

www.chemistryandbotanics.com

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 *Chemistry&Botanic's* Password: *Chemistry*

Welcome to Chemistry & Botanic's: Where Craft Meets Passion

We invite you to embark on a journey where craft cocktails seamlessly intertwine with the beauty of the botanical world.

We believe in the magic of flavours and the craftsmanship that unfolds when fresh, handcrafted ingredients blend harmoniously. Each drink on our menu reflects our unwavering commitment to quality and taste.

A World of Spirits

Explore our extensive range of spirits, to offer you the best of both international and local worlds. We believe in the value of top-quality liquors to ensure every sip is a memorable experience.

An Ode to Craftsmanship

Our cocktails are more than just drinks; they are crafted with dedication and an empirical spirit, reflecting the perfect balance of science and nature. From classic concoctions to contemporary creations, each cocktail is an ode to craftsmanship.

Whether you prefer the classics, we take pleasure in crafting cocktails to your liking. Additionally, for those seeking a non-alcoholic option, many of our cocktails can be prepared without spirits, as indicated in the menu.

In our menu, you'll find a rating system from 1 to 4 stars ★, signifying the accessibility of our cocktails. A 1-star rating indicates more complex or unconventional flavours, while a 4-star rating represents a crowd-pleaser, perfect for beginners and seasoned cocktail enthusiasts alike.

Thank you for joining us on this journey. We invite you to explore our seasonal menu and discover the inspiration that infuses every drink at
Chemistry & Botanic's



Enjoy Your Time at Chemistry & Botanic's

We welcome you to Chemistry & Botanic's, where your comfort and enjoyment are our top priorities.

To ensure a pleasant experience for all our guests, we kindly ask you to observe a few simple guidelines:

1. A Breath of Fresh Air

To maintain a clean and enjoyable environment, we kindly request that smoking, vaping, and drug use are not permitted anywhere in our establishment.

2. Furry Friends are Welcome

We understand that some of our guests may have furry companions. Well-behaved dogs are welcome, provided they do not disrupt our other patrons' experience.

3. Payments made Easy

For your convenience and a smooth service, we encourage a maximum of two payments per table. This helps us ensure an enjoyable dining experience for all.

4. Respect is Key

We believe in fostering a respectful and inclusive atmosphere. Please treat our fellow guests and our staff with courtesy and consideration.

5. Safety is Simple

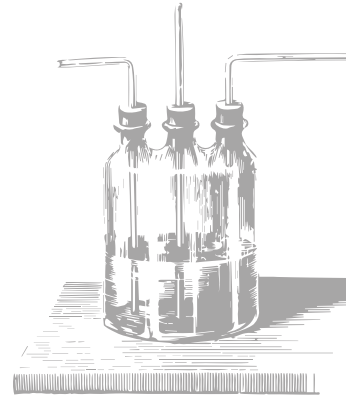
People who feel unsafe, vulnerable or threatened can discreetly seek help by approaching our staff and asking them for 'Angela'

6. Allergens information

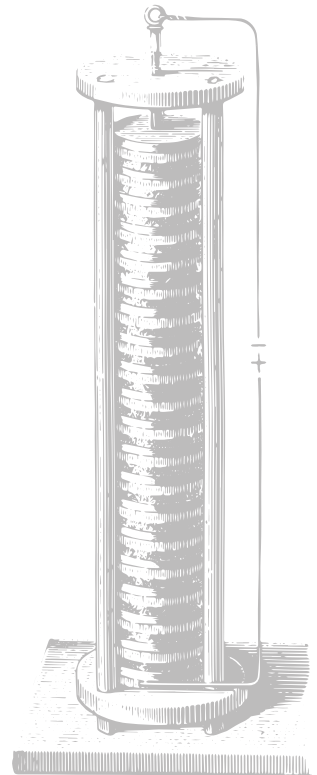
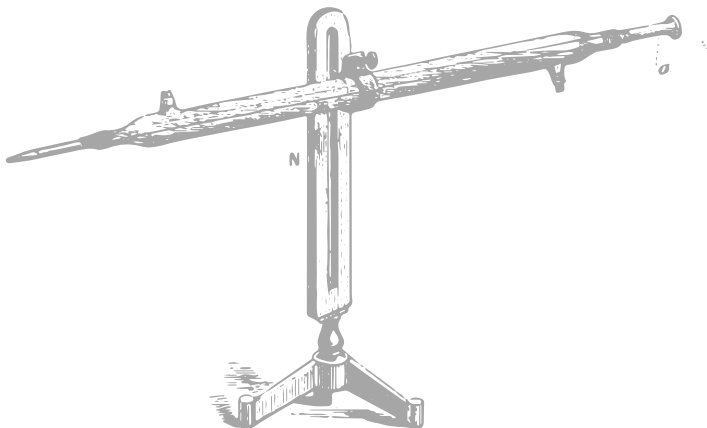
If you have any dietary restrictions or allergies, please do not hesitate to ask our staff for our allergen information list. We are committed to accommodating your needs to ensure your safety and satisfaction.

Thank you for choosing Chemistry & Botanic's. We appreciate your cooperation in creating a positive and enjoyable atmosphere for all our guests. Your comfort is our priority, and we look forward to providing you with a memorable experience.

Cheers to good company and great cocktails!



SIGNATURE



Signature

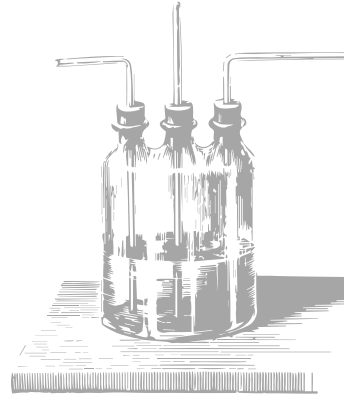
PINEAPPLE INCIDENT 15€

Blend of 3 Rums (Colon 81 & 111 Proof, Bacardi Ocho) infused
with Pineapple, Green Chartreuse, Creole Bitters,
Pandan Syrup, Acid

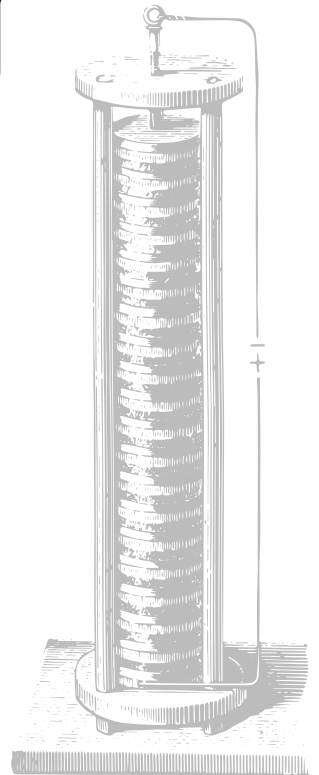
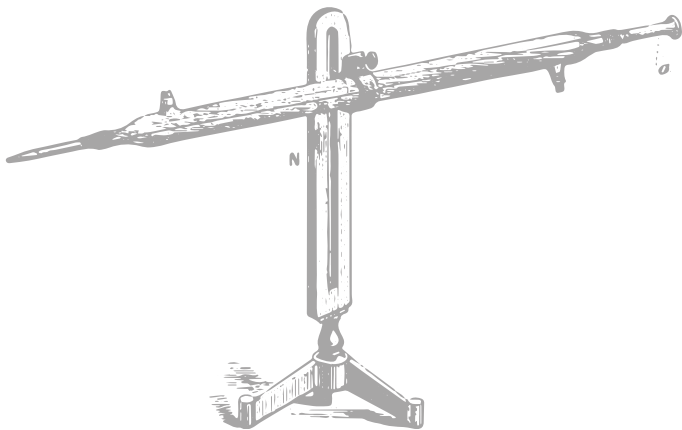
Tiki style, strong but sweet, fruity and herbal with exotic flavours



Signature



SEASONAL MENU



CLARIFIED CURRY COCO

ACCESSIBILITY
14€ ★★☆☆

Bombay Sapphire Premier Cru Gin, Giffard Ginger of the Indies Liqueur, Lemongrass and Green Curry Cordial, Elixir Végétal de la Grande Chartreuse, Coconut Milk Clarification

Aromatic & exotic, spiced

HARVEST IN THE WILD

13€ ★★☆☆

Dewar's Caribbean Smooth Scotch, Smokey Monkey Scotch, Green Chartreuse, Wild Berries Cordial, Peychaud's Bitters, Scarborough Bitters

Herbal & smoky, sour

CURRANT MOOD : SUMMER

14€ ★★☆☆

4Fundos Italia Pisco, Martini Riserva Ambrato, St-Germain Elderflower Liqueur, Créole Bitters, Ducassis Blackcurrant Beer

Floral & dry, fruity

UNDER MY UMBRELLA

13€ ★☆☆☆

XII Coffee Gin, Noix de la St-Jean Apéritif, Orange Colombo Apéritif, Angostura Bitters, Tamarind Soda

Nutty & aromatic, sparkling

VELVET JEWEL

14€ ★★☆☆

Rittenhouse Rye, Yellow Chartreuse, Tio Pepe Fino Sherry, Peychaud's Bitters, Peppermint and Strawberry Espuma

Boozy & aromatic, mellow

HORAPHA SOUR

14€

ACCESSIBILITY

★★★★★

Grey Goose Vodka infused with Thai Basil, Yuzu Sake,
Luxardo Maraschino Liqueur, Sugar Cane Syrup, Lime Juice

Fresh & sour, herbal

LET'S HUGO!

14€

★★★☆☆

Patrón Silver Tequila, St-Germain Elderflower Liqueur,
Amaro di Angostura, Ancho Reyes Verde Liqueur,
Acid, Rhubarb Bitters, Rhubarb & Apple Soda

Fruity & sparkling, aromatic

BERGAMOTINI

14€

★★★★☆

Grey Goose Vodka, Cuciello Dry Vermouth, Italicus Liqueur,
Earl Grey Cordial

Fresh & floral, sweet

HAVE A GOOD NIGHT

15€

★★★☆☆

Colon 111 Rum J.M Jardin Fruité Rum, Bacardi Ocho Rum,
Hendrick's Absinthe, Ancho Reyes Chile Liqueur,
Pineapple Cordial, Pomegranate Juice

Boozy & exotic, deadly (maximum 2 per guest)

DETOX PUNCH 2.0

14€

★★★☆☆

St-James Fleur de Canne Rhum, Granny Smith Apple Cordial, Cucum-
ber Juice, Peppermint Tincture, Coconut Milk Clarification

Herbal & fresh, boozy



MOCKTAILS

THE GROVE

Everleaf Mountain, Martini Vibrante, Wild Berries Cordial

Fruity & sour

ROOTS & TREES

Everleaf Forest, Martini Floreale, Granny Smith Apple Cordial,
Rhubarb & Apple Soda

Sparkling & Fruity

SUMMER NOTES

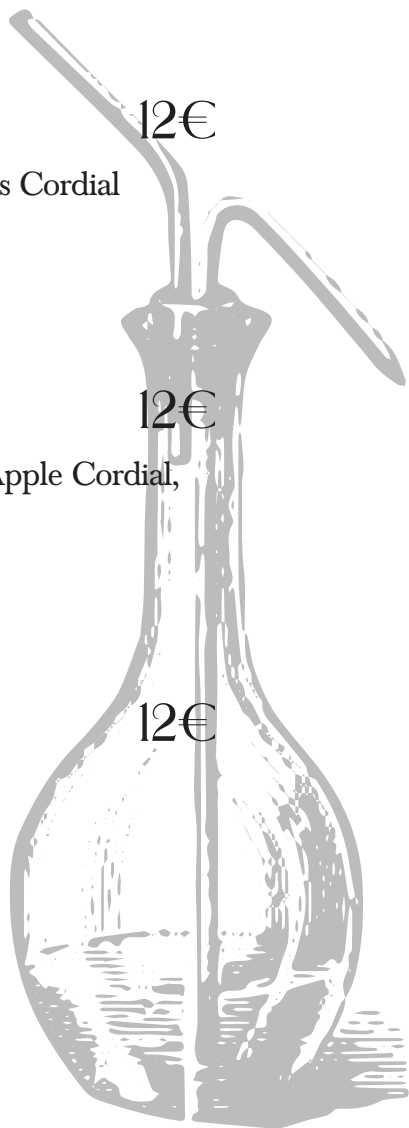
Everleaf Marine, Acid, Sugar Cane Syrup,
Peppermint and Strawberry Espuma

Fruity & aromatic

12€

12€

12€



• COCKTAIL OF THE MOMENT •

PUNCH ME GENTLY

13€



Bacardi Carta Blanca Rum, Appleton Estate Signature Rum,
Mango Litchee Lotus Syrup, Creole Bitters, Acid

Sweet & fruity, exotic

CARRIBEAN FASHIONED

15€

Bacardi Ocho Rum, Appleton Estate Reserve Rhum,
Toasted Coconut Syrup, Angostura Cocoa Bitters

Boozy & exotic, mellow

PINEAPPLE DAIQUIRI

13€

Blend of 3 Rums (Bacardi Ocho, Colon 81 & 111 Proof)
infused with Pineapple, Lime Juice,
Sugar Cane Syrup

Sour & fruity, sweet



Suggestion

• TAPAS •



OLIVES • 5€

A blend of black and green olives, paired with our homemade spice mix.

DIP • 7.5€

Our homemade dip is smooth, rich and paired with a side of bread.

CHEESE PLATTER • 13€

A delight in a trio of cheeses from La Fruitière.

TAPAS PLATE • 18€

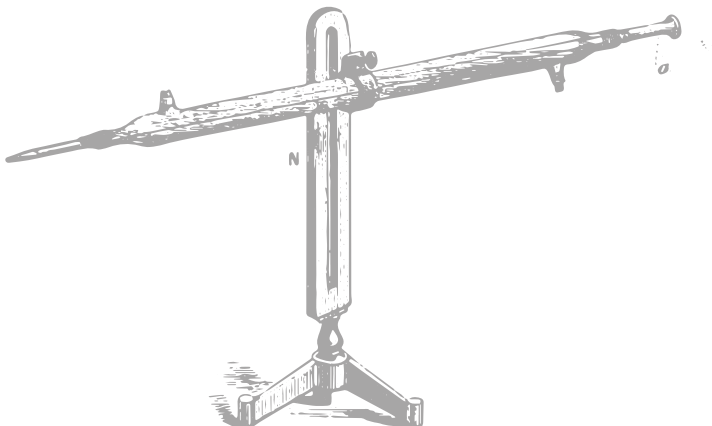
Our assortment of two delectable cheeses from La Fruitière, Black Forest ham, dip, olives, and edamame served with bread.



These dishes are homemade, following the seasons and our inspiration.
Ingredients and allergens are available upon request.



ALCOHOLS SOFTS



Alcohols - Softs

Whisk(e)y

Scotch

Ardbeg 10Y	14€
As We Get It	22€
Bowmore 12Y	11.5€
Caol Ila 12Y	12€
Cragganmore 12Y	9€
Dewar's 8Y Caribbean Smooth	8€
Dewar's 8Y French Smooth	8€
Dewar's 8Y Port Smooth	8€
J. Walker Black Label 12Y	8.5€
Lagavulin 8Y	17€
Lagavulin 16Y	20€
Laphroaig Quarter Cask	16.5€
Longrow	22€
Monkey Shoulder	8€
Oban 14Y	16€
Octomore 14.1.....	24€
Scallywag 10Y	14€
Talisker Skye	11€
Timorous Beastie 12Y	17.5€

American

Elijah Craig Small Batch	13.5€
High West Campfire	20.5€
High West Double Rye	14€
Maker's Mark	9€
Rittenhouse Rye	10€
Wild Turkey 101	9€
Woodford Reserve Bourbon	12€
Woodford Reserve Rye	11€

World

Nikka From the Barrel	14€
Teeling Small Batch	8.5€
The Chita	16€
Toki	10€
Tullamore Dew 12Y	11.5€

Gin

Bobby's	8.5€
Bombay Sapphire Premier Cru.....	9.5€
Copperhead Scarfs	15.5€
G'Vine Floraison	9.5€
Hendrick's	9€
La Petite Merveille	13€
Mare Capri	11.5€
Monkey 47	14€
Opihr	8.5€
Oxley	13.5€
Plymouth Navy Strength	11€
Roku	8.5€
Tanqueray Ten	8.5€
The Botanist	10.5€

Tequila

Lunazul Blanco	8€
Lunazul Reposado	8€
Mi Campo Blanco	10.5€
Patron Silver.....	13€
Patron Reposado	14€
Patron Añejo	15.5€

Mezcal

Meteoro	12€
Mezcal De Leyendas Durango	17.5€
Ojo De Dios Espadin	13€
Ojo De Dios ODD Coffee	12€
Pelotón de la Muerte	10.5€

+ Mixer..... 2.5€



Vodka

42Below	8€
Grey Goose	10.5€
Haku	10.5€
Utopie	8€

Brandy

Boulard Grand Solage	10€
Boulard VSOP Rye Cask	11€
Camus île de Ré Fine Island.....	8.5€
Courvoisier VSOP.....	11.5€
La Caravedo Quebranta	8€
Metaxa 7*	8€
4 Fundos Italia	10.5€

Rum

Angostura 7Y	9€
Appleton Reserve	9€
Appleton Signature	8€
Appleton 12Y	10.5€
Appleton 21Y	30€
Bacardi Carta Blanca	8€
Bacardi 8Y	8.5€
Black Tears	8€
Cachaça Yaguara	8€
Cachaça Leblon	9€
Colon 81 Coffee	9€
Colon 81 Proof Dark Aged	9€
Colon 111 Coffee	10€
Colon 111 Proof Dark Aged	10€
Colon Red Banana	10€
Diplomatico	10€
J.M Fumée Volcanique	10€
J.M Jardin Fruité	10€

Gosling Black Seal	8€
Mount Gay Black Barrel	11€
Rum Fire	9€
Santa Teresa 1796	14€
Smith And Cross.....	10€
Tiki Lovers Dark Rum	11€
Tiki Lovers Pineapple	11€
Tiki Lovers White Rum	11€
Trois Rivières Cuvée Océan	8.5€

Aperitif/Digestive

Absinthe : Hendricks	13€
Amaretto Villa Massa	10€
Aperol Spritz	10€
Baileys	7€
Branca Menta	7€
Campari	7€
Carpano Antica Formula	7€
Chartreuse : 1605	17.5€
Chartreuse : 9e Centenaire	17.5€
Chartreuse : Green	11€
Chartreuse : MOF	17.5€
Chartreuse : Reine des Liqueurs	27€
Chartreuse : VEP Green	25€
Chartreuse : VEP Yellow	25€
Chartreuse : Yellow	10€
Cointreau	7.5€
Cucielo Dry	7€
Cucielo Bianco	7€
Cucielo Rosso	7€
Fernet Branca	7€
Genepi des Pères Chartreux	7€
Gentiane des Pères Chartreux	8€
Grand Marnier	7.5€
Lillet	7.5€

Licor 43	8€
Martini Ambrato	7€
Martini Rubino	7€
Noix des Pères Chartreux	7€
Pastis Ardent	10€
Pastis Henry Bardouin	7€
Poire à l'Armagnac	8€
Porto Calem	8€
St-Germain	8€

Non-alcoholic Spirits

Martini Floreal	7€
Martini Vibrante	7€
Everleaf Forest	7.5€
Everleaf Marine	7.5€
Everleaf Mountain	7.5€

Softs

Big Tom	4€
London Essence	3.5€
• <i>Indian Tonic</i>	
• <i>Ginger Ale</i>	
• <i>Grapfruit & Rosemary Tonic</i>	
• <i>Orange blossom & Elderflower Tonic</i>	
• <i>Roasted Pineapple</i>	
• <i>White Peach & Jasmine</i>	
Ritchie Cola.....	4€
Ritchie Cola Zero.....	4€
Thomas Henry Ginger Beer	3.5€

Beers

Legends Harmony	5€
Taras Boulba	5€
Zinnebir	5€

Wines

Cava	8€
Red Wine	6€
White Wine	6€

+ Mixer..... 2.5€

