EATS

STARTERS

KALE CAESAR
anchovies, shaved parmesan, black pepper caesar 12

CRISPY CALAMARI
giardiniera, lemon powder, green onion aïoli, scallion paint 10

BUFFALO WINGS
celery, blue cheese 8 for 6/16 for 12

SLIDERS

$6 each

STAR THROWER LAMB
cucumber, herbs, tzatziki

NORTH STAR BISON
smokey blue cheese, onion tangle, house steak sauce

MINNESOTA WILD RICE
cheddar, barley, lentils, onions, mushrooms

SLIDER SAMPLER
all three 15

SEASONAL OFFERINGS

SHORT RIB MAC & CHEESE 12
garganelli, white cheddar

AU BON CANARD FOIE GRAS HOT DOG
split-top bun, pickled red onion, mustard seeds, celery 9

MINNESOTA WALLEYE TACOS
cilantro lime slaw, corn tortilla 10

FLATBREAD
spiced pear, brie, boursin, arugula 9

SWEET & SOUR CHICKEN
fried rice, peas 12

DESSERT

$6 each

SWEET & SALTY BITS & BOBS

POMEGRANATE-YOGURT ICE CREAM POPSICLE
white chocolate, orange-almond cake

AFFOGATO
cinnamon ice cream, chocolate, rum caramel, cold press coffee

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

℞ One Glass When Weary

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

DAIQUIRI
maelstrom rum, douglas fir 12

SMASH
aquavit, mint, almond 12

MARGARITA
strawberry-infused tequila,
fresno chile, red wine vinegar 14

GIMLET
gin, apricot, cocchi 12

GRASSHOPPER
clarified milk punch with chocolate & mint 14

SOUR
bourbon, maple, grapefruit 12

WINE

BUBBLES

Prosecco, Stellina di Notte, Italy 12 | 46
Champagne, Moet et Chandon, France 30 | 120

WHITE

Sauvignon Blanc, Brancott, Marlborough 10 | 34
Pinot Grigio, 'Le Rime,' Toscana 10 | 38
Chardonnay, 'Unoaked,' Joel Gott, California 11 | 42
Chardonnay, Context, California 8 | 30
Jean-Luc Colombo Rosé, Provence 10 | 38

RED

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 'Hell'
Bent Paddle 'Cold Press'
Indeed 'Dandy Lager'
Bud Light
Blue Moon
Stella Artois

MEAT

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

LAMB SUMMER SAUSAGE

DUCK PROSCIUTTO

LOMO

GENOA SALAMI

COPPA

SOPPRESSATA

RABBIT SUMMER SAUSAGE

CHICKEN LIVER PATE

GUANCIALE

PROSCIUTTO

SUMAC VENISON JERKY

CHEESE

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

'LITTLE LUCY'
BRIE
COW, MN

'ST. MARY'S'
GOUDA
COW, WI

'VAT 17'
WORLD CHEDDAR
COW, WI

'OLIVER'S RESERVE'
ASIAGO
SHEEP, WI

'BUCHE FLEURIE'
BOUCHERON-STYLE
GOAT, WI

'PLEASANT RIDGE'
ALPINE-STYLE
COW, WI

'HANSOM CAB'
WHISKEY & TEA WASH RIND
COW, MN

'GRAZIER'S EDGE'
RYE WASH RIND
COW, MN

'VERDANT'
GRASSFED AGED BLUE
COW, 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 fall vegetables

herbed french fries

candied sweet potatoes

sea salt edamame

sweet & spicy bar nuts