APOTHECARY BAR

HANDCRAFTED COCKTAILS

SHAKEN WITH STYLE, BUILT WITH PURPOSE BY OUR MIXOLOGISTS

Every cocktail begins with intention. Our house-made essences, oils, and syrups are crafted in-house with precision and creativity. Spirits are carefully selected, and recipes are thoughtfully developed to deliver a drink experience that's both refined and inspired.

ELIXIRS

Hog Heaven 50

"Rich" with flavor, this is the perfect old fashioned!

Whistlepig Rye | Whistlepig Barrel-Aged Vermont Maple Syrup | Angostura Bitters | Orange Bitters | Smoked

NFK Punch #2 16

Bestseller – Tiki Cocktail that packs a punch!

Puerto Rican Rum | Appleton Estate | Planteray OFTD Overproof Rum | St. Elizabeth Allspice Dram | Grapefruit | Lime

Pineapple Express #2* 19

Split base cocktail with smoke, aged rum, and a tropical bite

Flor de Cana 7Y | Ilegal Mezcal Joven | Lime | Pineapple | Orgeat

Snowbird* 14

Tropical twist on a classic daiquiri

Coconut Oil-Washed Puerto Rican Rum | Lime | Orgeat

Cran-Ston Shrub 14

Apple cider vinegar-based cocktail with a seasonal kick

Bourbon | Cranberry Shrub | Tonic

24 Karot 17

Carrot and ginger martini that will make you rethink vegetables

AVA Vodka | Carrot-Ginger Cordial | Lemon

Banana O.F. 16

Back by popular demand! Banana meets old fashioned

Flor de Cana 7 year | Rittenhouse Rye | Giffard Banana | Walnut Bitters

The Barrel & Vine 17

Your new favorite New York Sour

Rittenhouse Rye | Red Wine Cordial | Lemon

That's My Jam! 15

This drink will make you say "That's My Jam!"

Planteray 3 Star | Crème de Fraise | Strawberry Preserve | Cranberry | Lime

Passionfruit Martini* 16

Inspired by European travels – this cocktail is bright, sweet and a perfect sipper

House Vanilla Bean-Infused AVA Vodka | Passionfruit | Lemon | Orgeat | Side Prosecco

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. These items contain food that is raw, undercooked, or cooked to order. Nut, dairy, coconut allergens present.

**Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification. For parties of 6 or more a 20% standard tip has been applied to your bill for your convenience. You may add additional tip and or adjust as you see fit. For guests starting a tab, any check left unclosed at the end of service will have applied 20% tip for your convenience. This amount may be adjusted by speaking with a manager. We strongly encourage a one-check policy for parties of 10 or more.

MAIN & GRANBY

SALTINE
SHELLFISH • SEAFOOD • SPIRITS

ESTABLISHED 2017

CLASSIC COCKTAILS

Old Fashioned 14
Bestselling Classic!
Bourbon | Demerara | Angostura

Spicy Margarita 15
Reposado Tequila | Ancho Reyes | Lime | Habanero Tincture

Margarita 15
Blanco Tequila | Cointreau | Lime

Tommy's Margarita 14
Reposado Tequila | Agave | Lime

Boulevardier 16
Bourbon | Campari | Sweet Vermouth

Saturn 16
Mixologist's Favorite!
London Gin | Falernum | Passionfruit | Lemon | Orgeat

Orange Crush 14
Deep Eddy's Orange Vodka | Soda | Pierre Ferrand | Fresh OJ

Aperol Spritz 15
Aperol | Prosecco | Soda

Manhattan 16
Rye | Sweet Vermouth | Angostura

REFRESHERS

Carrot Ginger Soda 8
Earthy carrot and zesty ginger with a splash of lemon and soda

Passionfruit Soda 8
Bright passionfruit and lime mixed with creamy almond and topped with sprite

Grapefruit Soda 8
A mix of ruby red and lime that's sweet and tangy

Seasonal Shrub 8
Apple cider vinegar-based refresher with cranberry and tonic

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