

A P O T H E C A R Y



DRINKS



Pure & fresh preparations that will invigorate your livelihood

APOTHECARY CLASSICS

OLD FASHIONED

1792 Small Batch 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 Sanguine Morlacco, Bogart's Bitters.

Barreled & Aged in House.

-13-

SMOKED BOULEVARDIER

Buffalo Trace Bourbon, Bigallet China China, Campari & Carpano Antica.

Smoked with Pipe Tobacco, Vanilla & Spices.

-13-

RAMOS GIN FIZZ

Malfy Gin, Lemon, Lime, Sugar, Rose Water, Cream, Egg White & Soda.

-12-

PISCO SOUR

Caravedo Torrontel Pisco, Egg White, Sugar, Lemon & Amargo Chunchu Bitters.

-12-

ROCK AND RYE

Our House Made Version of the 19th Pharmaceutical Elixir.

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

-11-

LAST WORD

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

-22-

CHARLIE CHAPLIN

Sipsmith Sloe Gin, Luxardo Apricot & Lime Juice

-12-

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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-

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 Bergamot Bubble.

-12-

AEROBUS

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

-12-

LAVENDER LEMON SOUR

Wheatly Vodka, Lemon, Lavender Simple and Egg White.

-11-

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 Bubble.

-11-

BODHISATTVA

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

-11-

Gratuity will be added to parties of 5 or more.

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WINE

SPARKLING WINES

	Glass	Bottle
Gruet Brut Rose, NM	11	40
Gruet Brut, NM		40
Stellina Prosecco, ITL	10	36
Jacques Bardelot Champagne Brut, FR		68

WHITE WINES

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
Mohua Sauvignon Blanc, Marlborough, NZ	10	36

RED WINES

Chateau St. Jean Pinot Noir, Sonoma Coast, CA	10	36
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	
Vivac Amante Port, NM	10	
Pedro Ximenez Sherry, Spain	12	



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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-

@apothecary.lounge

@hotel.parqcentral



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010