



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. Averna.
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