



## Apothecary Dining

### Dinner

(\$55 per person)

#### First Course

Fennel Citrus Salad - baby greens, shaved fennel jicama and carrot, snap peas, carrot, roasted peppers, avocado, & citrus slices with fennel orange digestif dressing

Artichoke brûlée as sharing tapas - savory warm with roasted and fresh organic crudites. gf baguette crisps

Organic Brussel Sprouts - maple, red chili, sea salt

Salamanca Southwest Salad - mixed greens, jicama, tomato, toasted savory chipotle-rosemary brittle, roasted corn & avocado, with creamy cilantro-lime dressing -V

#### Second Course

Salmon - with tequila naranja creme', verde rice with spring asparagus

Stacked Blue Corn Enchiladas - red or green chile layered with blue corn and chicken, tucumcari cheese, anasazi beans, calabacitas

Coconut Curry - with shrimp chicken or sprouted tofu - yellow curry with kaffir lime, lemongrass, ginger, roasted red pepper, carrots, snap peas, napa cabbage, mung bean sprouts & medicinal mushrooms. served with basmati rice

Sherpa Noodle Soup (Thupka) - mary's chicken simmered in an alchemy of bright spices and uplifting warmth of cumin and turmeric and winter vegetables in organic bone broth with sweet potato noodles and cilantro

Green Chile Chicken Pizza - Green chile, chicken, tucumcari white cheddar on house-made, gluten-free, yucca crust

#### Elixirs

O2 Mojito Boost - feel fresh fast - pineapple, lime juice, a touch of mint & chloroxygen

Pomegranate infusion - invigorating & immune boosting, lime & pomegranate with elderberry tincture

Golden Milk Latte - ayurvedic & anti-inflammatory warming drink with vanilla notes, honey, jujubes, almond oil, ghee & turmeric

Hazelnut and Cinnamon Hot Cacao - our cacao elixir with cinnamon & hazelnut

Kavacolada - pineapple, coconut cream, vanilla in a sweet refreshing tropical drink

## **Apothecary Dining**

133 West San Francisco Street

(505) 986-5037

<http://www.santafeoxygenbar.com>



## Apothecary Dining

### Lunch

(\$35.00 per person)

#### First Course

Fennel Citrus Salad - mixed greens, shaved fennel, snap peas, carrot, red bell pepper, avocado, orange & grapefruit with an essential oil fennel orange vinaigrette

Golden Sun Miso Soup - medicinal mushrooms, roasted tofu & green onions, with basmati rice

Vegan Menage a Trois Nachos - blue corn chips, anasazi beans, vegan nacho cheese, calabacitas, roasted green chili, pico guacamole & roasted tomato salsa

#### Second Course

Helios Huevos Rancheros - beans, red or green chile, blue corn tortilla, avocado, pico de gallo, organic egg

Dragon Spring Rolls - mung bean noodle, carrots, mint, basil, cilantro, daikon & pea sprouts rolled in green tea, cassava & brown rice wrappers

Happy House Pho - with sprouted tofu or chicken or shrimp - fresh tonic herbs including ginger, garlic, galangal, jujubes, goji berries, lotus seeds, daikon sprouts, sweet potato noodles, asian vegetables

Green Chile Chicken Pizza - Green chile, chicken, tucumcari white cheddar on house-made, gluten-free, yucca crust

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