

EATS

DEVILED EGGS 5

WINGS 10
9 wings, buffalo-style, bleu cheese, celery

SEASONAL SOUP 8

MINNESOTA WILD RICE SOUP 9

SALADS

ADD TO ANY SALAD

grilled chicken 6, seared salmon 8, poached shrimp 10

GARDEN GREENS 10
sliced red onions, tomatoes, carrots, cucumbers,
lemon basil dressing

CAESAR SALAD 12
romaine, anchovies, parmesan

COBB SALAD 19
romaine, chicken, bacon, tomato, egg, blue cheese,
avocado, buttermilk herb vinaigrette

SANDWICHES
ALL SANDWICHES SERVED WITH
FRIES OR GREEN SALAD

WALLEYE HOAGIE 16
beer-battered, remoulade, pickles

BURGER 16
truffle aioli, lettuce, tomato, onion, pickles

BUTTERMILK CHICKEN SANDWICH 16
fried chicken, pickles, lettuce, buttermilk ranch

TURKEY CLUB 14
smoked turkey breast, bacon, lettuce, tomato,
mustard, mayonnaise, served on multi-grain

FLATBREADS

HAND-PULLED CHEESE FLATBREAD 16
toppings each \$1: pepperoni, ham, sausage, peppers, mushrooms,
pineapple, jalapeño, spinach, onion, olive

APOTHECARY PLATES

STEAK FRITES 21
butcher's cut, seasoned fries

SHORE LUNCH 24
beer-battered walleye, old bay fries, coleslaw

BENTO BOX 10
(available 11am-5pm)
please ask server for today's special

DESSERT

WARM APPLE CRUMBLE 10
vanilla ice cream, caramel sauce

BITTERSWEET CHOCOLATE GATEAU 10
orange vanilla ice cream

CLASSIC CRÈME BRÛLÉE 10
crystallized sugar

NEW YORK STYLE CHEESECAKE 10
raspberry sauce

ICE CREAM & SORBET
single scoop 3
tasting of three 9

OUR STORY

The term apothecary recalls the earliest days of the cocktail when patrons would gather and excuse their excessive boozing by claiming they were being "healed." Early apothecaries (pharmacists) made their own bitters, elixirs, tonics, and tinctures for all types of ailments. These potions were then mixed with wine, brandy, and other distilled spirits, then served to the afflicted, and in some cases, worked medical wonders. In 1906, the government became involved, and moved alcohol-based "cocktails" out of the pharmacies and into the bars, creating gathering places people would travel to from afar.

At Loews Minneapolis Hotel, Apothecary Bar & Lounge is our central gathering place, the "living room" of the hotel where guests retreat to relax, imbibe, and dine.

Apothecary features a return to the classic cocktail, local spirits and craft beer. Our mixologists place an emphasis on the oldest, most enduring cocktail in history, The Old Fashioned, a drink not only enjoying resurgence in popularity, but a venerable part of the local drinking culture. We invite you to "create your own potion" with various combinations of spirits, mixing liquors, bitters and syrups, and if you wish, our staff will guide you through the experience.

Executive Chef Timothy Fischer, a native of the Twin Cities, has the perfect showcase for his culinary passions: home grown product, house cured meats, and local cheeses. From small bites to shareable plates, the menu is designed so you can explore the best the Midwest has to offer.



FARMERS



Loews Minneapolis Hotel is proud to partner with and support our local artisans, farmers, ranchers, foragers, beekeepers, and fishermen.

loews minneapolis rooftop garden (seasonal)
baker's field flour & bread, mn – bread
ames, mn – honey
stickney hills, mn – cheese
north star, nd – caviar
wescott orchards, mn – apples
the herbivorous butcher, mn – vegan
au bon canard, mn – duck
mademoiselle miel, mn – chocolate & honey
doubting thomas, mn – oats & barley
northstar bison, wi - bison
red lake farms, mn – wild rice
wild acres, mn – duck & chicken
roth käse, wi – cheese
alemar cheese company, mn – cheese

COCKTAILS

Rx One Glass When Weary

OLD FASHIONED

tell us what you enjoy and let us build it for you

THE LONG WEEKEND

hangar one vodka, cointreau, dry vermouth 12

MOJITO

silver rum, roasted pineapple, lime, mint 12

MAI TAI

aged rums, orgeat, lingonberry 12

GIMLET

gin, cucumber, basil 12

PASSION FRUIT MARGARITA

silver tequila, passion fruit, lime, cointreau, agave 14

HONEY GIN FIZZ

sipsmith gin, lemon, mademoiselle miel honey, club soda 14

WINE

BUBBLES

Prosecco, Lunetta, Italy 13 | 52

Champagne, Moët et Chandon, France 30 | 130

Sparkling, Chandon Brut Classic, California 17

WHITE

Sauvignon Blanc, Invitation, California 10 | 45

Sauvignon Blanc, Brancott Estate, New Zealand 12 | 48

Pinot Grigio, Banfi 'Le Rime', Italy 11 | 46

Chardonnay, Invitation, California 10 | 45

Chardonnay, 'Unoaked', Joel Gott, California 13 | 50

Chardonnay, Natura, Chile 12 | 48

Rosé, Jean-Luc Colombo La Dame Du Rouet, France 19 | 76

Riesling, Saint M, Germany 10 | 48

RED

Pinot Noir, Invitation, California 10 | 45

Pinot Noir, Lyric by Etude, California 14 | 56

Malbec, Trivento Reserve, Argentina 11 | 46

Merlot, 14 Hands, California 11 | 46

Merlot, Benziger, California 10 | 46

Cabernet Sauvignon, Invitation, California 10 | 45

Cabernet Sauvignon, Imagery, California 13 | 52

Cabernet Sauvignon, Fortress, California 14 | 56

Blend, Seco-Bertani, Italy 18 | 72

BEER

Imported & Craft 7 | Domestic 6 | Draft 7

BOTTLED

Sam Adams 7

Summit EPA 7

Becks N/A 6

Budweiser 6

Michelob Ultra 6

Coors Light 6

Corona Light 7

Corona Extra 7

Heineken 7

Crispin Cider 7

Miller Lite 6

Lift Bridge Farm Girl Saison 7

DRAFT

Fulton Lonely Blonde

Fulton Sweet Child of Vine

Bud Light

Blue Moon

Stella Artois

Seasonal Tap Takeover

CANNED

Castle Danger Castle Cream Ale 7

Castle Danger Danger Ale 7

Guinness 7

Surly Furious 8

Surly Bender 8

MEAT

MAIN ENTRÉES

FRESH CATCH 28

WILD ACRES CHICKEN 26

BEEF TENDERLOIN 34

SERVED WITH SEASONAL ACCOMPANIMENTS

PLEASE ASK SERVER FOR DETAILS

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any dietary restrictions so we may do our best to accommodate your needs.

CHEESE

MEATS + CHEESES 16

*House-made Charcuterie, Midwestern Cheeses,
Pickled Vegetables, Nuts, Preserves*

THE HERBIVOROUS BUTCHER 18

*Local Vegan Charcuterie and Cheeses,
Pickled Vegetables, Nuts, Preserves*

*BIG MUTTON BUTTON
HARD UNPRESSED, SHEEP
CARR VALLEY - WI*

*'LITTLE LUCY'
BRIE, COW
REDHEAD CREAMERY - MN*

*BIG ED
GOUDA, COW
SAXON CREAMERY - WI*

*MOODY BLUE
CREAMY BLUE CHEESE, COW
ROTH CHEESE - WI*

*LITTLE DARLING
AGED CHEDDAR, COW
BRUNKOW CHEESE - WI*

*THE STAG
CHEDDAR COW
DEER CREEK - WI*

*GOOD THUNDER
SURLY 'BENDER' WASHED RIND, COW
ALEMAR CHEESE - MN*

*ALL CHOICES WILL BE HAND
SELECTED BY OUR CHEFS*

BUILD YOUR OWN COMBINATIONS



*COSMOS DINNER MENU AVAILIBLE
WED-SAT 5PM-10PM*

ACCOMPANIMENTS

CHEF'S PANTRY 7

assorted pickled veggies, pickled eggs, greens, sauces

SWEET AND SPICY BAR NUTS 5