

A P O T H E C A R Y



DRINKS



Pure & fresh preparations that will invigorate your livelihood

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-

THE SAZERAC

Sazerac Rye Whiskey, Peychaud's Bitters, Raw Sugar with an Herbsaint rinse.

-11-

PISCO SOUR

Caravedo Pisco, Egg White, Sugar, Lemon Juice and Amargo Chunchu Bitters.

-11-

BARREL AGED CHERRY MANHATTAN

Sazerac Rye Whiskey, Carpano Antica, Luxardo Sangue Morlacco, Bogart's Bitters. Barreled & Aged in House.

-12-

SMOKED BOULEVARDIER

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

-13-

SPARKLING FRENCH MARTINI

Vodka, Chambord, Pineapple, topped with Sparkling Rose.

-10-

NORWEGIAN NEGRONI

Linie Aquavit, Aperol and Dry Vermouth.

-10-

RAMOS GIN FIZZ

Plymouth Gin, Lemon, Lime, Sugar, Rose Water, Cream, Egg White and Soda.

-11-

GOLD RUSH

Gold Bar Whiskey, Lemon and Honey.

-13-

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

SEASONAL COCKTAILS

PRICKLY PEAR MARGARITA

Monte Alban Silver Tequila, Agave Nectar, Triple Sec, Lime Juice and Prickly Pear Puree.

-10-

METAMORPHOSIS

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

-10-

WHERE MY BEACHES AT?

Rum Haven Coconut Rum, Pineapple, Egg White and Sparkling Wine.

-11-

SMOKE & WATER

Del Maguey Vida Mezcal, Watermelon Shrub, Chamoy, Lime and Soda.

-13-

ZILKER PARK

Titos Vodka, St. Germaine, Lemon, Sparkling Wine and Rosemary Smoke.

-11-

PSYCH WARD

Old Grand Dad Bonded Bourbon, Braulio, Cardamom and Lemon.

-10-

FREAKY TIKI

Diplomatico Mantuano Rum, House Made Aperol Falernum, Orgeat, Pineapple and Tiki Bitters.

-12-

WELLNESS SHOT

Titos Vodka, Turmeric Honey, Lemon and Muddled Ginger. Served straight up with a Cayenne Rimmer.

-10-

VOYAGE VIOLET

Aviation Gin, Bitter Truth Violet, Lillet Blanc, Lemon and Tea Syrup

-13-

APOTHECARY



DRINKS



WINE

SPARKLING WINES

	Glass	Bottle
Domaine Ste. Michelle Brut, WA	9	32
Gruet Brut, NM	10	36
Gruet Brut Rose, NM	11	40
Stellina Prosecco, ITL	10	36
Mumm Brut Napa Prestige, CA		52
Jacques Bardelot Champagne Brut, FR		68

WHITE WINES

Michael David Chardonnay, Lodi, CA	10	36
Orin Swift Mannequin Chardonnay, CA		64
Fess Parker Riesling, Santa Barbara, CA	10	36
Lagaria Pinot Grigio, Veneto, ITL	8	28
Sea Glass Sauvignon Blanc, Santa Barbara, CA	8	28
Mohua Sauvignon Blanc, Marlborough, NZ	10	36

RED WINES

Chateau St. Jean Pinot Noir, Sonoma Coast, CA	10	36
Ghost Pines Merlot, Sonoma and Napa, CA	10	36
Michael David Petite Petit, Lodi, CA	11	40
Mainstreet Cabernet Sauvignon, Lake County, CA	10	36
Substance Cabernet Sauvignon, Columbia Valley, WA	12	44
Orin Swift Palermo Cabernet Sauvignon, Napa Valley, CA		104
Klinker Brick Zinfandel, Lodi, CA	11	40
Orin Swift Abstract, CA		74
Flor Springs Trilogy Red, Napa Valley, CA		68

PORT & SHERRY

Warres Warrior Porto Finest Reserve, Portugal	10	
Taylor Fladgate First Estate Reserve, Portugal	10	
Pedro Ximenez Sherry, Spain	12	

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 House Made Ranch.

-6-

ROASTED OLIVES

Served with toasted Pita.

-6-

HEIRLOOM POPCORN

Popped in Duck Fat and creatively seasoned.

-4-

HAPPY HOUR COCKTAILS

SPARKLING FRENCH MARTINI

Vodka, Chambord, Pineapple, topped with Sparkling Rose.

-8-

PRICKLY PEAR MARGARITA

Monte Alban Silver Tequila, Agave Nectar, Triple Sec, Lime Juice and Prickly Pear Puree.

-8-

METAMORPHOSIS

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

-8-

DRAFT BEERS

-5-

BOTTLED BEERS

-4-

HOUSE WINE

Red – White - Rose

-7-

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GREENS

QUINOA CAESAR

Romaine, Quinoa, Shaved Parmesan & Croistini.

-8-

Add Anchovies -1-

Add Chicken -4-

MIXED GREENS

Greens, Shaved Brussels, Cucumbers, Grape Tomatoes, Dried Cranberries, Pecans and Queso Fresco with an Orange Vinaigrette.

-8-

Add Chicken -4-

SMALL PLATES

BACON WRAPPED DATES

Stuffed with Jalapenos and served with Whipped Goat Cheese.

-10-

CRISPY BRUSSEL SPROUTS

Topped with a Spicy Balsamic Glaze, Crispy Bacon and Parmesan.

-9-

ELOTE GUACAMOLE

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

-7-

HOUSE MADE HUMMUS

Rotating flavor. Ask your server for today's creation.

-7-

CALAMARI

Crispy fried Calamari topped with Pineapple Pico and served with a Garlic Jalapeno Mignonette.

-12-

GREEN CHILE ANGUS SLIDERS

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

-12-

HONEY SRIRACHA CHICKEN SKEWERS

Sweet, spicy and served with Ranch Dressing for dipping.

-8-

MEDITERRANEAN FLAT BREAD

Goat Cheese, Roasted Olives and Peppers.

-7-

Add Chicken -4-

CHARCUTERIE

Seasonal Cheeses, Cured Meats and Accompaniments. Served with Toasted Baguette.

-16-

TWO FRITES

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

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

-7-

DESSERT

Ask your server for today's creation.

-8-