

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? *ZEAMAYS*, 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*



MAMACITA MEZCALITA - \$ 16

floral & smooth

Montelobos mezcal, Cauldron
crafted triple sec, rosemary syrup,
Blueberry syrup, lime juice

CELESTIAL BARBARIAN - \$16

floral, summery & delicate

rhubarb infused Tanqueray gin,
maraschino liqueur, grapefruit
juice, lime, rhubarb oleo, egg
white*, garnished with rose petals
and an orange blossom spritz (2 oz)

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

AMALTHAEA - \$ 17

tangy, unique & velvety

Beet infused El Tequileno tequila,
Cauldron crafted goat cheese
washed triple sec, honey syrup,
beet dust & salt rim, garnished
with a dehydrated lime wheel (2
oz)

OSHUN - \$ 16

tropical, smooth & creamy

zesty roobois infused Captain
Morgan white rum, Cauldron
crafted triple sec, Aperol, coconut
milk, banana oleo, lime juice,
garnished with a dehydrated
orange wheel (2 oz)

SECRETS OF THE SPHINX - \$15

refreshing & crushable

El Tequileno tequila, mint syrup,
Cauldron crafter elderflower
liquor, simple syrup, lime juice, egg
white* (2 oz)

ELIXIRS

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apothecary*



OBSIDIANA - \$16

smokey espresso martini

Montelobos mezcal, Kahlua liqueur,
espresso, pinch sea salt (2 oz)

APEROL MARGARITA - \$15

crushable, refreshing & smooth

El Tequileno tequila, aperol, coconut
milk, lime juice, simple syrup & a
toasted coconut rim (2 oz)

RATTLESNAKE - \$16

herbal, silky & potent

Bearface Canadian Whisky, Green
Tree Absinthe, lemon juice, simple
syrup, egg white*, angostura bitters
(2 oz)

SANTA MUERTE - \$16

savory & smokey with a kick

Morita Rum, clamato juice, pickle
brine, worcestershire sauce, lime
juice with a morita chili salt rim.

Topped with pickles, olives & deep
fried charcuterie meat bits (1.5 oz)

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

THE ALCHEMIST - \$16

aromatic, peppery & exotic

Cardamom chai peppercorn infused
Crown Royal, brandy & benedictine,
demerara syrup, lemon juice, simple
syrup, egg white* (2 oz)

***VEGAN OPTION: substitute egg white
for Fee Brothers Vegan Foam
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ELIXIRS

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THE CURSE OF CALYPSO - \$16

aromatic & boozy

Triple berry infused rye,
caramelized banana infused
Captain Morgan dark spiced rum,
served in a herbal smoke bath
(2 oz)

DEATH BY MORITA - \$16

spicy & stiff

Cauldron crafted morita infused
Captain Morgan rum, Cauldron
triple sec, Lime, almond extract
(2 oz)

BANSHEE BREW - \$16

after dinner - creamy & sweet

Jameson cold brew, Kahlua liqueur,
coconut cream, demerara syrup
(2 oz)

ETHEREAL - \$17

herbal, earthy & refreshing

Tanqueray gin, Cauldron crafter
triple sec, muddled blueberries,
rosemary syrup, egg white, topped
with tonic (2 oz)

*VEGAN OPTION: substitute egg white
for Fee Brothers Vegan Foam
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NEGRONI SESSIONS

\$15

AMERICANO

(2 . 2 5 O Z)

*Antica formula, campari,
topped with soda*

NEGRONI SBAGLIATO

(2 . 2 5 O Z)

*Antica formula, campari,
topped with sparkling wine*

JAMAICAN NEGRONI

(2 . 2 5 O Z)

*Captain Morgan dark rum,
antica formula, campari*

OAXACA NEGRONI

(2 . 2 5 O Z)

*Montelobos mezcal, antica
formula, campari*

JALISCO NEGRONI

(2 . 2 5 O Z)

*El Tequileño tequila,
antica formula, campari*

CLASSIC NEGRONI

(2 . 2 5 O Z)

*Tanqueray Gin, antica
formula, campari*

SPRITZ SESSIONS

\$15

APEROL SPRITZ

(1 O Z)

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

CAMPARI SPRITZ

(1 O Z)

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

SAINT HUGO SPRITZ

(1 O Z)

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





ZERO PROOF

p o t i o n s



ELYSIAN - \$12

elevate your spirits

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

BURNING MEADOW - \$11

the voices in your head will thank you
grapefruit, rosemary syrup, black walnut bitters, cinnamon, rosemary sprig, herbal smoke bath

LITTLE NYMPH - \$12

Herbal, earthy, refreshing

muddled blueberries, lumette gin, rosemary syrup, egg white topped with tonic.

EYE OF THE SERPENT - \$12

Zesty, crisp & revitalizing

Blueberry syrup, grapefruit juice, lime topped with ginger ale

ANGELUS - \$11

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**

HEDYLOGOS - \$12

Creamy & Sweet

Coconut cream, mint syrup, lime, topped with Ginger ale & Grenadine

ZERO PROOF GIN ELIXIR - \$10

refreshing illuminating elixir

Lumette Zero proof gin & Tonic

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



ZERO PROOF

potions



CAULDRON BREW - \$7

to power your wickedness

French press of locally roasted Oso negro coffee.

Decaf available.

OTHER:

Elevation Kombucha \$11

High Spirit Blueberry or Stinger Ginger

Corona Zero Proof - \$6

Canada Dry Ginger Ale - \$5

A&W Root Beer - \$5

Coca Cola - \$5

Tonic - \$4

Soda water - \$4

Grapefruit juice - \$4

