

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

refreshing, herbal & smokey

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

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

LA CURA DELLA NONNA - \$15

Lively, herbal, effervescent

Aperol, Tanqueray gin, Hatchet Granny Heartbreak Healer, lime juice, simple syrup, topped with tonic

AMALTHAEA - \$16

tangy, unique & velvety

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

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

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

ELIXIRS

from the
apothecary



PACHAMAMA - \$16

spicy, sweet & earthy

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)

SANTA MUERTE - \$16

savory & smokey with a kick

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

THE CURSE OF CALYPSO - \$16

aromatic & stiff

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

THE ALCHEMIST - \$16

aromatic, peppery & exotic

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

Cocktail Creation by our talented bar manager *Erika Dunn*





ELIXIRS

*from the
apothecary*



APEROL MARGARITA - \$15

crushable, refreshing & silky smooth

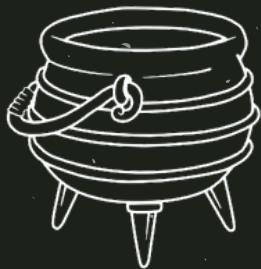
El Tequileo tequila, aperol, coconut milk, lime juice, simple syrup & a toasted coconut rim

SECRETS OF THE SPHINX - \$15

Created by the lovely Lindsey

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

Cocktail Creation by our talented bar manager Erika Dunn



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

HALLS OF FENSALIR - \$12

mood enhancing libation

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

ZERO PROOF GIN ELIXIR - \$9

refreshing illuminating elixir

Butterfly pea flower infused zero proof Gin & Tonic

Cocktail Creation by our talented bar manager Erika Dunn



ZERO PROOF

potions

WITCH'S 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

Cocktail Creation by our talented bar manager 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

*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*

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*



Cocktail Creation by our talented bar manager Erika Dunn