

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



AMALTHAEA - \$ 17

*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)

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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 (2 oz)

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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)

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\*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

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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 (2 oz)

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SECRETS OF THE SPHINX - \$15

*Created by the lovely Lindsey*

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

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# 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

(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 Tequileo 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

potions



## ELYSIAN - \$12

*elevate your spirits*

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

## BURNING MEADOW - \$10

*the voices in your head will thank you*

grapefruit, rosemary syrup, black walnut bitters, cinnamon, rosemary sprig, herbal smoke bath

## ZERO PROOF GIN ELIXIR - \$10

*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 - \$11

*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

*potions*



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

## OTHER:

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Corona Zero Proof - \$6

Canada Dry Ginger Ale - \$5

A&W Root Beer - \$5

Coca Cola - \$5

Tonic - \$4

Soda water - \$4

Grapefruit juice - \$4

*Cocktail creation by our bar manager Erika Dunn*

