

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



## 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 dehydrated lime wheel (2 oz)

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## 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)

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

## MAMACITA MEZCALITA - \$ 16

*floral & smooth*

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

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## 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)

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## 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

*from the  
apothecary*



## OBSIDIANA - \$16

*smokey espresso martini*

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

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## APEROL MARGARITA - \$15

*crushable, refreshing & smooth*

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

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## RATTLESNAKE - \$16

*herbal, silky & potent*

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

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## 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**

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## THE ALCHEMIST - \$16

*aromatic, peppery & exotic*

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

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





# ELIXIRS

*from the  
apothecary*



## 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)

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## DEATH BY MORITA - \$16

*spicy & stiff*

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

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## BANSHEE BREW - \$16

*after dinner - creamy & sweet*

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

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## ETHEREAL - \$17

*herbal, earthy & refreshing*

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

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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

*potions*



## 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:

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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

