

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-

### *BARREL AGED CHERRY MANHATTAN*

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

Barreled & Aged in House.

-13-

### *SMOKED BOULEVARDIER*

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

-13-

### *SPARKLING FRENCH MARTINI*

Svedka Vodka, Chambord, Pineapple, topped with Sparkling Rose.

-10-

### *ROCK AND RYE*

Our House Made Version of the 19<sup>th</sup> Pharmaceutical Elixir.

Made with Old Overholt Rye Whiskey, Honey, Orange, Lemon, Spices & Herbs.

-10-

### *LAST WORD*

Monkey 47 Schwarzwald Dry Gin, Green Chartreuse, Luxardo Maraschino and Lime.

-22-

### *DRIVING MISS DAISY*

D'USSE VSOP Cognac, Bauchant Orange Liqueur and Lemon.

-24-

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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***

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

-13-

### ***PINK FLAMINGO***

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

-12-

### ***EMERALD CITY***

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

-10-

### ***AEROBUS***

Del Maguey Vida Mezcal, Montenegro Amaro, Aperol & Lemon.

-12-

### ***MATCHA PISCO SOUR***

Caravedo Torrontel Pisco, Egg White, Sugar, Lemon, Matcha & Earl Grey Bitters.

-13-

### ***PEACH BETTA HAVE MY HONEY***

Ketel One Botanical Peach and Orange Blossom Vodka, Housemade Peach Kombucha, Lemon & Honey Bitters.

-11-

### ***SPRITZ VENEZIANO***

Aperol, Sparkling Wine and Soda

-10-

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## WINE

### **SPARKLING WINES**

	<b>Glass</b>	<b>Bottle</b>
Gruet Brut, NM	10	36
Gruet Brut Rose, NM	11	40
Stellina Prosecco, ITL	10	36
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
Chateau Souverain Merlot, CA	8	28
Michael David Petite Petit, Lodi, CA	11	40
Mainstreet Cabernet Sauvignon, Lake County, CA	10	36
Substance Cabernet Sauvignon, Columbia Valley, WA	12	44
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	

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## 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.

-8-

### ***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.

-13-

### ***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.

-18-

### ***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-



# **HOTEL PARQ CENTRAL**

BUILT 1926  
— HPC —  
EST. 2010