



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-

BARREL AGED CHERRY MANHATTAN

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

Barreled & Aged in House.

-16-

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 & Lemon Bitters.

-17-

PRICKLY PEAR MARGARITA

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

-13-

EMERALD CITY

Absinthe, Limoncello, Lime, Honey, Cucumber & Soda.

-13-

PEACH BETTA HAVE MY HONEY

Peach & Orange Blossom Vodka, Honey, Lemon,

House-made Peach Kombucha & Honey Bitters.

-15-

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

Gratuuity 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-

INTERGALACTIC

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

-14-

STRAWBERRY FIELDS FOREVER

Strawberry Gin, Luxardo Apricot, Lemon, Rhubarb Bitters & Rose.

-13-

WHITE LOTUS

Dragonfruit Rum, Falernum, Passionfruit, Guava Cider & Tiki Bitters.

-15-

SUNSET LIMITED

Reposado Tequila, Montenegro Amaro, Strawberry Aperol and Lemon.

-13-

MILE MARKER 505

Sloe Gin, Apricot Liquor and Lime.

-13-

MIL GRACIAS

Blanco Tequila, Lillet Rose, Lime, Rosemary, Ruby Grapefruit & Soda.

-15-

SOL SEARCHER

Cucumber Mint Vodka, St. Germaine, Aloe & Lemon.

-16-

LAVENDER WELLNESS DRIP

Absolut Pear Vodka, Lemon, Lavender & Soda

-15-

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

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WINE



SPARKLING WINES

	Glass	Bottle
Gruet Brut Rose, NM	13	50
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

Saracco Moscato, IT	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
St. Clair Kiva, NM	10

BEER

Seasonal selection of local cans. Ask your server for details.

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SOUTHWEST CAESAR

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

-14-

Add Chicken +6

ELOTE GUACAMOLE

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

-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-

WINGS

Lemon Pepper or Honey Sriracha & Sesame.

-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-

