

A P O T H E C A R Y



DRINKS



APOTHECARY CLASSICS

OLD FASHIONED

Buffalo Trace Bourbon, Raw Sugar Cube and Angostura Bitters.
Pre-Prohibition Style

Or

Post Prohibition Style with Muddled Orange and Amarena Cherry

-11-

ROJO PISCO

Barsol Pisco, Egg White, Simple Syrup, Lemon Juice and a dash of Cranberry Bitters to finish.

-11-

THE SAZERAC

Sazerac Rye Whiskey, Peychaud's Bitters, Raw Sugar in an Herbsaint rinsed glass.

-11-

JALAPENO CUCUMBER CAIPIRINHA

Fresh Limes, Cucumbers and Jalapenos muddled with Ypioca Cachaca and Sugar.

-11-

SPICED CHERRY MANHATTAN

Sazerac Rye Whiskey, Sweet Vermouth, Solerno Blood Orange Liqueur, Cherry Bitters and a hint of Cinnamon. Barreled and Aged in house.

-12-

PIMM'S CUP

Pimm's No.1, Fever Tree Ginger Beer, and Fresh Cucumber.

-10-

SMOKED BOULEVARDIER

Buffalo Trace, Cynar, Campari and Carpano Antica Smoked with Pipe Tobacco, Vanilla and Spices.

-13-

INSIDE OUT, MEZCAL'S LAST WORD

Sombra Mezcal, Yellow Chartreuse, Luxardo Marachino Liqueur and Lemon Juice.

-13-

SPARKLING FRENCH MARTINI

Sky Vodka, Chambord, Lemon, topped with Sparkling Rose.

-10-

APOTHECARY



DRINKS



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

SEASONAL COCKTAILS

METAMORPHOSIS

House Infused Pea Flower Gin and Spiced White Tea Syrup topped with Soda.
Watch it transform before your eyes.

-10-

PRICKLY PEAR MARGARITA

Sauza Blanco Tequila, Agave Nectar, Cointreau, Lime and Lemon Juice and a Prickly Pear Puree.

-10-

PAMPLEMOUSSE SPRITZ

Aperol, Grapefruit Juice, Grapefruit Bitters topped with Prosecco.

-10-

DR. BROWN

Buffalo Trace Bourbon, House Infused Coffee Averna Amaro and Aztec Bitters.

-10-

CALVADOS COCKTAIL

Calvados, Canton Liqueur, Carpano Antica, Lemon Juice and an Apple Pear Shrub Foam.

-12-

CRUSHED VELVET

Flor de Cana Rum, House Made Velvet Falernum, Turmeric Honey, Pineapple and Tiki Bitters

-11-

BOTTLES

-5-

Corona Negra Modelo
Dos Equis Miller Light
Heineken Stella Artois
Bud Light

DRAFT

-6-

Local handles featuring:

- La Cumbre Brewing Co.
- Bosque Brewing Co.

(inquire about current brews)

APOTHECARY



DRINKS



WINE

SPARKLING WINES

	Glass	Bottle
Domaine Ste. Michelle Brut, Washington	9	32
Gruet Brut, New Mexico	10	36
Gruet Brut Rose, New Mexico	11	40
Stellina Prosecco, Italy	10	36

WHITE WINES

Michael David Chardonnay, California	10	36
Fess Parker Riesling, California	10	36
Lagaria Pinot Grigio, Italy	8	28
J Pinot Gris, California	11	40
Sea Glass Sauvignon Blanc, California	8	28
Fleurs de Prairie Cotes de Provence Rose, France	11	40

RED WINES

Chateau St. Jean Pinot Noir, California	10	36
Ghost Pines Merlot, California	10	36
Michael David Petite Petit, California	11	40
Mainstreet Cabernet Sauvignon, California	10	36
Cigar Zinfandel, California	11	40

PORT & SHERRY

Warres Warrior Porto Finest Reserve, Portugal	10
Pedro Ximenez Sherry, Spain	12

DIGESTIFS

Benedictine	10
DOM B&B	12
Frangelico	9
Fernet Branca	9
Grand Marnier	10
Braulio Amaro	8
Cynar	9

HAPPY HOUR SPECIALS

Monday through Saturday from 3pm to 6pm and all day on Sundays

ELOTE GUACAMOLE

House Made Guacamole Topped with Roasted Corn, Green Chile Aioli and Queso Fresco. Served with Fresh Tortilla Chips.

-6-

DEEP FRIED GREEN CHILE STRIPS

Batter and Fried Hatch Green Chile Strips served with a Red Chile Queso for Dipping.

-6-

HOUSE MADE MOROCCAN HUMMUS

Served with toasted Pita.

-6-

SALSA AND QUESO

House made Chipotle Salsa and Red Chile Queso with Fresh Tortilla Chips.

-5-

HAPPY HOUR COCKTAILS

SPARKLING FRENCH MARTINI

Sky Vodka, Chambord, Lemon, topped with Sparkling Rose.

-8-

PRICKLY PEAR MARGARITA

Sauza Blanco Tequila, Agave Nectar, Cointreau, Lime and Lemon Juice and Prickly Pear Puree.

-8-

METAMORPHOSIS

House Infused Pea Flower Gin and Spiced White Tea Syrup topped with Soda.

-8-

WELL DRINKS

-7-

DRAFT BEERS

-5-

BOTTLED BEERS

-4-

HOUSE WINE

Cabernet Sauvignon – Chardonnay

-6-

Pure & fresh preparations that will invigorate your livelihood

SALADS

CLASSIC CAESAR

Romaine Lettuce, Shaved Parmesan and Croistini.

-8-

Add Chicken

-4-

SEASONAL GREENS

Spring Mix, Dried Cranberries, Pecans, Cherry Tomatoes,
Cucumbers and Bleu Cheese Crumbles.

– Raspberry Vinaigrette.

-8-

Add Chicken

-4-

SMALL PLATES

BACON WRAPPED DATES

Crispy Bacon Wrapped Dates Stuffed with Port Wine Cheese Topped with a Honey Balsamic Drizzle.

-8-

ELOTE GUACAMOLE

House Made Guacamole Topped with Roasted Corn, Green Chile Aioli and Queso Fresco. Served with Fresh Tortilla Chips.

-7-

SALSA AND QUESO

House Made Chipotle Salsa and Red Chile Queso served with Fresh Tortilla Chips.

-6-

HOUSE MADE MOROCCAN HUMMUS

Served with toasted Pita.

-7-

CRISPY CALAMARI

Corn Flour Crusted Calamari served with Spicy Marinara and Green Chile Aioli.

-12-

GREEN CHILE ANGUS SLIDERS

Three Angus Beef Sliders Topped with Bacon, Bleu Cheese and
Green Chile. Served with Mustard and Pickles.

-13-

SHRIMP ROLL SLIDERS

Three toasted Sliders filled with house made Shrimp Salad.

-13-

HONEY SRIRACHA CHICKEN SKEWERS

Sweet, spicy and served with Ranch Dressing for dipping.

-10-

CHARCUTERIE

Seasonal Cheeses, Cured Meats, Mediterranean Olives and Peppers. Served with Toasted Baguette.

-16-

TWO FRITES

Hand Cut Yukon Gold Garlic Parmesan Fries and Sweet Potato Bacon and Bleu Cheese Fries.

Choice of Sauces: Green Chile Aioli or Roasted Garlic Coca-Cola Ketchup

-7-