

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

AMONGST THE SUNBATHERS

*Pisco with Bitter Melon & Clementine Zest,
Clementine Shrub, Lime, Egg White, Lemon Zest*

LIBERATION OF BA SING SE

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

STIMULANTS

OCEAN RISE

*Tequila with Nori, Avocado, Green Apple,
Kiwi, Cucumber, Lime, Black Lava Salt*

SIX SHOOTER

*Mezcal, Islay Scotch, Vanilla Bean Sweet Vermouth,
Coffee, Smoked Chipotle Adobo, Black Garlic,
Lemon Zest, Islay Mist*

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, Astragalus Root, Umckaloabo Root,
Echinacea, Angustifolia Root, Shiitake Mushroom,
Turmeric Root, Reishi Fruiting Body*

APO LIBIDO

WARM, CITRIC AND ROBUST

*Schisandra Berry, Eleuthero 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

ENTRÉE

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:
Monday - Wednesday 6pm-11pm
Thursday - Saturday 6pm-12am
Sunday 6pm-9pm

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

APHRODISIACS

THE APIARIST
*Vodka with Honey, Bitter Bianco, Hibiscus,
Orange, Lemon, Viola, Champagne*

SAFE HARBOUR
*Pineapple Rum, Winter Falernum, Black Currant,
Banana, Cream of Coconut, Mint, Tiki Bitters*

PAIN KILLERS

THE FIFTH TASTE
*Mezcal with Tomato Dashi, Campari,
Vermouth with Sun-Dried Tomatoes*

AMAKARA
*Vodka with Extra Virgin Olive Oil,
Dry Vermouth, NoMad House Brine,
Candied Ginger*

• EUPHORIC ENHANCERS •

KINTSUGI

*Tequila, Shiitake, Sotol, White Miso,
Agave Nectar, Lime, Shoyu*

SUN BLOOM

*Gin, Lemon Poppy Seed Meringue,
Chamomile Port Reduction, Vanilla Bean, Lemon*

• STRESS RELIEVERS •

NOCHE A DÍA

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

SOFT INDULGENCE*

*Gin with Thyme, Red Berry Aperitivo, Raspberry,
Balsamic Vinegar, Lemon, Milk, Allspice,
Nutmeg, Pistachio, Vanilla Foam*

• WINES & BUBBLES •

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

Mohua Pinot Noir

Château Gassier Rosé, Côtes de Provence

Mohua Sauvignon Blanc

Calcaire Chardonnay

Taittinger Cuvée Prestige Brut Champagne

• SAKE •

Sake ONO Junmai Daiginjo

• BEERS •

Kills Boro Pilsner

Grimm IPA

Good Times NA

