

A P O T H E C A R Y



DRINKS



APOTHECARY CLASSICS

OLD FASHIONED

Bulleit Bourbon, sugar cube and orange slice muddle, Peychaud's bitters, simple syrup, and a maraschino cherry.
-11-

PISCO SOUR

Barsol Pisco, egg white, simple syrup, fresh lemon juice and a dash of angostura bitters to finish.
-11-

THE SAZERAC

Rye Whiskey, Peychaud's bitters, simple syrup and an absinthe glass rinse.
-11-

CAIPIRINHA

Fresh limes muddled with cachaca and simple syrup.
-11-

MANHATTAN

Rye whiskey, sweet vermouth, bitters and a maraschino cherry.
-11-

PIMM'S CUP

Pimm's No.1, Fever Tree ginger beer, and fresh cucumber.
-11-

POMEGRANATE MINT JULEP

Bulleit bourbon, simple syrup, mint leaves, pomegranate and lemon juice.
-11-

GIN & TONIC

Beefeater Gin and Fever Tree tonic water.
-11-

AU PEAR

Absolut pear vodka, St. Germaine, simple syrup, Topped with champagne.
-11-

GIN-GER

Beefeater Gin, Fever tree ginger beer, lime juice, mint leaves and soda.
-11-

BITTERS

ADD AN ESSENCE OF FLAVOR TO ANY COCKTAIL BY ADDING A DASH OF BITTERS.
WE OFFER: CRANBERRY, ORANGE, PEACH, CELERY, GRAPEFRUIT, AZTEC CHOCOLATE,
ANGUSTORA AND PEYCHADS.

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

SEASONAL COCKTAILS

ANESTHETIC

Plymouth Gin, Linie Aquavit and maraschino liqueur.

-10-

BITTER BREEZE

Beefeater Gin, St. Germaine, grapefruit juice and a dash of cranberry bitters.

-10-

PRICKLY PEAR MARGARITA

Sauza Blanco tequila, agave nectar, cointreau, lime and lemon juice and a prickly pear puree.

-10-

FLOR

Sky Vodka, Crème Yvette, Hibiscus syrup and fresh lime.

-10-

ROSEMARY GIN FIZZ

Beefeater Gin, Rosemary simple syrup, fresh lemon and soda.

-10-

SWARM

Leblon Cachaca, Benedictine, cointreau, lemon juice and honey.

-10-

SCORCHED EARTH

Campari, Cynar, La Fogata Mezcal, orange juice and orange bitters.

-10-

BOTTLES

-5-

Corona Negra Modelo
Dos Equis Miller Light
Heineken Angry Orchard
Bud Light Stella artios

DRAFT

-6-

Local handles featuring:
- La Cumbre Brewing Co.
- Bosque Brewing Co.
(inquire about current brews)

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WINE

SPARKLING WINES

	Glass	Bottle
Domaine Ste. Michelle, Brut, Washington	9	28
Gruet, Brut, New Mexico	10	36
Gruet, Brut Rose, New Mexico	11	40
Stellina, Prosecco, Italy	10	36

WHITE WINES

Joel Gott, Chardonnay (Unoaked), California	10	36
Kiona Vineyards, Riesling, Washington	10	36
Laragria, Pinot Grigio, Italy	8	28
Seaglass, Sauvignon Blanc, California	8	28
Frei Brothers, Chardonnay, California	11	40

RED WINES

Chateau St. Jean, Pinot Noir, California	10	36
Eyzaguirre, Merlot, Chile	8	28
Gran Passione Rosso, Italy	11	40
Mainstreet, Cabernet Sauvignon, California	10	36
Whiplash, Zinfandel, California	11	40

PORT & SHERRY

Grahams Six Grapes Reserve, Portugal	10	
Pedro Ximenez Sherry, Spain	12	

DIGESTIFS

Benedictine	10	
DOM B&B	12	
Frangelico	9	
Fernet Branca	9	
Grand Marnier	10	



HAPPY HOUR SPECIALS

OLIVE PLATE

Assorted Mediterrean olives served with almonds, Manchego cheese and whole wheat crackers.

-6-

TWO FRITES

Hand cut yukon gold and sweet potato fries served with green chile aioli and roasted garlic coca-cola ketchup.

-6-

DEEP FRIED GREEN CHILE STRIPS

Hatch green chile strips tossed in a beer batter and fried – Served with ranch.

-6-

SPICY BREAD PLANKS

Garlic buttered flat bread, mozzarella and parmesan cheese, and spicy jalapenos – Served with ranch.

-6-

CHIPS PLATTER

House made tortilla chips, served with a chipotle salsa, and guacamole.

-6-

HAPPY HOUR COCKTAILS

ROSEMARY GIN FIZZ

Beefeater Gin, Rosemary simple syrup, fresh lemon juice and soda.

-8-

PRICKLY PEAR MARGARITA

Sauza Blanco Tequila, agave nectar, cointreau, lime and lemon juice and prickly pear puree.

-8-

BITTER BREEZE

Beefeater Gin, St. Germaine, grapefruit juice and a dash of cranberry bitters.

-8-

WELL COCKTAILS

-8-

DRAFT BEERS

-5-

BOTTLED BEERS

-4-

HOUSE WINE

Cabernet Sauvignon – Chardonnay - Merlot

-6-

Pure & fresh preparations that will invigorate your livelihood

SALADS

CLASSIC CAESAR

Romaine Lettuce, parmesan cheese and house made croutons.

– Served with a caesar dressing.

-10-

Add Chicken

-5-

MIXED GREENS

Romaine Lettuce, Spinach, cherry tomatoes, cucumbers and grated carrots.

– Served with a raspberry vinaigrette.

-10-

Add Chicken

-5-

TAPAS

ARTICHOKE FLAT BREAD PIZZA

House made pesto sauce, spinach, artichoke hearts, mozzarella and parmesan cheese.

-10-

BBQ PULLED PORK SLIDERS

Three bbq marinated pulled pork sliders served with house made coleslaw.

-12-

Add Hand cut Yukon gold or Sweet potato fries

-2-

CHIPS PLATTER

House made tortilla chips, served with a chipotle salsa, guacamole and red chile queso.

-7-

CRISPY CALAMARI

Sesame crusted calamari served with spicy marinara and green chile aioli.

-12-

GREEN CHILE BEEF SLIDERS

Three Angus Beef sliders topped with caramelized onions, green chile, and smoked mozzarella cheese. Served with green chile aioli and roasted coca-cola ketchup.

-12-

Add Hand cut Yukon gold or Sweet potato fries

-2-

OLIVE PLATE

Assorted mediterranean olives, served with almonds, manchego cheese and whole wheat crackers.

-7-

TWO FRITES

Hand cut Yukon gold & Sweet potato fries served with green chile aioli and roasted garlic coca-cola ketchup.

-7-

WAFFLE BATTERD CHICKEN TENDERS

Served with sweet potato fries and maple mustard dipping sauce.

-10-