

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.

-13-

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.

-14-

SMOKED BOULEVARDIER

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

Smoked with Pipe Tobacco, Vanilla & Spices.

-15-

PIMMS POUCH

Pimms No.1, Lemon, Cucumber, Strawberry & Ginger.

-12-

MIL GRACIAS

Gracias A Dios Espadin Mezcal, Nixta Licor de Elote, Lime & Grapefruit Jarritos.

-15-

COBRA RYE

Our House Made Version of the 19th Century Pharmaceutical Elixir.

Made with Whistlepig 6yr Rye Whiskey, Honey, Orange, Lemon, Spices & Herbs.

-17-

CITRIS HYSTRIX

Hangar One Makrut Lime Vodka, Lime & Simple.

-13-

FRENCH 75

Malfy Gin, Lemon, Simple & Sparkling.

-12-

Gratuity will be added to parties of 5 or more.

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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.

-12-

METAMORPHOSIS

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

-12-

EMERALD CITY

St. George Absinthe Verte, Il Tramonto Limoncello, Lime, Honey & Cucumber.

-13-

FREAKY TIKI

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

-14-

505 SOUR

Caravedo Torrontel Pisco, Lemon, Egg White, Green Chile Simple & Red Chile Bitters.

-13-

THE ALLNIGHTER

St. George NOLA Coffee Liqueur, Shanky's Whip, Cold Brew Coffee & Cold Foam.

-14-

STARGAZER

Ketel One Cucumber Mint Botanical Vodka, Agave, Lime & House Made Blackberry Kombucha,

-13-

WELLNESS SHOT

Wheatly Vodka, Lemon & Ginger Turmeric Honey.

-12-

MIJITO

La Luna Cupreata Mezcal, Lime, Mint & Watermelon.

-13-

BODHISATVA

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

-12-

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WINE

SPARKLING WINES

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

WHITE WINES

Talbott Kali Heart Chardonnay, Monterey, CA	12	44
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
Aniello Malbec, Patagonia, AR	11	40
Substance Cabernet Sauvignon, Columbia Valley, WA	12	44
Silver Oak Cabernet Sauvignon, Alexander Valley, CA		120

SWEET

Electra Red Moscato, CA	11	
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PORT & SHERRY

Warres Warrior Porto Finest Reserve, Portugal	10	
Taylor Fladgate First Estate Reserve, Portugal	10	
Vivac Amante Port, NM	10	
Barbadillo Pedro Ximenez Sherry, Spain	10	



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SEASONAL DESSERT

Ask your server.
-10-

SOUTHWEST CAESAR

Romaine, Roasted Corn, Roasted Red Peppers, Parmesan,
Guacamole and Creamy Caesar Dressing.
-10-

Add Chicken or Steak -6-

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.
Small 4oz. -8- or Large 8oz. -10-

WARM CRAB DIP

Lump Crab and Melted Cheeses served with toasted pita.
-15-

CHARCUTERIE

Seasonal Cheeses, Meats and Accompaniments served with Toasted Baguette.
-25-

MEZZE BOARD

Assortment of Mediterranean dips and spreads served with toasted Pita and Veggies.
-16-

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.
-14-

HONEY SRIRACHA CHICKEN SKEWERS

Sweet, spicy and served with Ranch Dressing for dipping.
-14-

CHIMICHURRI STEAK SKEWERS

Marinated and seared with extra sauce for dipping.
-14-

CARNE ADOVADA TACOS

Slow Roasted Pork Tenderloin Encrusted in NM Red Chile. Topped with Cotija and Cabbage.
-14-

CRISPY BRUSSELS

Topped with Balsamic, Bacon and Parmesan.
-10-

TWO FRITES

Garlic Parmesan Fries and Red Chile Ranch Seasoned Sweet Potato Fries.
-8-

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@apothecary.lounge

@hotel.parqcentral



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010