon, Columbia Valley, WA	12	46
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		124

SWEET

Electra Red 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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MMM SOUP

Ask your server for the current creation.

-12-

SPINACH & ARTICHOKE DIP

Served with warm and crispy Pita.

-13-

ELOTE GUACAMOLE

House Made Guacamole Topped with Roasted Corn, Aioli and Cotija. Served with Fresh Tortilla Chips.

Small 4oz. -8- or Large 8oz. -12-

BACON WRAPPED DATES

Stuffed with Jalapenos and served with Whipped Goat Cheese.

-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

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

-13-

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-

CRISPY GARLIC PARM CHICKEN POPS

Served with Tzatziki for dipping.

-15-

RED CHILE RIBS

Encrusted with NM Red Chile and Slow Roasted.

-16-

CRISPY BRUSSELS

Fried and tossed in our house-made Tangy, Sweet & Spicy Sauce.

-12-

TWO FRITES

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

-12-

Or Loaded with Green Chile, Cheddar, Aioli and Guacamole -15-

SEASONAL DESSERT

-12-

@apothecary.lounge

@hotel.parqcentral



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010