



SIGNATURE COCKTAILS \$18

REFRESHING

AQUA DE CHILE

SOTOL, MANGO, LEMON

Spicy, Tropical, Clear, Velvety Mouthfeel

The complex, smoky notes of Sotol are paired with the tropical sweetness of Mango and the lingering warmth of Chile Chipotle. Clarified into a Milk Punch, creating a crystal-clear texture that is refreshing and rich.

PASSIONATELY VANILLA

PASSION FRUIT, VODKA, PROSECCO

Refreshing, Tart, Tropical

A truly luxurious sparkler. Smooth Vodka is shaken with our house-made Vanilla infused Passion Fruit Syrup for a velvety, tropical base. It's elegantly topped with chilled Prosecco for a bright, effervescent finish.

UNIVERSAL SOLUTION

AGED RUM, ITALICUS, LEMON, MINT

Smooth Texture, Herbal, Citrus, Warming Spice

Muddled fresh Mint Leaves with the complex sweetness of Aged Rum before balancing it with Clarified Lemon Juice and Simple Syrup. A split of Italian Italicus and Amaro Montenegro introduces beautiful layers of citrus, bergamot, and vanilla spice.

ELIXIR OF YOUTH

REPOSADO, GRAPEFRUIT

Tart, Sweet-Bitter, Effervescent, Balanced

Smooth Patrón Reposado and a sweet-tart Grapefruit Cordial form the core. Beautifully layered with Cocchi Rosa.

HOMUNCULUS HIGHBALL

SOTOL, BELL PEPPER, STRAWBERRY

Sweet-Spicy, Perfectly Seasoned, Refreshing

The unique, earthy character of Sotol is paired with a bright Strawberry Cordial and the precise heat of Pepper Water. Rounded out with the tang of lemon and finish of salt.



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EXOTIC

CHARANDA'S INCANTATION

MUSHROOM CHARANDA, PINEAPPLE, FALERNUM, BANANA
Buttery, Intense, Savory, Bittersweet, Velvety

Tropical and Umami-Rich. A fascinating blend of mushroom-infused Charanda, sweet pineapple, and banana-nut sherry, all finished with a creamy, warmly-spiced rum wash. Unexpectedly complex and delightfully smooth.

MATCHA TONIC

GIN, MATCHA, COCONUT
Aromatic, Earthy-Grassy, Velvety, Sweet & Tart

Bright London Dry Gin is infused with delicate Fig Leaf for a nuanced, grassy aroma. Mixed with vibrant Matcha, Coconut Water, and citrus before being clarified for a crystal-clear, rich texture.

CONDESA'S SPELL

AGED RUM, ITALICUS, LEMON, MINT
Smoke, Chocolate, Spice, Citrus, Complex

We blend earthy Mezcal with the herbaceous, citrusy Amaro Montenegro for a perfectly balanced bittersweet base. Enhanced with the traditional flavors of Mole and Mayan Honey, plus a vibrant splash of Orange Liqueur for brightness.

NONNA'S CONCOCTION

TEQUILA, MEZCAL, TOMATO WATER, RHUBARB
Savory, Rich

Rich, Fat-Washed Tequila meets the bright, umami salinity of Tomato Water. Finished with a beautifully tart Rhubarb syrup for a clean, unexpected sweetness.

HUMO Y VAPOR

MEZCAL, MOLE, ORANGE
Smokey, Sweet, Savory

The signature smokiness of Mezcal is amplified by a deep Mole infusion, providing rich, bittersweet chocolate and spice. Served over ice with a vibrant Orange twist that lifts the warming, earthy tones.



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BRIGHT

THYME SMUGGLER

BACANORA, THYME, GRAPEFRUIT
Aromatic, Citrus-Forward, Smoky

The savory-herbal notes of Thyme Cordial and the complex, smoky base of Bacanora are lifted by fresh Grapefruit Juice. Finished with a bittersweet Italian split of Aperol and Limoncello for a lingering, layered finish.

PHILOSOPHER'S RUM

BACARDI, COCONUT, MINT
Silky, Velvety, Highly Refined, Aromatic

The rum is coconut-oil washed to refine the texture, then slowly infused with fresh mint for a full 24 hours.

FUSION REACTOR

BUSHMILL, PEACH, SAKE
Fruity, Bubbly, Tart-Sweet, Light

Bushmill's Whiskey meets a refreshing blend of sweet Peach, tangy Citric Solution, and dry Sake. Long, cold, and brightened with sparkling water.

NEWTON'S POTION

MEZCAL, MOLE, ORANGE
Herbal, Zesty

Juniper-forward Gin meets a vibrant mix of fresh Citrus notes for a perfectly balanced foundation. Served tall and finished with a generous pour of light, delicate Prosecco for a celebratory sparkle.



THE ALCHEMIST
LAS VEGAS

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DIRECT

BUTTER ME UP

POPCORN, BOURBON, CAMPARI

Direct, Buttery, Movie Theater, Bitter

Popcorn-washed bourbon gives this drink a savory richness that tames the sharp bitterness of Campari to create a bittersweet, warming, and sophisticated profile.

CACAO BOULEVARD

GIN, CACAO, CAMPARI

Herbal, Chocolate

London Dry Gin is paired with a house-infused Cocchi Vermouth di Torino that delivers a deep, dark chocolate velvet finish thanks to the addition of cacao nibs. Campari's bracing bitterness is softened and spiced with a dash of Angostura Cocoa Bitters.

COCHINO

COCHINI, SHERRY, CITRUS

Dry, Aromatic, Savory, Herbaceous

Dry, nutty, and highly aromatic, with notes of cocoa, dried citrus peel, and warm baking spices that mingle in a wonderfully complex and low-ABV cocktail.

APPLETINI

VODKA, GREEN APPLE, GINGER, LEMON

Crisp, Warm, Tangy

Fresh-pressed green apple brings a juicy tartness lifted by sharp lemon and subtle ginger spice. Vodka anchors the profile with a smooth backbone, creating a cocktail that's crisp, aromatic and balanced.



THE ALCHEMIST LAS VEGAS

SPRITZ \$15

CLOCKWORK BITTER

CYNAR, GIN, TONIC

Herbal, Bittersweet

CRIMSON VALVE

VERMOUTH, RASPBERRY SHRUB,
SPARKLING WATER

Crisp, Herbal

AQUA VITAE

GIN, RED FRUITS, PROSECCO

Refreshing, Sweet

LYCHEE BLOOM

ROSE, LYCHEE

Fruity, Floral

AURELIUS' WHISPER

ITALICUS, ST GERMAIN, WHITE
WINE

Floral, Citrus



THE ALCHEMIST LAS VEGAS

WINE

GLS / BTL

OAK LEAF, CHARDONNAY	\$6 / \$25
GLORIA FERRER, SONOMA BRUT	\$8 / \$30
DASHWOOD, SAUVIGNON BLANC, 2023	\$10 / \$35
CHALK HILL, SAUVIGNON BLANC, 2023	\$12 / \$40
CHALK HILL, CHARDONNAY, 2024	\$12 / \$40
JUSTIN, CABERNET SAUVIGNON, 2022	\$14 / \$45
AU BON CLIMAT, PINOT NOIR, 2023	\$14 / \$45
CHARLES KRUG, CABERNET SAUVIGNON, 2022	\$22 / \$65
BELLA UNION, CABERNET SAUVIGNON, 2022	\$24 / \$75
DOMAINE CARNEROS, BRUT ROSÉ	\$70
VEUVE CLICQUOT, CHAMPAGNE BRUT	\$125

BEER \$7

MODELO
805 BLONDE
MOTHER E CREAM
MOTHER E LATTE
OSKAR B DALE ALE
SQUATTERS HOP RISING DOUBLE IPA
WASATCH APRICOT
MICHELADA +\$5