

A P O T H E C A R Y



DRINKS



CLASSIC COCKTAILS

THE MARTINEZ

plymouth gin, angostura bitters, luxardo maraschino liqueur, sweet vermouth & garnished with a fresh lemon twist.
10

OLD FASHIONED

blanton's bourbon, fresh lemon twist, peychauds bitters, house simple syrup & garnished with a marasca cherry.
9

THE AVIATION COCKTAIL

plymouth gin, fresh lemon juice, luxardo maraschino liqueur, crème de violette & garnished with a lemon twist.
10

PINK LADY

plymouth gin, egg white, house made grenadine & cream.
9

PISCO SOUR

pisco, egg white, house simple syrup, fresh lemon juice & choice of bitters to finish.
10

THE SAZERAC

rye whiskey, absinthe, peychauds bitters, house made simple syrup & fresh lemon twist.
10

CAIPIRINHA

fresh limes muddled with cachaca and house made simple syrup.
9

MANHATTAN

rye whiskey, sweet vermouth, bitters & garnished with a marasca cherry.
10

PIMM'S CUP

Pimm's No. 1, ginger beer, fresh cucumber, a lemon twist and topped with a strawberry.
10

POMEGRANATE MINT JULEP

Blanton's bourbon, simple syrup, mint leaves, house made pomegranate grenadine & a dash of fresh lemon juice over crushed ice.
10

ST. GERMAIN COCKTAIL

St. Germain, champagne & soda water
10

BITTERS

Add an essence of flavor to any drink by adding a dash of bitters to your cocktail, we offer: Cranberry, Grapefruit, Orange, Blood Orange, Celery, Aztec Chocolate, Rhubarb, classic old fashioned and Peychad's.

THE ONLY COMPANY IN THE UNITED STATES SERVING THE GENUINE ARTICLE

Please note: The Apothecary Lounge is not a licensed pharmacy and does not fill prescriptions or practice pharmacy. But we do make really great drinks.



DRINKS



LOOSENS JOINTS & GIVES A FEELING OF FRESHNESS & VIGOR TO THE WHOLE SYSTEM

SIGNATURE COCKTAILS

Brazil Nut

Luxardo Amaretto, Cachaca, Lemon Juice & House made simple syrup shaken together and served on the rocks with a marasca cherry...11

Ramble

Plymouth gin, Lime Juice & House made simple syrup shaken together and served over crushed ice with a raspberry liqueur float...11

Prickly Pear Margarita

El Tesoro Reposado, Agave Nectar, Cointreau, Lime Juice & Prickly Pear Puree shaken together & served over crushed ice with a St. Germain float... 11

Acai Flower

Absolut Acai Vodka, St.Germain, fresh strawberries, lemon juice & simple syrup, shaken together and served with fresh mint...12

Blu IX

Belvedere IX Vodka, Veev Acai liqueur, fresh blueberry puree, house made ginger syrup & lime juice, shaken together and served with a marasca cherry...12

Habanero Bloody Mary

Our classic bloody mary served with an extra kick from fresh habanero peppers... 10

Hendrick

Hendricks Gin, house made ginger simple syrup, lime juice, soda & mint served on the rocks with a lime wheel ... 11

Acai Mojito*

Veev Acai, lime juice, house made simple syrup, & Fresh Mint topped with soda water and fresh blueberries ...11

*Ask your server about pitcher options for this drink!

SPIRITS

WELL Absolut
Bacardi Silver
Espolon
Johnnie Walker Red
Jack Daniels
Tanqueray

CALL Absolut Variety
Grey Goose
Chopin
Stoli Elite
Hanger I
Hanger I Citron
Hanger I Mandarin
Hanger I Raspberry
Hanger I Lime

Appleton VX
Leblon
Malibu
Kracken

Blantons
Knob Creek
(ri)l
Crown Royal
Jameson 1780

Patron Silver
El Tesoro Blanco
El Tesoro Reposado
El Tesoro Anejo
Espolon Repasado

Plymouth Gin
Hendricks Gin
BOM BAY SAPH

BarSol Pisco
Korbel Brandy
Germain-Robin Apple Brandy
Remy Martin 1738
B & B

Johnnie Walker Black
Johnnie Walker Blue
Glenmorangie 10yr
Laphroaig 10yr
Spring Bank 15yr
Macallan 18yr

BEER

BOTTLES

Heineken
Corona
Bud Light
Mic Ultra
Miller Light
Dos Equis
Negra Modelo

DRAFT

Stella Artois
Marble Wild Flower Wheat
Marble IPA
Marble Oatmeal Stout
Sam Adams Seasonal
Santa Fe Nut Brown



DRINKS



WINE

REDS

| | GLASS | BOTTLE |
|--|-------|--------|
| NORTHSTAR MERLOT, 2007, COLUMBIA VALLEY, WASHINGTON | 13 | 50 |
| FREEMARK ABBEY MERLOT, 2009, NAPA VALLEY, CALIFORNIA | 11 | 41 |
| ALEXANDER VALLEY CABERNET SAUVIGNON, 2009, CALIFORNIA | 11 | 41 |
| ST. SUPERY ELU RED MERITAGE, 2006, NAPA VALLEY, CALIFORNIA | 13 | 50 |
| CATENA "VISTA FLORES" MALBEC, 2008, MENDOZA, ARGENTINA | 10 | 35 |
| ZACA MESA Z CUVE'E, 2007, SANTA YNEZ VALLEY, CALIFORNIA | | 35 |
| ZENATO VALPOLICELLA SUPERIORE, 2008, VENETO, ITALY | 10 | 35 |
| SAN POLO RUBIO, 2008, MONTALCINO, ITALY | 11 | 41 |
| KUNDE RED ZINFANDEL, 2006, SONOMA, CALIFORNIA | 10 | 35 |
| SEGHESIO ZINFANDEL "OLD VINE", 2008, SONOMA, CALIFORNIA | | 50 |
| YEALANDS PINOT NOIR, 2009, CENTRAL OTAGO, NEW ZEALAND | 10 | 36 |

WHITES

| | | |
|--|----|----|
| ARGIOLAS COSTAMOLINO, 2009, SARDINIA, ITALY | | 35 |
| KIM CRAWFORD SAUVIGNON BLANC, 2010, MARLBOROUGH, NEW ZEALAND | 10 | 35 |
| SIMI CHARDONNAY, 2008, RUSSIAN RIVER VALLEY, CALIFORNIA | 9 | 28 |
| ST. SUPERY CHARDONNAY, 2010, NAPA VALLEY, CALIFORNIA | 10 | 35 |
| KRIS PINOT GRIGIO, 2009, DELLE VENEZIE, ITALY | 9 | 28 |
| CLOUDLINE PINOT GRIS, 2010, WILLAMETTE VALLEY, OREGON | 9 | 28 |
| VALLE REALE VIGNE NUOVE TREBBIANO, 2009, CAPESTRANO, ITALY | 10 | 35 |
| URBAN MOSEL RIESLING, 2010, GERMANY | 9 | 28 |

PORTO

| | | |
|------------------------------------|----|--|
| OFFLEY L.B.V. 2000, 2004, PORTUGAL | 10 | |
| SANDEMANS FOUNDER'S PORT, PORTUGAL | 10 | |

SPARKLING WINE/CHAMPAGNE

| | | |
|--|---|----|
| DOMAIN SAINT-VINCENT BRUT | 9 | 30 |
| TAITTINGER BRUT LA FRANCAISE CHAMPAGNE | | 60 |
| MOET & CHANDON IMPERIAL CHAMPAGNE | | 70 |

SPECIAL OFFERINGS

OLIVE PLATE

ASSORTED OLIVES SERVED WITH SPICY GLAZED WALNUTS & SMOKED MOZZARELLA... 5

POMME FRITES

YUKON GOLD & SWEET POTATO FRIES SERVED WITH GREEN CHILI CHIVE AIOLI & ROASTED GARLIC COCA-COLA KETCHUP... 5

SOUTHWEST CAESAR

ROMAINE HEARTS TOSSED WITH CREAMY GREEN CHILI CAESAR DRESSING WITH HOUSE MADE CROUTONS AND SMOKED MOZZARELLA... 5

PISTACHIO SHORTCAKE

HOUSE MADE OVERSIZED PISTACHIO MUFFIN WITH GRAND MARNIER MIXED BERRIES TOPPED WITH FRANGELICO WHIPPED CREAM... 5

CHEERS TO ABSOLUT COCKTAILS

ABSOLUT MARTINI

ABSOLUT STRAIGHT VODKA SERVED STRAIGHT UP OR DIRTY... 6

WILD FLOWER

FRESH MUDDLED WHITE PEACHES, ABSOLUT WILD TEA VODKA, HOUSE MADE SIMPLE SYRUP, LEMON JUICE, SERVED OVER CRUSHED ICE WITH A ST.GERMAIN FLOAT... 6

RED SUNSET

ABSOLUT STRAIGHT VODKA, MUDDLED WHITE PEACHES, ORANGE & CRANBERRY JUICE, SERVED ON THE ROCKS WITH AN ORANGE WHEEL...6

ROOF TOP CREAM SODA

ABSOLUT VANILLA VODKA & GINGER ALE, SERVED ON THE ROCKS WITH A DASH OF VANILLA...6

GINGER-TINI

ABSOLUT ORIENT APPLE VODKA, STIRRINGS ALL NATURAL APPLE LIQUEUR, HOUSE MADE GINGER SYRUP & A SPLASH OF LEMON JUICE...6

PEPPARRY

ABSOLUT PEPPAR VODKA, BASIL & FRESH MUDDLED STRAWBERRIES SHAKEN OVER CRUSHED ICE AND FINISHED WITH A HOUSE MADE STRAWBERRY SIMPLE SYRUP...6

BEER

DRAFT BEER

PURE & FRESH PREPARATIONS THAT WILL INVIGOR YOUR LIVELIHOOD

SOUP DU JOUR

-6-

SALADS

SOUTHWEST CAESAR

ROMAINE HEARTS TOSSED WITH CREAMY GREEN CHILI CAESAR DRESSING WITH HOUSE MADE CROUTONS AND SMOKED MOZZARELLA

-10-

ADD CHICKEN OR SALMON

-4-

CANDIED WALNUT AND ROASTED BEET

BABY SPINACH, CANDIED WALNUTS, ROASTED BEETS, CRANBERRIES, AND GORGONZOLA WITH DIJON BALSAMIC VINAIGRETTE

-9-

ADD CHICKEN OR SALMON

-4-

STARTERS

OLIVE PLATE

ASSORTED OLIVES SERVED WITH SPICY GLAZED WALNUTS & SMOKED MOZZARELLA

-7-

BLACKENED CHICKEN SATAY'S

SERVED WITH SOY MUSTARD & SESAME GLAZE

-9-

POMME FRITES

YUKON GOLD & SWEET POTATO FRIES SERVED WITH GREEN CHILI CHIVE AIOLI & ROASTED GARLIC COCA-COLA KETCHUP

-6-

ANTI PASTO PLATTER

AN ASSORTMENT OF MIXED OLIVES, FRESH MOZZARELLA, TOMATO, BASIL, SALAMI AND PROSCIUTTO. SERVED WITH A SLICED BAGUETTE

-13-

TAPAS MENU

KOBE BEEF SLIDERS

THREE SLIDERS TOPPED WITH CARMALIZED ONIONS, AND SMOKED MOZZARELLA SERVED WITH CHIPOTLE KETCHUP

-12-

ADD POMME FRITES

-2-

FLATBREAD PIZZA

HOUSE MADE MARINARA FRESH MOZZARELLA, TOMATOES, SPINACH, FETA CHEESE WITH SLICED PEPPERONCINI PEPPER FINISHED WITH FRESH BASIL AND EVO

-10-

STEAMED MUSSELS

PEI MUSSELS STEAMED IN WHITE WINE AND THYME BROTH SERVED WITH A WARM BAGUETTE

-12-

CRISPY CALAMARI

SESAME CRUSTED SERVED WITH SPICY MARINARA AND GREEN CHILI CHIVE AIOLI

-12-

STEAK FRITES

PAN SEARED 8OZ FLAT IRON STEAK SERVED WITH SWEET POTATO FRITES, WILTED SPINACH WITH A CARAMELIZED SHALLOT PAN REDUCTION.

-24-

CHICKEN CARBONARA

CAPPELLINI PASTA TOSSED WITH PROSCIUTTO, CARMALIZED ONION, ENGLISH PEAS, WITH A WHITE WINE GARLIC CREAM.

TOPPED WITH 6OZ CHICKEN BREAST.

-18-

SIDE DISHES

STEAMED SEASONAL VEGETABLES

BUTTER & HERB COUS COUS

TRUFFLE TOMATO AND PORTABELLA AU GRATIN

-6-

PUMPKIN BREAD PUDDING

MOIST FRENCH BREAD PUDDING BAKED WITH PUMPKIN CUSTARD, AND CRANBERRIES TOPPED WITH CINNAMON CARAMEL

-5-

PISTACHIO SHORTCAKE

HOUSE MADE OVERSIZED PISTACHIO MUFFIN WITH GRAND MARNIER MIXED BERRIES TOPPED WITH FRANGELICO WHIPPED CREAM

-6-