

imbibe

LIQUID CULTURE

Hello, Gorgeous

Discover the World of
Scotch Whisky



ZEN AND THE ART OF SAKÉ

THE SECRET LIFE OF SPEAKEASIES

GEORG RIEDEL'S HOUSE OF GLASS

SCENE SCOUT



APOTHECARY BAR + LOUNGE

PHILADELPHIA

BUZZ: If ingredients like Siberian ginseng, bitter-apple foam and “inebriated berries” perk up your palate, then Apothecary is the place for you. The adventurous cocktail menu, designed by Tippling Bros. consultants Tad Carducci and Paul Tanguay, offers a wide variety of handcrafted apothecary elixirs, like the “Immunity Idol” and “Magical Pain Extractor,” as well as an alluring array of reworked classic libations. The bi-level bar, which feels more like a laboratory than a lounge (albeit a chic one), features Italian marble countertops and Austrian oak floors, while the rooftop patio will offer skyline views come spring. Be sure to try a bite from the abbreviated food menu, whose sandwiches and snacks are designed to complement the drinks. Apothecary may not cure whatever ails you, but their avant-garde cocktails will certainly revive an apathetic appetite.

MODUS OPERANDI: Medicine shop goes modern with housemade seltzers, tinctures and infusions.

SIGNATURE OFFERINGS: The French Buck—absinthe, crème de cassis, ginger, citrus and Siberian ginseng, stirred and served tall. Try it with the grilled hazelnut-chocolate-marshmallow sandwich.

COORDINATES: 102 S. 13th St., Philadelphia; 215-735-7500; apothecarylounge.com

Photos courtesy Apothecary Bar + Lounge