

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



AMALTHAEA - \$ 16

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)

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 (2 oz)

LA CURA DELLA NONNA - \$16

Lively, herbal, effervescent

Aperol, Tanqueray gin, Hatchet
Granny Heartbreak Healer, lime juice,
simple syrup, topped with tonic
(1.5 oz)

*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,
hibiscus syrup, lime juice

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 (2 oz)

SECRETS OF THE SPHINX - \$15

Created by the lovely Lindsey

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

ELIXIRS

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apothecary



PACHAMAMA - \$16

spicy, sweet & earthy

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

APEROL MARGARITA - \$15

crushable, refreshing & silky smooth

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

BANSHEE BREW - \$16

after dinner - creamy & sweet

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

THE ALCHEMIST - \$16

aromatic, peppery & exotic

Cardamom chai peppercorn infused
Bulleit bourbon, brandy &
benedictine, demerara syrup, lemon,
simple syrup, egg white* (2 oz)

THE CURSE OF CALYPSO - \$16

aromatic & stiff

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

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

Cocktail Creation by our talented bar manager Erika Dunn

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 Tequileno tequila,
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 - \$9

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

ZERO PROOF GIN ELIXIR - \$9

refreshing illuminating elixir

Butterfly pea flower infused zero
proof Gin & Tonic

EYE OF THE SERPENT - \$12

Zesty, crisp & revitalizing

Hatchet Granny Heartbreak Healer,
lime juice, demerara syrup, simple
syrup

ANGELUS MORTIS - \$10

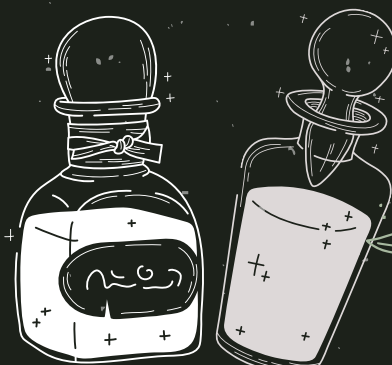
savory & smokey with a kick

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**

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

Cocktail creation by our bar manager Erika Dunn



ZERO PROOF

p o t i o n s

CAULDRON 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

Soda water - \$4

Grapefruit juice - \$4

Cocktail creation by our bar manager Erika Dunn

