

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

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## 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

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## 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

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## 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

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\*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

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## WICKED WITCH'S BREW - \$16

*comforting focus potion*

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

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## 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

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## 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.

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## THE ALCHEMIST - \$16

*aromatic, peppery & exotic*

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

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Cocktail Creation by our talented bar manager *Erika Dunn*





# ELIXIRS

*from the  
apothecary*



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## APEROL MARGARITA - \$15

*crushable, refreshing & silky smooth*

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

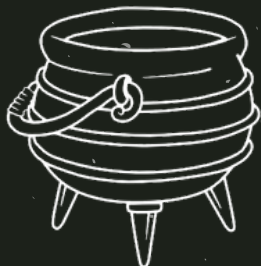
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## SECRETS OF THE SPHINX - \$15

*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

## 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.**

## 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

## HALLS OF FENSALIR - \$12

*mood enhancing libation*

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

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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*