

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*



SAMEDI - \$15

hot cocoa, Captain Morgan black spiced rum, raw carob, tahini, maple syrup, vanilla extract, oat milk, topped with coconut whip and sprinkled with cardamom. Served with a rotating plant based biscotti (hot cocktail)

LUCIFER'S VACATION - \$15

Created by the dazzling Kristian
Sombra mezcal, grapefruit, habanero tincture, lime, rosemary, egg white*

APHRODISIAC - \$15

arousing & mood enhancing libation

butterfly pea flower infused
Tanqueray gin, triple sec, lime, egg white*, grapefruit soda

THE OFFERING - \$15

Created by the captivating Ostara
Captain Morgan black spiced rum, In-house made chai liqueur, coconut cream, demerara syrup, vanilla

CLAIRVOYANCE - \$15

A spellbinding collaboration by Erika & Ostara

A clarified blend of El Tequileno tequila, house made ginger liqueur, cold pressed ace juice (carrot, orange & lemon), ginger syrup, lemon & ginger bitters, dehydrated carrot, black sesame salt rim

*VEGAN OPTION: substitute egg white for aqua faba (chickpeas)

All tinctures provided by local herbalists Marie and Travis at Althaea Herbals

ELIXIRS

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apothecary*



LOVE POTION #9 - \$15

Created by the tantalizing Erika
fig Bulleit bourbon, lemon juice,
pear mint syrup, prosecco, fresh
mint

NECROMANCER - \$14

start your resurrection
habanero infused Ketel One
vodka, clamato, garlic pickle
brine, gluten free worcestershire,
horseradish, old bay rim, steak
spice, artichokes, olives

APOLLO'S ANTIDOTE - \$15

Created by the bewitching Erika
Fig infused bulleit bourbon,
house-made limoncello, sweet
vermouth, cascadian bitters,
dehydrated lemon wheel garnish,
finished in a herbal smoke bath

GARDEN OF ASGARD - \$16

Created by the alluring Erika
dill infused Ketel One vodka,
Carpano Bianco vermouth, house-
made blueberry cucumber shrub,
garnished with a dehydrated lime
wheel and a fresh sprig of dill

BLACK WIDOW - \$15

Created by the charming Kristian
butterfly pea flower infused
Tanqueray gin, blackberry sage
vanilla shrub, lemon, topped with
soda water & tonic

WICKED WITCH'S BREW - \$15

comforting focus potion
Walnut amaro, brandy & ^{LN}
benedictine, coffee, coconut whip,
sugar rim, cinnamon sparks (hot
cocktail)

**VEGAN OPTION: substitute egg white
for aqua faba (chickpeas)*

All tinctures provided by local herbalists
Marie and Travis at Althea Herbs'

ZERO PROOF

potions



THE CONJURING - \$8

start your resurrection

habanero tincture, clamato, garlic
pickle brine, gluten free
worcestershire, horseradish, old
bay rim, steak spice, artichokes,
olives

ZERO PROOF GIN ELIXIR - \$9

refreshing illuminating elixir

Butterfly pea flower infused zero
proof Gin & Tonic

BURNING MEADOW - \$8

the voices in your head will thank you

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

THE RAVEN - \$8

Created by the dashing Kristian

blackberry sage vanilla shrub,
lemon, topped with soda water and
tonic

BARON - \$8

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





ZERO PROOF

potions



WITCH'S BREW- \$5

to power your wickedness

French press of locally roasted Oso negro coffee.

Decaf available.

Add oat milk - \$1

Add a sweetener - \$0.50

◦ Honey Lavender

PHILLIPS ZERO PROOF PILSNER 330ML - \$6

OTHER:

Phillips orange cream soda - \$4

Phillips root beer - \$4

Club soda - \$3

Grapefruit juice - \$3



NEGRONI SESSIONS

classics

\$14

AMERICANO

Antica formula, campari, topped with soda

NEGRONI SBAGLIATO

Antica formula, campari, topped with sparkling wine

NEGRONI

Tanqueray gin, antica formula, campari

BOULEVARDIER

Bulleit bourbon, antica formula, campari

JAMAICAN NEGRONI

Captain Morgan spiced rum, antica formula, campari

OXACA NEGRONI

Fandango mezcal, antica formula, campari

JALISCO NEGRONI

El Tequileo tequila, antica formula, campari

CARPANO BIANCO NEGRONI

Tanqueray gin, Carpano Bianco Vermouth, Campari