



## Apothecary Restaurant

### Dinner

(\$25 per person)

### Appetizers

Baked Artichoke Brulee - Served with Roasted Brussel Sprouts, Crostini, and Roasted Carrots

Asparagus Bisque - Delicious Bisque with ghee and grass-fed cream. Vegan option.

Fennel Citrus Salad - Jicama, fennel, orange, grapefruit, snap peas, red bell pepper, avocado and shredded carrot

Caesar Salad - Fresh romaine, parmesan, and gluten free croutons, tossed in our classic house-made caesar dressing

### Entrees

Local Buffalo Kabobs - 2 Buffalo kabobs with Cilantro Rice Pilaf and Chimichurri Sauce (+\$4)

Happy House Pho - Fresh tonic herbs including ginger, garlic, galangal, jujubes, goji berries, daikon sprouts, sweet potato noodles, and asian vegetables. VEGAN/Vegetarian. (add Wild Isle Salmon +\$6)

Temple Thai Coconut Curry with Shrimp - Yellow curry with kaffir lime, lemongrass, ginger, carrots, snap peas, napa cabbage, mung bean sprouts, and medicinal mushrooms. Served with basmati rice. VEGAN Option Served with Tofu.

Phad Thai with Chicken - Tamarind almond sauce, mung bean noodles, napa cabbage, carrots, snap peas, daikon and pea sprouts and a toasted almond garnish. VEGAN Option Served with Tofu.

### Desserts

Key Lime Pie - Avocado, coconut cream, and fresh zested lime with a pecan, almond, vanilla date crust. Melts in your mouth and delectably divine.

Love Elixir Brownie - Dark chocolate blended with our elixir of love, coconut oil, and a hint of orange served with coconut cream and fresh fruit

Vegan Chocolate Mousse - Served with fresh berries, house-made coconut whipped cream, and Kadimah's house-made granola.

## **Apothecary Restaurant**

133 W San Francisco st

(505) 986-5037

<https://www.santafeoxygenbar.com/menu>



## Apothecary Restaurant

### Lunch

(\$20.00 per person)

### Starters

Baked Artichoke Brulee - Served with Roasted Brussel Sprouts, Crostini, and Roasted Carrots

Asparagus Bisque - Delicious Bisque with ghee and grass-fed cream. Vegan option.

Fennel Citrus Salad - Jicama, fennel, orange, grapefruit, snap peas, red bell pepper, avocado and shredded carrot

Caesar Salad - Fresh romaine, parmesan, and gluten free croutons, tossed in our classic house-made caesar dressing

### Entrees

Local Buffalo Kabobs - 2 Buffalo kabobs with Cilantro Rice Pilaf and Chimichurri Sauce (+\$4)

Happy House Pho - Fresh tonic herbs including ginger, garlic, galangal, jujubes, goji berries, daikon sprouts, sweet potato noodles, and asian vegetables. VEGAN/Vegetarian. (add Wild Isle Salmon +\$6)

Temple Thai Coconut Curry With Shrimp - Yellow curry with kaffir lime. Lemongrass, ginger, carrots, sugar snap peas, napa cabbage, mung bean sprouts, and medicinal mushrooms. Served with basmati rice. VEGAN Option Served with Tofu.

Phad Thai With Chicken - Tamarind almond sauce, mung bean noodles, napa cabbage, carrots, snap peas, daikon and pea sprouts and a toasted almond garnish. VEGAN Option Served with Tofu.

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