

WELCOME TO THE

BLACK CAULDRON

apothecary

THERE IS NO ALCOHOL THAT CANNOT BE LINKED TO OUR
NATURAL WORLD AND ASSIGNED TO A GENUS/SPECIES. EVERY
DRINK STARTS WITH A PLANT.

BOURBON? *ZEA MAYS*, AN OVERGROWN GRASS.

ABSINTHE? *ARTEMISIA ABSINTHIUM*, A MUCH MISUNDERSTOOD
MEDITERRANEAN HERB.

BEER? *HUMULUS LUPULUS*, A STICKY CLIMBING BINE THAT
HAPPENS TO BE A CLOSE COUSIN OF CANNABIS.

EVERY BAR OR LIQUOR STORE IS ESSENTIALLY A FANTASTICAL
GREENHOUSE, THE WORLD'S MOST EXOTIC BOTANICAL GARDEN,
THE SORT OF STRANGE AND OVERGROWN CONSERVATORY WE
ONLY ENCOUNTER IN OUR DREAMS.

- BOTANIST AMY STEWART





ELIXIRS

from the
apothecary



FOUNTAIN OF YOUTH - \$17

refreshing, herbal & smoky

Sombra mezcal, Cauldron crafted triple sec, chartreuse, lemon, morita tincture, mint & cucumber tonic, salt & morita rim, cucumber ribbon

CELESTIAL BARBARIAN - \$16

floral, summery & delicate

rhubarb infused Tanqueray gin, maraschino liqueur, grapefruit, lime, rhubarb oleo, egg white*, garnished with rose petals and an orange blossom spritz

BANSHEE BREW - \$16

sweet, coconutty & after dinner

Jameson cold brew, Kahlúa, coconut milk, demerara syrup. Topped with fresh coconut, chocolate shavings & coffee beans

PELAGIA - \$16

herbaceous, complex & citrusy

Butterfly pea flower infused Tanqueray gin, absinthe, Cauldron crafted limoncello, simple syrup, lemon juice, a splash of lemongrass balsamic, topped with tonic

AMALTHAEA - \$16

tangy, unique & velvety

Beet infused El Tequileno tequila, Cauldron crafted goat cheese washed triple sec, honey syrup, citric acid, beet dust & salt rim, garnished with a dehydrated lime wheel

OSHUN - \$16

tropical, smooth & creamy

zesty roobois infused Captain Morgan rum, Cauldron crafted triple sec, aperol, coconut milk, banana oleo, lime, garnished with a dehydrated orange wheel

*VEGAN OPTION: substitute egg white for Fee Brothers Vegan Foam
All tinctures made in house

ELIXIRS

*from the
apothecary*



PACHAMAMA - \$16

spicy, sweet & earthy

pine infused Pisco, morita liqueur,
lemon, simple syrup, egg white*,
served in a cedar smoked glass

WICKED WITCH'S BREW - \$16

comforting focus potion

Walnut amaro, brandy &
benedictine, coffee, coconut whip,
sugar rim, cinnamon sparks (hot
cocktail)

SAMEDI - \$16

warming, soothing & indulgent

hot cocoa, Captain Morgan black
spiced rum, raw carob, tahini, maple
syrup, vanilla extract, oat milk,
topped with coconut whip and
sprinkled with cardamom (hot
cocktail)

THE CURSE OF CALYPSO - \$16

aromatic & stiff

Triple berry infused rye (elderberry,
blueberry & blackberry),
caramelized banana infused
Captain Morgan dark spiced rum,
served in a herbal smoke bath

THE ALCHEMIST - \$16

aromatic, peppery & exotic

Cardamom chai peppercorn infused
Bulleit bourbon, brandy &
benedictine, demerara syrup, lemon,
simple syrup, egg white*

SANTA MUERTE - \$16

savory & smokey with a kick

Ancho Reyes chili liqueur, clamato
juice, pickle brine, worcestershire
sauce, lime juice and a morita chili
salt rim. Topped with pickles, olives
& deep fried charcuterie bits

*Add on: deep fried halloumi for \$5

Cocktail Creation by our talented bar manager Erika Dunn





ELIXIRS

*from the
apothecary*



BLEEDING HEART - \$15

Fruity, tart & acidic

Tanqueray gin, cassis, blueberry
shrub, lemon juice, mint syrup, egg
white*

SECRETS OF THE SPHINX - \$15

Created by the lovely Lindsey

El Tequileno tequila, mint syrup,
elderflower, simple syrup, lime juice,
egg white*



Cocktail Creation by our talented bar manager, Erika Dunn



ZERO PROOF

potions



ELYSIAN - \$12

elevate your spirits

Lumette zero gin, rhubarb oleo,
lemon, grapefruit, egg white, orange
blossom spritz

BURNING MEADOW - \$9

the voices in your head will thank you

grapefruit, rosemary syrup, black
walnut bitters, cinnamon, rosemary
sprig, herbal smoke bath

HALLS OF FENSALIR - \$12

mood enhancing libation

Blueberry cucumber shrub, Lumette
zero gin, lemon, simple syrup,
topped with cucumber & mint tonic

ANGELUS MORTIS - \$10

savory & smokey with a kick

Morita chili infusion, clamato juice,
pickle brine, worcestershire sauce,
lime juice and a morita chili salt
rim. Topped with pickles, olives &
deep fried charcuterie bits

**Add on: deep fried halloumi for \$5*

ZERO PROOF GIN ELIXIR - \$9

refreshing illuminating elixir

Butterfly pea flower infused zero
proof Gin & Tonic

BARON - \$9

heartwarming concoction

hot cocoa, raw carob, cardamon,
tahini, maple syrup, vanilla extract,
oat milk, topped with coconut whip
and sprinkled with cardamon & dark
chocolate flakes.

Cocktail Creation by our talented bar manager Erika Dunn



ZERO PROOF

potions

WITCH'S BREW- \$7

to power your wickedness

French press of locally roasted Oso negro coffee.

Decaf available.

Add oat milk - \$1

Add a sweetener - \$0.50

◦ Honey Syrup

PHILLIPS ZERO PROOF PILSNER 330ML - \$6

OTHER:

Phillips Ginger Ale - \$5

Phillips root beer - \$5

Phillips cola - \$5

Phillips Orange Cream Soda - \$5

Grapefruit soda water - \$4

Grapefruit juice - \$3.5

Cocktail Creation by our talented bar manager Erika Dunn.



NEGRONI SESSIONS

\$15

AMERICANO

*Antica formula, campari,
topped with soda*

NEGRONI SBAGLIATO

*Antica formula, campari,
topped with sparkling wine*

TRUFFLE NEGRONI

*Truffle oil washed
Tanqueray gin, antica
formula, campari*

BOULEVARDIER

*Bulleit bourbon, antica
formula, campari*

JAMAICAN NEGRONI

*Captain Morgan spiced
rum, antica formula,
campari*

OAXACA NEGRONI

*Fandango mezcal, antica
formula, campari*

JALISCO NEGRONI

*El Tequileño tequila,
antica formula, campari*

SPRITZ SESSIONS

\$15

APEROL SPRITZ

*Aperol, grapefruit soda,
Steller's Jay bubbles*

CAMPARI SPRITZ

*Campari, grapefruit soda,
Steller's Jay bubbles*

SAINT HUGO SPRITZ

*Cauldron crafted
elderflower liqueur, mint,
lemon, grapefruit soda,
Steller's Jay bubbles*

DEATH IN THE AFTERNOON

*Baba Yaga Absinthe, raw
brown sugar cube,
grapefruit soda, Steller's
Jay bubbles*



Cocktail Creation by our talented bar manager Erika Dunn