

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-

LADY IN WHITE

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

-17-

BARREL AGED CHERRY MANHATTAN

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

Barreled & Aged in House.

-16-

CASTAWAY

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

-15-

SMOKED BOULEVARDIER

Small Batch Bourbon, Campari, Ramazzotti Amaro, Carpano Antica &

Turkish Tobacco Bitters. Smoked with Vanilla & Spices.

-19-

METAMORPHOSIS

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

-13-

GOLD LION

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

-17-

PRICKLY PEAR MARGARITA

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

-13-

ROOM 327

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

-14-

PEACH BETTA HAVE MY HONEY

Peach & Orange Blossom Vodka, Lemon, House-made Peach Kombucha & Honey Bitters.

-15-

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

BIG SIP ENERGY

Coffee Liqueur, Shanky's Whip, Cold Brew, Pandan & Matcha Cold Foam.

-15-

LOST IN NY

Pisco, Lemon, Simple & Rhubarb Bitters. Clarified & topped with a Malbec float.

-15-

GOLD DIGGER

Mezcal, Tequila, St. Germaine, Lemon Grass, Chamomile & Mango Jarritos.

-16-

INTERGALACTIC

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

-14-

PRETTY IN PINK

Rum, Pineapple Sake, Lime, Dragon Fruit & Coconut Shrub.

-15-

COSMIC SEX PANTHER

Rum, Allspice Banana, Sugar Moon Orgeat, Acid Adjusted Pineapple Juice, Ube & Tiki Bitters.

-16-

MILE HIGH CLUB

20yr Aged Brandy, Xtabentún, Aperol & Lemon.

-20-

SMOKE SIGNAL

Bourbon, 12yr Aged Rum, Falernum, Tiki & Lime Bitters. Smoked.

-17-

BODHISATTVA

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

-17-

HOT & BUTTERED

Aged Rum with House Blended Sugar and Spices. Topped with Whipped Cream.

-13-

TODDY BEAR

Irish Whiskey, Xtabentún, Lemon and Warm Ginger Tea.

-14-

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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		120

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-

***GREEN CHILE COCONUT
CHICKEN CURRY SOUP***

-12-

SOUTHWEST CAESAR

Romaine, Roasted Corn, Red Peppers,
Parmesan, Guacamole & Creamy Caesar.
-14- Add Chicken +6

CRISPY GREEN BEANS

Battered & Fried. Served with Sauce for
Dipping.
-12-

CHARCUTERIE

Seasonal Cheeses, Meats and Accompaniments served with fresh Bread.
-29-

MEZZE BOARD

Assortment of Mediterranean Dips and Spreads served with toasted Pita and Veggies.
-26-

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.
-15-

MICHELADA MUSSELS

Green Lip Mussels, Spanish Chorizo, Cerveza & Clamato.
-20-

WINGS

Lemon Pepper or Honey Sriracha & Sesame.
-15-

RED CHILE GOCHUJANG RIBS

½ Rack 17
Full Rack 32

HULI HULI CHICKEN BAO BUNS

-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 +6

