

D&D'S APOTHECARY

A Village Square experience

These carefully crafted cocktails are time, technique, and ingredient intensive. We ask for your patience as we prepare your selections.

COCKTAILS

JUNGLE BIRD

Mount Gay Black Barrel, Aperol,
Pineapple, Lime, Blue Agave Syrup

GOOD ENOUGH

Elijah Craig Rye, Pear Eau de Vie,
Fernet - Branca, Pineapple, Lime,
House-made Cinnamon Syrup

NIGHTFALL HIGHBALLER

St. George's Baller American Single
Malt Whiskey, Crème de Frambois,
Q Club Soda

MACUNAÍMA

Novo Fogo Silver Cachaca,
Fernet - Branca, Lime,
House-made Simple Syrup

THE REVEREND STIGGINS

Plantation Stiggins' Fancy
Pineapple Rum, Lime, House-made
Cinnamon Syrup

CAOIMHE (KEE-VA)

The Botanist Islay Dry Gin,
Ramazzotti Aperitivo Rosato,
Orange Blossom Water

PANDA FIZZ

Deep Eddy Original Vodka,
Pear Eau de Vie, Calpico, Lemon,
Pandán, Q Club Soda

TARTAN

Port Charlotte 10 year Islay
Single Malt Scotch Whisky,
Carpano Antica Formula, DOM B&B,
Amaro Nonino, Angostura bitters,
Orange and Rosemary.

CAFÉ SUR

El Mayor Tequila Reposado,
Van Gogh Double Espresso,
Caffè Borghetti,
Crème de Cacao, french pressed
cold brew coffee

AZUL LA PAZ

Casa Azul Tequila Blanco,
Ramazzotti Aperitivo Rosato,
Hibiscus Syrup, Lime

LAVENDER HAZE

Scapegrace Black Gin,
Crème de violette, St. Elder,
Lavender Syrup, Lemon, Egg White

CHERRY & TABACCO

Yellowstone Single Malt Whiskey,
Cherry Liqueur, Honey,
Cinnamon, Lemon

TABLESIDE INFUSIONS

Minimum order of two

ARGYLL

Bruichladdich The Classic Laddie
Single Malt Scotch Whisky, Black
Raspberry Liqueur, Lillet Blanc,
House-made Honey Syrup, Tea Forte
Raspberry Nectar Tea

THE ALDERMAN

The Botanist Islay Dry Gin,
St. Elder Elderflower Liqueur,
House-made Honey Syrup, Lemon,
Tea Forte Earl Grey Tea