

ABSINTHE

WORMWOOD, ANISE, FENNEL, THUJONE-RICH HERBAL
SPIRIT SERVED IN A CLASSIC SLOW-DRIP RITUAL

ABSINTHE DRIP

PERNOD ABSINTHE SUPÉRIEURE, FRANCE, 136 PROOF

Classic anise-forward Parisienne style, bold, traditional, licorice-heavy powerhouse

COMBIER ABSINTHE BLANCHETTE, FRANCE, 120 PROOF

Rare clear blanche, softer, delicate, citrus-floral, dangerously smooth

LE FÉE ABSINTHE PARISIENNE, FRANCE, 136 PROOF

Historic recipe reborn; intense wormwood bite, spicy, unapologetically green

LA CLANDESTINE ABSINTHE BLANCHE, SWITZERLAND, 106 PROOF

Swiss clear “La Bleue”; creamy, gentle, lower-proof alpine elegance

LEOPOLD BROTHERS ABSINTHE VERTE, UNITED STATES, 130 PROOF

American artisan verte; floral, coriander-bright, pronounced fresh-herb clarity

ABSINTHE FORMULAS

MISSISSIPPI MASALA

Absinthe, Black Tea, Masala Spice Blend, Soy milk, Star Anise

PORT AU PRINCE

*Absinthe, White Rum, Batavia Arrack, Pineapple, Green Tea,
Lemon, Cinnamon, Coriander, Peychaud's Bitters*

Absinthe began in 18th-century Switzerland as a medicinal wormwood tonic prescribed by apothecaries, echoing ancient herbal remedies. It became 19th-century France's bohemian icon, then was banned for supposed madness-inducing effects (now disproven). Its revival honors centuries-old pharmacy traditions of botanical distillation and healing elixirs. At Apotheke, the ritualistic preparation perfectly bridges historic apothecary craft with modern experiential mixology.