

*Animl*

## COCKTAILS

### AMUSE BOUCHE

*familiar, refreshing, subtle.*

#### TOASTED BRIOCHE SOUR | 22

Diplomatico Mantuano. Toasted Brioche. Vanilla. Egg Whites.

#### THE GREENHOUSE | 23

Grey Goose. St. Germain Elderflower.  
Green Chartreuse. Tomatillo. Herbs. Sparkling.

### APPETIZERS

*bright, savoury, crisp.*

#### MEDITERRANEAN MARTINI | 23

Tanqueray Flor de Sevilla. Cocchi Americano. Basil.  
Feta Brine. Pink Peppercorn. Sumac.

#### RING MY BELL | 23

Patrón Silver. Cocchi Rosa. Thai Basil.  
Yellow Bell Pepper. Fire Tincture.

#### FROM THE GARDEN | 22

Bombay Sapphire. Gentian. Apricot. Chamomile.  
Honey Ginger. Lemon. Prosecco. Licor 43 Foam.

### ENTREES

*bold, complex, rich.*

#### MIYAZAKI MANHATTAN | 25

Wagyu Suntory Toki. Walnut Amaro.  
Lapsang Souchong. Cardamom.

#### FORAGER | 23

Glenfiddich 12. Cognac. Sweet Vermouth.  
Benedictine. Candy Cap Mushrooms. Butter.

#### LOST IN TRANSLATION | 24

Los Siete Misterios Mezcal. Blood Vine Peach. Basil. Yogurt.

### DESSERTS

*decadent, velvety, playful.*

#### STRAWBERRY FIELDS | 24

Don Julio Blanco. Oloroso Sherry.  
Strawberry. Cream Cheese Clarified.

### TEA & COFFEE

*aromatic, bittersweet, robust.*

#### ANIML ESPRESSO MARTINI | 24

Ketel One. Truffle. Coffee Liqueur. Avena.  
Espresso. Black Pepper. Cinnamon. Vanilla.

#### FIRST BLOOM | 23

Belvedere. Melon. Lychee. Jasmine Flower & Hibiscus Tea.  
Sparkling Grapefruit.

### ACCOMPANIMENTS 2oz

#### YOUR CHOICE OF MINI MARTINI | 12

Dirty Gin/Vodka. Lychee. Vesper.

#### HOUSE AMARO | 12