









Apotheke Story

For over 17 years, Apotheke has been testing, tasting, creating and collaborating-combining chemistry with artistry and blending creativity with craft—to offer Apotheke patrons exceptional cocktails.

The story of Apotheke began with its old world apothecary roots and modern medicinal mixology on the quiet streets of the Bloody Angle in Manhattan's Chinatown.

Today, Apotheke has evolved into a bustling brand and is known as one of the most renowned cocktail experiences in New York City, Los Angeles, and beyond.

Inspired by the rise of the apothecary in Europe and the artistic influence of absinthe dens in nineteenth-century Paris, Apotheke stands alone in combining globally recognized design, one of a kind cocktails, and top-notch service.



Welcome to Apotheke NoMad















FORMULA LIST

HEALTH & BEAUTY

LITTLE BITTER

Bourbon, Amaretto, Pomegranate Molasses, Aloe Vera, Lemon, Egg White

GREEN PEACE

Gin, Green Chartreuse, Mint, Lime, Ginger

STIMULANTS

MOKA EXPRESS

Rum with Green Cardamom, Italian Espresso Liqueur, Papaya, Honey Bush, Lime

LIBERATION OF BA SING SE

Vodka with Makrut Lime Leaf, Sake, Honeydew, Coriander Chutney, Aloe Vera, Aquafaba



APO BITTERS WITH BENEFITS

HOUSE-CRAFTED MEDICALLY INSPIRED FLAVOR ENHANCERS HIGHLIGHTING THE FUNCTION OF PLANTS

APO CEREBRAL

FRUIT, SWEET, AND HERBACEOUS

Goji Berry, American Ginseng Root, Holy Basil Leaf, Rosemary Herb, Gotu Kola Herb, Bacopa Herb, Ginkgo Leaf

APO ILLUMINATE

EARTH, CELERY, AND SAVORY

Horsetail Herb, Calendula Herb, Ashwagandha Root, Sea Buckthorn Berry, Fresh Burdock Root, Dong Quai Root, Fo-Ti Root

APO IMMUNITY

SHROOM, COCO, AND RICH

Black Elderberry, Astragalas Root, Umckaloabo Root, Echinacea, Angustifolia Root, Shiitake Mushroom, Tumeric Root, Reishi Fruiting Body

APO LIBIDO

WARM, CITRIC AND ROBUST

Schisandra Berry, Fleuthero Root, Damiana Leaf, Maca Root, Wildcrafted Rhodiola Root, Cordyceps Mycelia, Wildcrafted Suma Root

APO REJUVENATION

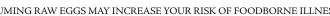
OAK, FLORAL AND BRIGHT

Milk Thistle Seed, Wildcrafted White Willow Bark, Wildcrafted Oregon Grape Root, Chlorella Thallus, Chamomile Flower, Feverfew Herb, Boswellia Gum















TASTING PLATES

HOUSE-MADE SMALL AND SHAREABLE BITES MADE WITH FRESH AND LOCALLY SOURCED INGREDIENTS

SMALL PLATES

DEHYDRATED FRUITS AND MIXED NUTS

A Seasonal Selection of Dried Fruits and Hearty Nuts

MIXED OLIVES

Marinated in Oregano, Vinegar, and Citrus

CRUDITÉS

Mixed Seasonal Vegetables with Goddess Dip

HUMMUS

Chickpeas, Black Garlic, Tahini, Roasted Red Peppers, APO Illuminate Bitters, served with Pita Chips

TRUFFLE FRIES

Black Truffle, Parmesan, Chipotle Mayo

ENTRÉES

CHICKEN & VEGETABLE DUMPLINGS

Lemongrass, Crushed Red Pepper, Citrus Shoyu

GRILLED CHEESE

Sharp Cheddar, Ricotta, White American, Prosciutto, Sourdough

SLIDERS

Artichoke Mayo, Caramelized Onions, House Slaw

> Apotheke Nomad Kitchen Hours: Tuesday & Wednesday 6pm-11pm Thursday - Saturday 6pm-12am





INGREDIENTS ARE HOUSE-MADE DAILY USING ORGANIC PRODUCE, HERBS & BOTANICALS

APHRODISIACS

MADE TO BELIEVE

Pisco, Dom Benedictine, Passion Fruit Liqueur, Matcha, Lime, Matcha Merengue

WILD AT HEART

Tequila, Mango Liqueur, Lime, Ginger, Jalapeno, Mango Tajin Foam

PAIN KILLERS

WEST SIDE STORY

Rye Whiskey, Scotch, Sweet Vermouth with Vanilla, Blood Orange & Cherry Cordial, Aromatic Bitters, Orange Zest

THROUGH IT ALL

Gin with Sawtooth Coriander, Dill, Thai Basil, Bird's Eye Chili, Pepperoncini Brine















EUPHORIC ENHANCERS

NIGHTINGALE

Gin, Apricot, Gochujang, Lemon, Ginger, Opal Basil

SILENCE AT THE SUMMIT

Bourbon with Cinnamon, Montenegro, Fig, Balsamic Vinegar, Lemon, Chili-Infused Maple Syrup

STRESS RELIEVERS

THE FIFTH TASTE

Mezcal with Dashi, Campari, Vermouth with Sun-Dried Tomatoes

NOCHE A DÍA

Mezcal, Guava, Nopales, Lime, Cilantro, Sea Salt, Habanero Bitters

WINES & BUBBLES

SEASONAL ROTATING SELECTION OF FLAVORS AND VARIETALS BY THE BOTTLE OR BY THE GLASS

Charles Woodson Pinot Noir
Day Owl Rosé
Kissime Bay Sauvignon Blanc
Harken Barrel Fermented Chardonnay
Telmont Reserve Brut Champagne

SAKE

Sake ONO Junmai Daiginjo

BEERS

Kills Boro Pilsner Grimm IPA







