

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



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

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

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 a dehydrated lime wheel

MAMACITA MEZCALITA - \$ 16

floral & smooth

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

BANSHEE BREW - \$16

after dinner - creamy & sweet

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

Cocktail Creation by Erika Dunn

ELIXIRS

*from the
apothecary*



SECRETS OF THE SPHINX - \$15

Created by the lovely Lindsey

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

APEROL MARGARITA - \$15

crushable, refreshing & silky smooth

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

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

THE ALCHEMIST - \$16

aromatic, peppery & exotic

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

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 bits

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

Cocktail Creation by 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

*Crown Royal, antica
formula, campari*

JAMAICAN NEGRONI

*Captain Morgan spiced
rum, antica formula,
campari*

OAXACA NEGRONI

*Fandango mezcal, antica
formula, campari*

JALISCO NEGRONI

*El Tequileno 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*





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

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

zero proof Gin & Tonic

Cocktail Creation by 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

Grapefruit soda water - \$4

Grapefruit juice - \$3.5

