

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



FOUNTAIN OF YOUTH - \$17

Created by the enchanting Erika

Sombra mezcal, Cauldron crafted triple sec, chartreuse, lemon, morita tincture, mint & cucumber tonic, salt & morita rim, cucumber ribbon

CELESTIAL BARBARIAN - \$16

Created by the mesmerizing Erika

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

BANSHEE BREW - \$16

Created by the hypnotic Erika

Jameson cold brew, Kahlúa, coconut milk, demerara syrup. Topped with fresh coconut, chocolate shavings & coffee beans

PELAGIA - \$16

Created by the enthralling Erika

Butterfly pea flower infused gin, absinthe, Cauldron crafted limoncello, simple syrup, lemon juice, a splash of lemongrass balsamic, topped with tonic

AMALTHAEA - \$16

Created by the spellbinding Erika

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

OSHUN - \$16

Created by the seductive Erika

zesty roobois infused Captain Morgan rum, Cauldron crafted triple sec, aperol, coconut milk, banana oleo, lime, garnished with a dehydrated orange wheel

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

ELIXIRS

*from the
apothecary*



PACHAMAMA - \$16

Created by the enticing Erika

pine infused Pisco, morita liqueur,
lemon, simple syrup, egg white,
served in a cedar smoked glass

WICKED WITCH'S BREW - \$16

comforting focus potion

Walnut amaro, brandy &
benedictine, coffee, coconut whip,
sugar rim, cinnamon sparks (hot
cocktail)

SAMEDI - \$16

hot cocoa, Captain Morgan black
spiced rum, raw carob, tahini, maple
syrup, vanilla extract, oat milk,
topped with coconut whip and
sprinkled with cardamom (hot
cocktail)

THE CURSE OF CALYPSO - \$16

Created by the tantalizing Erika

Triple berry infused rye (elderberry,
blueberry & blackberry),
caramelized banana infused
Captain Morgan dark spiced rum,
served in a herbal smoke bath

MOHINI'S AMRIT - \$14

Created by the titillating Erika

Hot apple cider, cardamom chai
peppercorn infused Bulleit bourbon,
topped with a dehydrated apple slice

SANTA MUERTE - \$16

Created by the spicy Erika

Ancho Reyes chili liqueur, 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

potions



ELYSIAN - \$12

elevate your spirits

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

BURNING MEADOW - \$8

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

BARON - \$8

heartwarming concoction

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

HALLS OF FENSALIR - \$12

mood enhancing libation

Blueberry cucumber shrub, Lumette
zero gin, lemon, simple syrup,
topped with cucumber & mint tonic





ZERO PROOF

potions



WITCH'S BREW- \$6

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 - \$4

Phillips root beer - \$4

Phillips cola - \$4

Club soda - \$3

Grapefruit juice - \$3



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

*Bulleit bourbon, antica
formula, campari*

JAMAICAN NEGRONI

*Captain Morgan spiced
rum, antica formula,
campari*

OAXACA NEGRONI

*Fandango mezcal, antica
formula, campari*

JALISCO NEGRONI

*El Tequileño tequila,
antica formula, campari*

CARPANO BIANCO NEGRONI

*Tanqueray gin, Carpano
Bianco Vermouth, 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*

DEATH IN THE AFTERNOON

*Baba Yaga Absinthe, raw
brown sugar cube,
grapefruit soda, Steller's
Jay bubbles*

