

EATS

STARTERS

WEDGE SALAD

cucumber, tomato, bleu cheese, lardon, peppercorn, buttermilk 9

CRISPY CALAMARI

giardiniera, lemon powder, green onion aioli, scallion paint 10

HONEY BRAISED WINGS

housemade togarashi, boursin raita 8 for 6

WALLEYE CAKES

lemon caper emulsion, wild rice slaw 12

SLIDERS

6 each sample 15

STAR THROWER LAMB

green olive tapenade, goat feta

NORTH STAR BISON

smokey blue cheese, onion tangle, house steak sauce

MINNESOTA WILD RICE

garbanzo, wild rice, quinoa with boursin and kaimare

LARGE BITES

LOBSTER MAC & CHEESE 14

garganelli, white cheddar

AU BON CANARD FOIE GRAS HOT DOG

split-top bun, pickled red onion,
mustard seeds, celery 9

PIZZAS

FOUR CHEESE

blue, parm, gouda, vat 17 (cheddar) 9

MEAT LOVERS

pancetta, lamb bacon, salami, bison pepperoni, fresh mozzarella 12

SEASONAL

wild mushroom, wilted spinach, fresh herbs, fontina 10

(All pizzas available with red or white sauce)

DESSERT

\$6 each

SWEET & SALTY BITS & BOBS

MINIATURE CHOCOLATE BOUCHONS

imperial red ale caramel

STRAWBERRY PROFITEROLE

sweet mascarpone, almond streusel

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

Apothecary features a return to the classic cocktail, local spirits & 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, build your own charcuterie to local beer & burger tastings, the menu is designed all 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

chef tim's greenhouse, mn

ames, mn – honey

stickney hills, mn – cheese

north star, nd – caviar

wescott orchards, mn – apples

chef's garden, oh – produce

au bon canard, mn – duck

skuna bay – seafood

doubting thomas, mn – oats & barley

northstar bison, wi - bison

red lake farms, mn – wild rice

wild acres farm, mn – game birds

roth käse, wi – cheese

anderson's maple syrup, mn – maple syrup

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

SEELBACH

bourbon, cointreau, sparkling wine, bitters 12

MOJITO

roasted pineapple, lime, clove soda 12

MAI TAI

aged rums, orgeat, lingonberry 12

GIMLET

gin, cucumber, basil 12

GRASSHOPPER

clarified milk punch with chocolate & mint 14

SOUR

brandy, cointreau, apricot, bitters 12

WINE

BUBBLES

Prosecco, Stellina di Notte, Italy 16 | 65

Champagne, Moet et Chandon, France 30 | 120

WHITE

Sauvignon Blanc, Context, California 8 | 30

Sauvignon Blanc, Brancott, Marlborough 10 | 34

Pinot Grigio, 'Le Rime,' Toscana 10 | 38

Pinot Grigio, Context, California 8 | 30

Chardonnay, 'Unoaked,' Joel Gott, California 11 | 42

Chardonnay, Context, California 8 | 30

Jean-Luc Colombo Rosé, Provence 10 | 38

RED

Pinot Noir, Context, California 8 | 30

Pinot Noir, Lyric by Etude, Santa Barbara 14 | 54

Chianti Classico, Banfi, Italy 11 | 42

Barbera d'Asti, Damilano, Italy 10 | 38

Malbec, Trivento, Argentina 10 | 38

Merlot, Decoy, Sonoma County 15 | 58

Cabernet Sauvignon, Context, California 8 | 30

Cabernet Sauvignon, Pine Ridge, Napa 18 | 75

BEER

Import & Craft ‡ \$7 | Domestic × \$6

Draft \$6

BOTTLED

Surly 'Furious' ‡

Surly 'Bender' ‡

Summit EPA ‡

Burning Bros GF ‡

Budweiser ×

Michelob Ultra ×

Coors Light ×

Corona ×

Heineken ‡

Amstel Light ‡

Crispin Cider ‡

DRAFT

Fulton 'Lonely Blonde'

Fulton 'Sweet Child of Vine'

Surly Rotator

Summit 'Oatmeal Stout'

Schell's Seasonal

Bud Light

Blue Moon

Stella Artois

MEAT

2 for \$8 | 4 for \$15 | 8 for \$25

LAMB SUMMER
SAUSAGE

RABBIT SUMMER
SAUSAGE

DUCK PROSCIUTTO

CHICKEN LIVER
PATE

LOMO

GUANCIALE

GENOA SALAMI

PROSCIUTTO

COPPA

SUMAC VENISON
JERKY

SOPPRESSATA

CHEESE

2 for \$8 | 4 for \$15 | 8 for \$25

'LITTLE LUCY'
BRIE
COW, MN

'PLEASANT RIDGE'
ALPINE-STYLE
COW, WI

'ST. MARY'S'
GOUDA
COW, WI

'NORTHEAZY'
MILD WASHED RIND
COW, MN

'VAT 17'
WORLD CHEDDAR
COW, WI

'BIG MUTTON BUTTON'
HARD UNPRESSED
SHEEP, WI

'OLIVER'S RESERVE'
ASLAGO
SHEEP, WI

'BIGWOODS BLUE'
CREAMY BLUE CHEESE
COW, WI

'BUCHE FLEURIE'
BOUCHERON-STYLE
GOAT, WI

'CHEVRE IN BLUE'
90-DAY AGED BLUE
GOAT, WI

BUILD YOUR OWN COMBINATIONS



2 meats & 2 cheeses for \$15

4 meats & 4 cheeses for \$25

ACCOMPANIMENTS

\$5 each

roasted vegetables

herbed french fries

candied sweet potatoes

sea salt edamame

sweet & spicy bar nuts

*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.