

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 & Angostura Bitters.

Pre-Prohibition Style

Or

Post Prohibition Style with Muddled Orange & 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 & Amargo Chunchu Bitters.

-11-

BARREL AGED CHERRY MANHATTAN

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

Barreled & Aged in House.

-12-

SMOKED BOULEVARDIER

Buffalo Trace, Bigallet China China, Campari & Carpano Antica. Smoked with Pipe Tobacco, Vanilla and Spices.

-13-

SPARKLING FRENCH MARTINI

Vodka, Chambord, Pineapple, topped with Sparkling Rose.

-10-

PAPER PLANE

Old Granddad Bonded Bourbon, Montenegro Amaro, Aperol & Lemon.

-11-

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 & Prickly Pear Puree.

-10-

METAMORPHOSIS

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

-10-

LOWRIDER BICYCLE

Azunia Blanco Tequila, Ancho Reyes Red Chile Liqueur, Red Chile Demerara, Lime, Marble Cerveza & Gold Flake.

-13-

LA MANZANA

Absolut Juice Apple Vodka, St. Germaine, Lemon, Sparkling Wine & Cinnamon Smoke.

-11-

PINK FLAMINGO

Rum Haven Coconut Rum, Plantation Pineapple Rum, Allspice Dram, Lime & Guava.

-12-

WELLNESS SHOT

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

-10-

ROCK AND RYE

Our House Made Version of the 19th Pharmaceutical Elixir.
Made with Rye Whiskey, Honey, Orange, Lemon, Spices & Herbs.

-10-

EMERALD CITY

Grune Fee Absinthe, Limoncello, Lime, Honey & Cucumber.

-10-

PERFECT HARMONY

Del Maguey Vida Mezcal, Fernet Branca, Carpano Antica, Coke Syrup & Cardamom.

-12-

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WINE

SPARKLING WINES

	Glass	Bottle
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
Talbott Kali Heart Chardonnay, Monterey, CA	12	44
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
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		120
Klinker Brick Zinfandel, Lodi, CA	11	40
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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QUINOA CAESAR

Romaine, Quinoa, Grated Parmesan & Crostini.

-8-

Add Anchovies -1-

Add Chicken -4-

SOUP DU JOUR

Topped with Puff Pastry.

-7-

SMALL PLATES

BACON WRAPPED DATES

Stuffed with Jalapenos and served with Whipped Goat Cheese.

-10-

ELOTE GUACAMOLE

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

-7-

MOROCCAN HUMMUS

Served with toasted Pita and Veggies.

-7-

COCONUT SHRIMP

Battered, Fried and served with Pineapple Sweet Chile for Dipping.

-12-

GREEN CHILE ANGUS SLIDERS

Three Angus Beef Sliders Topped with Cheddar and Green Chile. Served with House 1000 Island and Homemade Pickles.

-12-

HONEY SRIRACHA CHICKEN SKEWERS

Sweet, spicy and served with Ranch Dressing for dipping.

-12-

RED CHILE RIBS

Encrusted in NM Red Chile and Slow Roasted.

-13-

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

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

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

-7-

BACON IN A JAR

Thick Cut Hickory Bacon Candied with Brown Sugar and Pecans.

-8-