

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-

### *SLOE GIN FIZZ*

Sipsmith Sloe Gin, Lemon, Simple, Egg White and Soda.

-12-

### *LAVENDER LEMON SOUR*

Wheatly Vodka, Lemon, Lavender Simple and Egg White.

-11-

### *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'USSÉ VSOP Cognac, Bauchant Orange Liqueur, Lemon and Egg White.

-20-

A P O T H E C A R Y



# DRINKS



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-

### ***FREAKY TIKI***

Plantation Pineapple Rum, Giffard Banane du Bresil, Ginger Turmeric Honey, Lemon, Pineapple and Tiki Bitters.

-13-

### ***BUBBLE AND BERGAMOT***

Black Tea Infused Malfy Gin, Italcus Rosolio di Bergamotto, Honey, Cream and Bergamont Bubble.

-12-

### ***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-

### ***WEEKEND AT BIRNE'S***

Kamer Williams Birne Pear Brandy, Luxardo Marachino, St. Germaine, Lemon & Smoked Cinnamon Bitters.

-11-

### ***BODHISATTVA***

Beer, Deep Eddy Lemon Vodka, Canton Ginger Liqueur, Honey, CBD & Ancient Chinese Secret Bitters.

-11-

A P O T H E C A R Y



# DRINKS



## 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
Fess Parker Riesling, Santa Barbara, CA	10	36
Lagaria Pinot Grigio, Veneto, ITL	8	28
Aniello Pinot Blanco, Patagonia, AR	11	40
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
Aniello Malbec, Patagonia, AR	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	

A P O T H E C A R Y



Pure & fresh preparations that will invigorate your livelihood

***TOMATO SOUP***

With Mini Pimento Cheese Sandwich.

-7-

***SOUTHWEST CAESAR***

Romaine, Roasted Corn, Roasted Red Peppers, Parmesan,  
Chile Lime Chick Peas and Creamy Caesar Dressing.

-8-

Add Chicken -4-

**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-

***CRISPY BRUSSELS***

With Balsamic, Bacon and Parmesan.

-8-

***ROASTED BEET 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-

***CHIMICHURRI STEAK SKEWERS***

Marinated and Seared with extra sauce for dipping.

-13-

***RED CHILE RIBS***

Encrusted in NM Red Chile and Slow Roasted.

-13-

***SPINACH AND ARTICHOKE FLAT BREAD***

Parmesan, Goat Cheese, Spinach, Artichokes and Roasted Red Peppers.

-7-

Add Chicken -4-

***CHARCUTERIE***

Seasonal Cheeses, Meats and Accompaniments served with Toasted Baguette.

-19-

***TWO FRITES***

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

-7-



# HOTEL PARQ CENTRAL

BUILT 1926  
— HPC —  
EST. 2010