

A P O T H E C A R Y



DRINKS



Pure & fresh preparations that will invigorate your livelihood

APOTHECARY CLASSICS

THE COLONEL'S OLD FASHIONED

Blantons 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 Sangue Morlacco, Bogart's Bitters.

Barreled & Aged in House.

-14-

MIL GRACIAS

Gracias A Dios Espadin Mezcal, Nixta Licor de Elote, Aperol, Lime & Grapefruit Jarritos.

-15-

SMOKED BOULEVARDIER

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

Smoked with Pipe Tobacco, Vanilla & Spices.

-15-

LADY IN WHITE

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

-14-

EAGLE FANG

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

-18-

COBRA RYE

Our House Made Version of the 19th Century Pharmaceutical Elixir.

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

-17-

PRICKLY PEAR MARGARITA

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

-12-

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.

-12-

EMERALD CITY

St. George Absinthe Verte, Il Tramonto Limoncello, Lime, Honey & Cucumber.

-13-

FRIZZANTE ANJOU

Kamer Williams Birne Pear Brandy, St. Germaine, Lemon, Sparkling Wine & Smoked Cinnamon Bitters.

-13-

PERFECT HARMONY

Madre Ensemble Mezcal, Carpano Antica, Fernet, Coke and Cardamom.

-13-

MATCHA SOUR

Caravedo Torrontel Pisco, Egg White, Sugar, Lemon, Matcha & Earl Grey Bitters.

-13-

THE ALLNIGHTER

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

-14-

PEACH BETTA HAVE MY HONEY

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

-13-

SUNRISE SHOT

House infused Espresso Vodka, Bauchant Orange Liqueur, OJ and Candied Bacon.

-12-

JUNGLE CAT

Bumbu Rum, Edmond Briottet Crème de Banane, Allspice Dram, Egg White, Lemon & Tiki Bitters.

-15-

PSYCH WARD

Espolon Reposado Tequila, Acid Adjusted Pineapple Juice & Pistachio Orgeat.

-13-

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WINE

SPARKLING WINES

	Glass	Bottle
Gruet Brut Rose, NM	11	40
Stellina Prosecco, ITL	11	36
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
Aniello Pinot Blanco, Patagonia, AR	11	40
Mohua Sauvignon Blanc, Marlborough, NZ	10	36

RED WINES

Chateau St. Jean Pinot Noir, Sonoma Coast, 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	
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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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WINTER SALAD

Chopped Super Greens, Candied Bacon,
Dried Dates, Goat Cheese & Balsamic
Vinaigrette.

-10- Add Chicken +6

SOUTHWEST CAESAR

Romaine, Roasted Corn, Roasted Red
Peppers, Parmesan, Guacamole and
Creamy Caesar Dressing.

-12- Add Chicken +6

MMMM SOUP

Ask your server for today's creation.

-10-

BACON WRAPPED DATES

Stuffed with Jalapenos and served with Whipped Goat Cheese.

-10-

ELOTE GUACAMOLE

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

Small 4oz. -8- or Large 8oz. -10-

CHARCUTERIE

Seasonal Cheeses, Meats and Accompaniments served with Toasted Baguette.

-25-

MEZZE BOARD

Assortment of Mediterranean dips and spreads served with toasted Pita and Veggies.

-18-

COCONUT SHRIMP

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

-12-

ROCKY MOUNTAIN OYSTERS

AKA "Bull Fries." Served with Remoulade and Escabeche.

-12-

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 SKEWERS

Sweet, spicy and served with Ranch Dressing for dipping.

-14-

RED CHILE PORK SHANKS

Slow Roasted Mini Pork Shanks slow roasted in NM Red Chile.

-14-

CRISPY BRUSSELS

Deep Fried, topped with Bacon, Cranberries, Pecans and Balsamic.

-11-

TWO FRITES

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

-9-

SEASONAL DESSERT

Ask your server.

-10-

@apothecary.lounge

@hotel.parqcentral



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010