

WELLNESS TONICS 12

AYURVEDIC WELLNESS FLIGHT

Fresh Ginger, Turmeric, Beet, and Super Green

VITAL ESSENCE

Ginger, Turmeric, Super Green, Spirulina and Cucumber topped with Sparkling Water

HOUSE GINGER BEER

Fermented Ginger, Turmeric, Fresh Citrus

CHICHA MORADA

Peruvian Inspired Hibiscus and Beet Tropical Infusion

ADAPTOGIN & TONIC

House NA Elixir made from Adaptogens, Juniper Berries, Coriander, Angelica Root, Star Anise, Citrus oils topped with Tonic

CORTISOL COCKTAIL

Coconut Water, Orange and Lemon Juice, Himalayan Pink Salt, Magnesium, Nerve Tincture

KOMBUCHA COLLAGEN COOLER

Aswagandha & Holy Basil Kombucha, Collagen, Pomegranate, Lime, Thyme.

ALOE RITA

Our own N/A Aloe and Nopal Cordial Blend, Fresh Lime Juice and Citrus Salt

MARIPOSA AZUL

Enchanted Acres Butterfly Pea Flower Lemonade

PROBIOTIC LASSI

Cumin, Cardamom, Amazaki, Cashew Yogurt, Toasted Coconut

*We use allulose as a sugar-free sweetener
Safe for diabetics and keto-friendly*



SIGNATURES 16

SEOUL MARGARITA

Blanco Tequila, Lime, Cheong, Cilantro, Black Lime Salt

MYSTIC MESSENGER

Rhum Agricole, Batavia Arrack, Lemongrass, Lime, Texas Sucanat, Nutmeg, Allspice, Angostura Bitters

GARDEN CONFESSIONS

Vodka, Fermented Heirloom Tomato Water, Basil Eau De Vie, Dry Vermouth, Herb Oil

AUTUMN AIR

Tallow Washed Bourbon, Sweet Potato, Pecan Bitters, Copal Smoke

HINDI 75

Ashwagandha & Holy Basil Kombucha, Cherry Brandy, Cherry Herring, Lemon Juice

INTUITIVE MIND

Marsala Secco, Apricot Eau de Vie, Abricot du Roussillon, Orange, Plum Bitters

EL TULE

Mezcal, Amargo Vallet, Espresso, Licor 43, Mesquite Bean Honey, Oaxacan Cacao

PHARMERS CUP

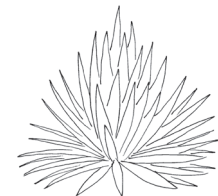
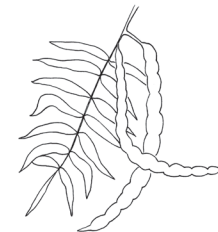
Pharm Table Turmeric-Ginger Beer, Pimm's No.1, Rhubarb Bitters, Crème de Mûre, Cucumber

ORCHARD SHRUB

House Oxymel, Apple Brandy, Pear Brandy, Fig, Pomegranate, Dates

HUMO ROSA

Mezcal, Pamplemousse, Rabarbaro Amaro, Grapefruit, Cinnamon, Sparkling Water



GIN & TONIC DOSHAS 16

K & T

A pungent, bitter, astringent mix that is light, warming, and dry. Imagine Coastal Redwoods in a glass. Californian Gin with rosemary, clove, juniper berries and lime topped with Indian Tonic



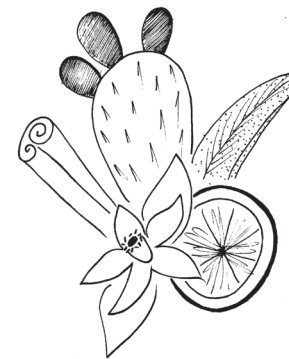
V & T

A sweet, sour and salty blend to ground and transport to the Italian Riviera while you sip away. Mediterranean Gin with thyme, olives, basil and lemon finished with Mediterranean Tonic



P & T

A sweet, bitter, and astringent combination of cooling and calming. A lively stroll through the vibrant streets of Mexico City. Mexican Prickly Pear and Orange Blossom Gin with sage, cinnamon and grapefruit topped with Elderflower Tonic



Scan to learn more about Pharm Table Events and how to implement Ayurvedic wisdom into your life.

NOOTROPICS & TEAS 8

DANDELION CAPPUCCHINO

Herbal Dandelion, Lions Mane, Oatmilk

MESQUITE BEAN LATTE

Foraged Mesquite, Espresso, Oatmilk

GOLDEN LATTE

House Golden Milk, Espresso, Oatmilk

MATCHA SAATVIC

Matcha, Gotukola, Lemongrass, Oatmilk

SPICED CHAI

Bhakti Chai, House Golden Milk

SAFFRON DATE GOLDEN MILK

Warming Spices, Ginger, Turmeric, Nutmeg
Served Hot or Cold

POETIC COLD BREW

Our Coffee beans come from women owned and operated plantations that ensure fair trade practices

ELEMENT Seasonal Kombucha

LOOSELEAF TEAS 8

Ayuwellness teas for balance

HARMONY

Rose, Lemon Balm, Cinnamon

DETOX & DIGEST

Cardamom, Fennel, Coriander, Cinnamon, Mint

KEEPIN' IT COOL

Hibiscus, Rose, Mint, Orange, Lemon Balm



BRUNCH

MIMOSA

10 | 40

Orange, Grapefruit, Berry (Carafe - 40)

LIMONCELLO SPRITZ

House Limoncello with Herati Saffron,
Sparkling Wine and Soda Water



16

BLOODLESS MARY

Savory Tomato Consommé, Aquavit,
Kümmel, Fino Sherry

16

Try our refreshing Red or White Sangrias! 12

TAP

Ask about our seasonal selections

CRAFT

GARDEN PATH FERMENTATION

20

Farmhouse Ale Saison, Burlington, WA

GEUZE TILQUINN À L'ANCIENNE

20

Lambic, Rebecq, Belgium

EINSTÖK

10

Toasted Porter, Akureyri, Iceland

ANXO DISTRICT - Dry Cider

10

(Sugar/Gluten free) Washington, DC

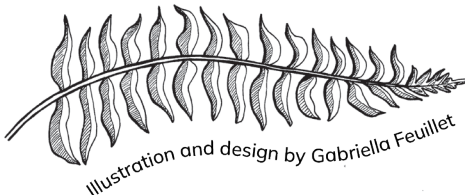
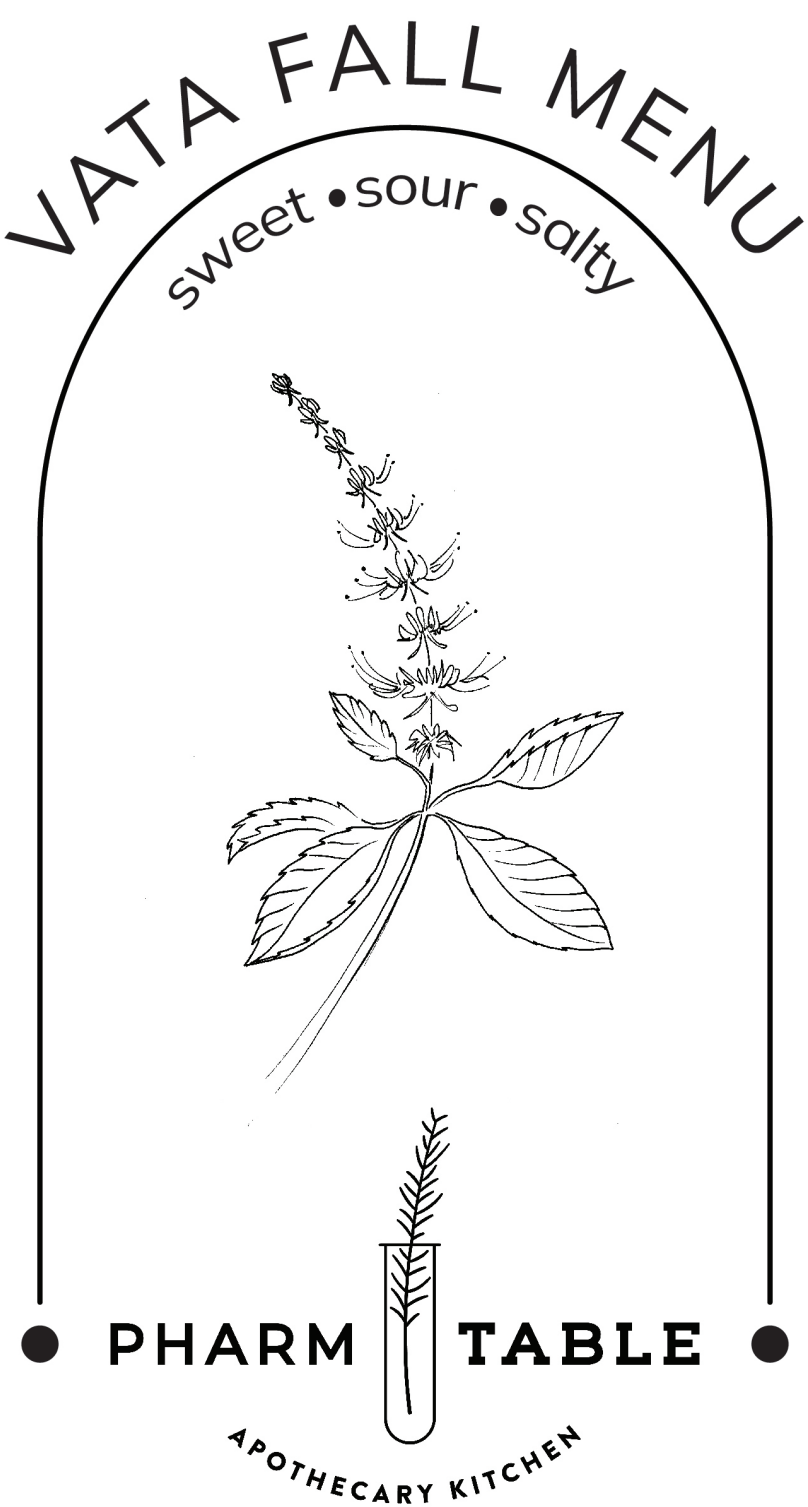


Illustration and design by Gabriella Feuillet



Our Vata-Pacifying menu focuses on sweet, sour, and salty flavors to promote wellness and nourish the body during the fall season.