



Apothecary Kitchen

Dinner

(\$45 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

House Vegetarian Caesar with Gf croutons Parmesano - crisp organic romaine, parmesan & Herb de Provence gluten free croutons, tossed in our amazing caesar dressing

Artichoke brûlée as sharing tapas - baked artichokes tzatziki, aioli, garlic, lime, fresh dipping vegetables, gluten free baguette, parmesan

Tibetan Thupka - organic bone broth with Mary's chicken simmered in an alchemy of bright spices and uplifting warmth of cumin and turmeric and winter vegetables in bone broth with thick rice noodles

Organic Brussel Sprouts - maple, red chili, sea salt

Second Course

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

Lemurian Lemon Chicken - mary's chicken with fresh lemon, ghee, garlic & capers served with organic greek fries, mediterranean salad with European sheep feta & kalamata olives, artichoke hearts, tomatoes

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

Taos Grass-fed Yak - with wild mushroom creme' carrot puree asparagus

Buffalo Gyro Salad - mixed greens, rice, marinated artichokes, roasted red peppers, kalamata olives tomatoes, red onion, feta, gyro-seasoned local buffalo with lemon-garlic dressing & a side of tzatziki layered on house made gluten free pita

Elixirs

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

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

Cosmic Chai Elixir - secret blend of spices, bursting with galactic wonders & Ormus minerals

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

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

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

Herbal-infused Sangria - with notes of pomegranate, elderberry, cherry and elixir of love - tinctured nerviness - blue vervain - California poppy - piñon bitters - kava

Apothecary Kitchen

133 West San Francisco Street

5059865037(541) 621-7929

<http://www.santafeoxygenbar.com>



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Lunch

(\$35.00 per person)

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Second Course

Pad Thai - with shrimp or sprouted tofu - mung bean noodles, tamarind-almond sauce, carrots, green onions, roasted red pepper, mung bean, pea, sunflower & daikon sprouts

House Sprouted flash fried Falafel - with Gluten free Pita, tzatziki, tahini and sheep vegan feta salad
Wild Mushroom with piñon and yucca crust pizza

Yegua Burrito Bowl - anasazi beans, calabacitas, green onion, avocado, sunflower sprouts, vegan or regular cheese, red or green chile & creamy cilantro-lime sauce topped with a fried egg

Helios X-mas Huevos Rancheros - organic egg, anasazi beans, blue corn tortillas

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

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