

## FIG & OLIVE

# MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS  
FROM OUR CELLAR

### RED WINE

BTL

- Nielluccio/Grenache/Sciacarellu – Maestracci E Prove, Corsica, France 2015. 49  
*Solid Wine, Black Fruit, Balanced Acidity*
- Cannonau – Costera Argiolas, Sardegnna, Italy 2016. 54  
*Black Cherries, Tree Fruit, Peppery, Licorice*
- Nero d'Avola – Morgante, Sicily, Italy 2016. 59  
*Floral, Salty Notes, Fresh & Persistent*
- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, Mallorca, Spain 2016. 68  
*Complex Aromas of Savory Spices, Violets, Raspberries*
- Grenache Mourvedre – Les Restanques de Pibarnon Bandol, France 2015. 77  
*Fresh Plums & Floral Note, Dense, Fine Tannins*

### WHITE WINE

BTL

- Falanghina – Mastroberardino, Falanghina del Sannio, Campania, Italy 2017. 59  
*Aromas of Ripe Pineapples Complemented by Undertones of White Flowers*
- Carricante/Catarratto – Palmento Costanzo, Mt. Etna, 2017. 71  
*Fresh, Fruity, Full of Yellow Pulp Note, Lemon Peel & Smokey Undertones*

### ROSÉ WINE

GLASS / CARAFE / BOTTLE

- Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2018. 18 / 37 / 68  
*Raspberry, Peach, Minerality*
- Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, France 2018. 76  
*Soft, Pink Grapefruit, Minerality*

### SPARKLING

BTL

- Grenache/Cinsault/Tibouren – Coeur Clementine Rose, Provence, France NV. 58  
*Balance Between Clarity, Color & Vibrant Aromas*

Join us for Aperitivo Happy Hour  
Every Day from 4PM to 7PM  
at the bar and lounge

Please ask your server for more information

## FIG & OLIVE

### *Signature Cocktails*

*Unique & Seasonal Creations*

#### **LA VIE EN ROSE**

*The magic spell you cast, this is la Vie en Rose*

Berry-Infused Tanqueray Gin, Giffard Pamplemousse Rose Liqueur, Splash of Champagne, Rose Water, Lemon Juice, Dried Rosebud Garnish

16

#### **THE FIG & OLIVE**

*Our signature cocktail, refreshing and bright*

Ketel One Botanical Cucumber & Mint Vodka, Blood Orange Olive Oil, Egg White, Simple Syrup, Celery, Lime Juice, Blood Orange Purée

16

#### **MEDITERRANEAN MULE**

*A South of France inspired take on the Moscow Mule*

New Amsterdam Vodka, Fresh Ginger, Lime, Fresh Rosemary & Ginger Beer. Served in a traditional metal mug

17

#### **CUCUMBER COSMO**

*Refreshing and smooth with a floral finish*

Organic Cucumber Vodka, Elderflower Liqueur, Cucumber Purée, Lime Juice

17

#### **ROSSELLINI**

*Tart and sweet with a perfect balance*

Giffard Crème de Fruits de la Passion, Vodka, Blood Orange Purée, Lime Juice

17

#### **SANGRIA**

##### **Peach Sangria**

Chardonnay, Elderflower Liqueur, Peach Liqueur, Sliced Peaches, Orange & Lemon Peel with a Mint Garnish

13

##### **Rosé Sangria**

Rosé Wine, Pamplemousse Liqueur, Cranberry Juice, Grapefruit & Raspberry Garnish

13

## FIG & OLIVE

### *Craft Cocktails*

*Unique & Seasonal Creations*

#### **ESCAPE TO PROVENCE**

*A cocktail influenced by the beaches of Southern Europe*  
Belvedere Vodka, Rosemary, Honey, Sea Salt, Grapefruit Juice,  
Lemon Juice, Pink Peppercorn & Aromatic Bitters

17

#### **AU SOLEIL**

Watermelon, Volcán Tequila, Fresh Basil, Lime Juice,  
Fig-Balsamic Jam

17

#### **FIG & WALNUT JULEP**

*A rich and dark cocktail with a delightful texture*  
Bulleit Bourbon, Elderflower Liqueur, Port, Lime Juice, Muddled  
Black Mission Figs, Mint & Garnished with Shaved Walnuts

17

#### **SAINT-TROPEZ MARGARITA**

*The classic tequila cocktail with a Riviera twist*  
Volcán Tequila, Lime Juice, Crème de Cassis & Lavender Bitters

17

#### **THE SOULFLOWER**

*A cocktail nostalgic to the gardens in Provence, France*  
Gin, Rosemary, Honey, Lemon Juice, Egg White &  
Lavender Bitters

15

#### **EL MATADOR**

*Spicy and bold with an herbaceous finish*  
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

15

#### **CHAMPS DE FRAISES**

*Classic & elegant champagne cocktail with bursts of strawberry flavor*  
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,  
Citrus Bitters & Earl Grey Tea

14

## FIG & OLIVE

### *Wine by the Glass*

#### **OUR CORAVIN/PERLAGE SELECTION** **GLASS / CARAFE**

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Champagne – Dom Pérignon, Épernay, France 2006. <i>Structured, Powerful, Yeast</i>	42
Chardonnay – Kistler, Sonoma Coast, California 2017. <i>Lime Blossom, Minerality, Balance</i>	26 / 63
Cabernet Blend – Jordan, Alexander Valley, 2014. <i>Black Currants, Floral, Long Finish</i>	30 / 73

#### **CHAMPAGNE & SPARKLING WINE**

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Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. <i>Understated Aromas of Green Apple &amp; Peach With Floral Notes</i>	14
Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	17
Champagne – Veuve Clicquot, Yellow Label, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	28

#### **ROSÉ**

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#### **GLASS / CARAFE / BOTTLE**

Carignan – VillaViva, Languedoc-Roussillon, FR 2018. <i>Raspberry, Strawberry, Fresh</i>	12 / 25 / 48
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2018. <i>Red Fruit, Smooth, Bright</i>	15 / 31 / 58
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2018. <i>Raspberry, Peach, Minerality</i>	18 / 37 / 68

## FIG & OLIVE

### *Wine by the Glass*

#### WHITE

#### GLASS / CARAFE

Sauvignon Blanc – Biscaye Baie, Côtes de Gascogne, FR 2018. <i>Fresh &amp; Crisp in the Mouth, White Flowers Nose</i>	12/25
Pinot Gris – Pike Road, Oregon, 2016. <i>Stone Fruits with Some Tropical Notes on the Finish, Very Clean &amp; Fresh</i>	13/27
Sauvignon Blanc – Château de la Roche, Loire, FR 2016. <i>Crisp, Apple, Citrus</i>	14/29
Riesling – Willm, Alsace, France 2017. <i>Dry with Great Definition of the Fruit, Floral &amp; Mineral Character</i>	15/30
Pinot Grigio – Barone Fini, Valdadige, IT 2018 <i>Floral, Crisp, Fresh</i>	16/33
Chardonnay – Laguna, Russian River Valley, CA 2016. <i>Stone Fruit, Tangerine, Creamy</i>	17/35
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2018. <i>Peach, Minerality, Elegant</i>	18/37
Chardonnay – Simonnet-Febvre, Chablis, Burgundy, France, 2017. <i>Floral &amp; Mineral Aromas on the Nose, Typical Chardonnay of Butter &amp; Brioche, Aromatic Persistence</i>	20/40

#### RED

#### GLASS / CARAFE

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2016. <i>Black Cherry, Dark Chocolate, Bright</i>	14/29
Merlot – Pedroncelli, Sonoma Coast, CA. <i>Red Cherry, Plum, Freshly Ground Black Pepper with Vanilla &amp; Toast Notes on the Finish</i>	15/31
Tempranillo – Valserrano, Crianza, Rioja, SP 2015. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	16/33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2017. <i>Intense, Red Fruit, Fine Tannins</i>	16/33
Pinot Noir – Andre Montessuy, Bourgogne, Burgundy, FR 2017. <i>Notes of raspberries and strawberries highlighted by a subtle spicy background</i>	17/35
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2016. <i>Tobacco, Cedar, Ripe Fruit</i>	17/35
Pinot Noir – High Hook, Oregon, 2016. <i>Flavors of Black Cherries, Refreshing Acidity</i>	18/37
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	20/40

*Wine by the Bottle*

## FIG & OLIVE

# Champagne, Sparkling Wine & Rosé

### CHAMPAGNE

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Moët & Chandon, Rosé Impérial, Épernay, NV. 375 ml <i>Raspberry, Cherry, Floral</i>	63
Veuve Clicquot Yellow, Reims, NV. <i>Baked Apple, Pear, Peach</i>	96
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	106
Perrier-Jouët, Grand Brut, Épernay, NV. <i>Delicate, Elegant, Yellow Fruits &amp; Fresh Fruit</i>	153
Ruinart, Blanc de Blancs, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	159
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	173
Ruinart, Brut Rosé, Reims, NV. <i>Ripe Cherry, Lush, Vibrant</i>	183
Veuve Clicquot Yellow, Reims, NV. 1.5L Magnum <i>Baked Apple, Pear, Peach</i>	186
Moët & Chandon, Rosé Impérial, Épernay, NV. 1.5L Magnum <i>Raspberry, Cherry, Floral</i>	214
Ruinart, Dom Ruinart, Reims, 2006. <i>Rich, Toast, Long Finish</i>	253
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	260
Krug, Grande Cuvée, Reims, NV. <i>Brioche, Minerality, Complex</i>	403
Dom Pérignon, Rosé, Épernay, 2004. <i>Elegant, Smoke, Black Cherry</i>	510

### SPARKLING WINE

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Prosecco—Luca Paretti, LØVO Doc Brut, Treviso, IT NV. <i>Understated Aromas of Green Apple &amp; Peach With Floral Notes</i>	49
Grenache/Cinsault/Tibouren—Coeur Clementine Rose, Provence, FR NV. <i>Balance Between Clarity, Color &amp; Vibrant Aromas</i>	58
Sparkling Wine—Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	68

### ROSÉ BY THE BOTTLE

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Grenache/Zinfandel/Carignan – Smoke Tree, Sonoma County, CA 2018. <i>Raspberry, Smooth, Bright</i>	58
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2018. <i>Raspberry, Peach, Minerality</i>	68
Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, FR 2018. <i>Soft, Pink Grapefruit, Minerality</i>	76

## FIG & OLIVE

# *White Wine Sauvignon Blanc*

### **LOIRE–TOURAINE, SANCERRE & POUILLY-FUMÉ (FR)**

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Château de la Roche, Loire, 2016. 59  
*Crisp, Apple, Citrus*

Domaine de Tonnellerie, Sancerre, 2018. 68  
*Peach, Minerality, Elegant*

Domaine JP Balland, Sancerre, 2017. 79  
*Limestone, Citrus, Minerals*

Baron de Ladoucette Pouilly-Fumé, Loire, 2017. 99  
*Crisp, Stone Fruits, Luscious*

### **CÔTES DE GASCOGNE (FR)**

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Sauvignon Blanc – Biscaye Baie, 2018. 48  
*Fresh & Crisp in the Mouth, White Flowers Nose*

### **BORDEAUX (FR)**

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Château Pierrail, Sauvignon Blanc / Sauvignon Gris, Bordeaux, 2017. 68  
*Spicy, Floral, Persistent*

### **DOMESTIC (USA)**

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Elizabeth Spencer, Mendocino, 2017. 55  
*Herbaceous, Pear, Balanced Acidity*

Charles Krug, Napa Valley, 2017. 61  
*Passion Fruit, Grapefruit, Bright*

Grgich Hills Estate, Fumé Blanc, Napa Valley, 2016. 88  
*Juicy Tropical Fruit & Lemongrass Flavor, Minerality on the Finish*

### **SOMMELIER PICK**

Domaine JP Balland, Sancerre, 2017. 79  
*Limestone, Citrus, Minerals*



FIG & OLIVE  
*White Wine  
Chardonnay*

**BURGUNDY (FR)**

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- Domaine Domaine des Héritiers, Mâcon-Villages, 2017. 66  
*Clean, Notes of Zesty Citrus, Limestone*
- Simonnet-Febvre, Chablis, Burgundy, 2017. 71  
*Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence*
- Louis Latour, Beaune Blanc, Beaune, 2016. 91  
*Floral Nose & Vanilla Notes, Beautiful Saline Finish*
- Domaine Chanson, Meursault, Burgundy, 2015. 143  
*Firm Acidity & Minerality, Fresh Lemon on a Hint of Vanilla*

**DOMESTIC (USA)**

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- Laguna, Russian River Valley, CA 2016. 62  
*Stone fruit, Tangerine, Creamy*
- Smoke Tree, Sonoma County, CA 2016. 68  
*Nectarine, Balanced, White Flowers*
- Matthiasson, Linda Vista Vineyard, Napa Valley, CA 2017. 81  
*Yellow Peaches, Musk Melon & Honey on the Nose & Palate*
- Ramey, Russian River Valley, CA 2016. 91  
*Creamy, Apricot, Pistachio*
- Au Contraire, Mighty Mouse, Russian River Valley, 2014. 113  
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity Providing Refreshing Feel*
- Newton Vineyards, Unfiltered, Napa Valley, CA 2015. 134  
*Pear, Vanilla, Structured*
- Kistler, Les Noisetiers, Sonoma Coast, CA 2017. 151  
*Chablis-like, Lime Blossom, Chalk Minerality*

**SOUTHERN ITALY**

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- Tormaresca, Puglia, 2017. 58  
*Bright, Minerality, Tangerine Acidity*

**SOMMELIER PICK**

- Au Contraire, Mighty Mouse, 2014. 113  
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity Providing Refreshing Feel*

## FIG & OLIVE

# *White Wine Other Varietals*

### ALSACE (FR)

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Riesling – Willm, Alsace, 2017. 49  
*Dry with Great Definition of the Fruit, Floral & Mineral Character*

### PIEDMONT (IT)

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Cortese – La Scolca Gavi di Gavi, Gavi, 2017. 73  
*Pear, Minerality, Dry*

### SICILY (IT)

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Carricante/Catarratto – Palmento Costanzo, 71  
Mt. Etna, 2017.  
*Fresh, Fruity, Full of Yellow Pulp Note, Lemon Peel & Smokey  
Undertones*

### VENETO & NORTH-EAST (IT)

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Pinot Grigio – Barone Fini, Valdadige, 2018. 59  
*Floral, Crisp, Fresh*

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2017. 69  
*Orchard Fruit, Honeydew, Lemon*

### CAMPANIA (IT)

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Falanghina -Mastroberardino, Falanghina del Sannio, 2017. 59  
*Aromas of Ripe Pineapples Complemented by Undertones of White  
Flowers*

### RUEDA (SP)

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Verdejo – Los Navales, 2017. 58  
*Passion Fruit, Grapefruit, Floral*

### RIAS BAIXAS (SP)

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Albarino – Palacio de Fefinanes, 2016. 69  
*Floral, Apple, Minerals*

## SOMMELIER PICK

Albarino – Palacio de Fefinanes, Rias Biaxas, 2017. 69  
*Floral, Apple, Minerals*

## FIG & OLIVE

# *Red Wine Cabernet Sauvignon*

### DOMESTIC (USA)

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Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	79
Marietta, Armé, Bordeaux Blend, Sonoma/Mendocino, 2015. <i>Old World Style, Smooth</i>	89
Paul Hobbs, CrossBarn, Sonoma County, 2015. <i>Black Currant, Clove, Cherry</i>	112
Newton Vineyards, Unfiltered, Napa Valley, 2015. <i>Dark Cherry, Bramble, Structured</i>	127
Jordan, Alexander Valley, 2014. <i>Black Currants, Floral, Long Finish</i>	167
Silver Oak, Alexander Valley, 2014. <i>Ripe Berries, Dried Herbs, Silky</i>	192
Caymus Vineyards, Napa Valley, 2016. <i>Blackberry, Vanilla, Well Balanced</i>	230
Joseph Phelps "Insignia", Napa Valley, 2014. <i>Dark Berries, Spice Box, Elegant</i>	330

### SOMMELIER PICK

Paul Hobbs, CrossBarn, Sonoma County, 2015. 112  
*Black Currant, Clove, Cherry*

## FIG & OLIVE

# *Red Wine Pinot Noir*

### BURGUNDY (FR)

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- Andre Montessuy, Bourgogne Pinot Noir, 2017. 58  
*Notes of raspberries and strawberries highlighted by a subtle spicy background*
- Louis Latour, Mercurey Rouge, Mercurey, 2016. 69  
*Black Currant, Strawberry, Smooth*
- Chassagne-Montrachet, Vieilles Vignes, 2014. 87  
*Cherry, Strawberry, with Some Toasty Notes, Grippy Rich Tannins*
- Georges Lignier et Fils, Morey-Saint-Denis, 2014. 120  
*Red Fruit, Cardamom, Dried Cranberries*
- Harmand-Geoffroy, Gevrey-Chambertin En Jouise, 2013. 147  
*Dried Rose on the Nose, Wild Berries & Black Mushroom*

### DOMESTIC (USA)

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- High Hook, Oregon, 2016. 58  
*Flavors of Black Cherries, Refreshing Acidity*
- Smoke Tree, Sonoma County, 2016. 68  
*Raspberry, Cherry, Bright*
- Frank Family, Carneros, CA 2016. 89  
*Cherry, Cinnamon, Fig Compote*
- St. Innocent, Zenith Vineyard, Oregon, 2014. 99  
*Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves*
- Hirsch Vineyards "San Andreas Fault", Sonoma Coast, 2016. 126  
*Raspberry, Vanilla, Complex*
- Goldeneye by Duckhorn, Anderson Valley, 2015. 153  
*Cherry, Wildflower, Pomegranate*

### SOMMELIER PICK

- Chassagne-Montrachet, Vieilles Vignes 87  
*Burgundy, 2014 Cherry, Strawberry, with Some Toasty Notes, Grippy Rich Tannins*
- St. Innocent, Zenith Vineyard 99  
*Oregon, 2014 Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves*

## FIG & OLIVE

### *Red Wine*

#### FRANCE

##### BORDEAUX

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- Château Lalande, Cru Bourgeois, Listrac-Médoc, 2016. 59  
*Tobacco, Cedar, Ripe Fruit*
- Bordeaux Blend – Vieux Château St André, 76  
Montagne-Saint-Emilion, 2014.  
*Aromatic on Black Cherry, Prune, Fig & Cedar, with Mineral Touch,  
Melted Tannins*
- Château Ormes de Pez, Saint-Estèphe, 2012. 119  
*Bordeaux Blend, Dense Fruits, Profile of Black Currant, Full-Bodied  
& Complex Wine*
- Petit Figeac, Merlot Blend, St. Émilion, 2013. 125  
*Juicy Fruit Character, Notes of Wood & Chocolate with a Savory  
Finish*
- Lacoste Borie, Cabernet Blend, Pauillac, 2012. 127  
*Ripe Plum, Dark Chocolate, Long Finish*
- Château Giscours, Cabernet Sauvignon/Merlot, 163  
Margaux, 2012.  
*Crushed Plum & Warm Cassis Followed by a Toasty, Peppery Finish*

##### CAHORS

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- Malbec – Château du Caillou, Cahors, 2017. 67  
*Tannins, Rich, Cherry*

##### RHÔNE, PROVENCE & CORSICA

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- Nielluccio/Grenache/Sciaccarellu – Maestracci E Prove, 49  
Corsica, 2015.  
*Solid Wine, Black Fruit, Balanced Acidity*
- Grenache Blend – Château Beauchene Réserve, 59  
Côtes du Rhône, 2017.  
*Spice, Vanilla, Blackberry*
- Syrah/Cabernet Sauvignon – Commanderie de Peyrassol, 68  
Côtes de Provence, 2015.  
*Aromas of Red Fruits, Rose & White Pepper, Velvety Tannins*
- Grenache Mourvedre – Les Restanques de Pibarnon, 77  
Bandol, 2015.  
*Fresh Plums & Floral Note, Dense, Fine Tannins*
- Grenache Blend – Cuvée de la Serriere, 98  
Châteauneuf-du-Pape, 2015.  
*Pepper, Earth, Plum*

#### SOMMELIER PICK

Grenache Mourvedre – Les Restanques de Pibarnon 77  
Bandol, France 2015 Fresh Plums & Floral Note, Dense,  
Fine Tannins

## FIG & OLIVE

### *Red Wine*

#### DOMESTIC (USA)

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- Syrah – Copain, Tous Ensemble, Mendocino, CA 2016. 74  
*Juicy Red Raspberry & Boysenberry Fruit with Plum Blossom, Graphite & Spice Make up the Rich Palate*
- Merlot – Stags' Leap, Napa Valley, 2016. 91  
*Elegant, Red Fruit, Velvety*
- Merlot – Duckhorn, Napa Valley, 2015. 122  
*Black Cherry, Plum, Spice*

#### PIEDMONT (IT)

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- Barbera – Fratelli Revello, Barbera d'Alba, 2016. 67  
*Black Cherry, Raspberry, Plum*
- Barbera – Vietti, Barbera d'Alba, 2016. 79  
*Dark Fruit, Velvety, Balanced*
- Nebbiolo – Seghesio, Barolo, 2014. 95  
*Elegant, Black Cherry, Balanced*
- Nebbiolo – Castello Di Neive, Barbaresco, 2014. 99  
*Floral, Intense, Spice*
- Nebbiolo – La Spinetta, Barolo, 2015. 127  
*Dried fruit, Wild Flowers, Spice*
- Nebbiolo – Fontanafredda, Barolo, 2011. 1.5L Magnum 266  
*Elegant, Strawberry, Rose Petals*

#### TUSCANY (IT)

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- Sangiovese Blend – Florentia, Chianti Classico, 2016. 52  
*Red Cherry, Spice, Smooth*
- Sangiovese – Castello di Volpaia, Chianti Classico, 2015. 64  
*Elegant & Intense, Has Scents of Fruits & Spices*
- Sangiovese – L'Oca Ciuca, Brunello di Montalcino, 2013. 93  
*Blueberry, Tobacco, Vanilla*
- Merlot/Cab – Passi di Orma, Bolgheri, 2016. 98  
*Dark Plum, Blackberry with Notes of Toast & Tobacco on the Finish*
- Sangiovese Blend – Luiano, Chianti Classico Riserva, 2015. 99  
*Cherry, Pepper, Velvety*
- Sangiovese – Astorre Noti, Brunello di Montalcino, 2009. 130  
*Floral, Bright Red Fruit, Balanced*

#### SICILY (IT)

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- Nero d'Avola – Morgante, 2016. 59  
*Floral, Salty Notes, Fresh & Persistent*

#### SARDEGNA (IT)

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- Cannonau – Costera Argiolas, 2016. 54  
*Black Cherries, Tree Fruit, Peppery, Licorice*

#### SOMMELIER PICK

- Sangiovese – L'Oca Ciuca, Brunello di Montalcino 93  
Tuscany, 2013.  
*Blueberry, Tobacco, Vanilla*

## FIG & OLIVE

### *Red Wine*

#### **PRIORAT & CAMPO DE BORJA (SP)**

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- Garnacha/Carinena/Cabernet – Bluegray, Priorat, 2015. 64  
*Complex, Black Fruit, Currant*
- Garnacha/Carinena – Marco Abella “Clos Abella”,  
Priorat, 2013. 98  
*Raspberry, Spice, Velvety*
- Garnacha – Alto Moncayo, Bodegas Alto Moncayo,  
Campo de Borja, 2016. 129  
*Cigar Box, Dark Fruit, Smooth*

#### **RIOJA (SP)**

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- Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2015. 58  
*Perfect Balance of Red Fruit, Fine Tannin*
- Tempranillo – Valserrano, Reserva, Rioja Alavesa, 2013. 68  
*Blackberry, Tannins, Leather*
- Tempranillo – La Rioja Alta, Viña Ardanza, Rioja, 2009. 88  
*Notes of Cherries on the Nose, Nice Structure, Balanced Acidity & Elegant Tannins*

#### **RIBERA DEL DUERO & TORO (SP)**

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- Tempranillo – Emilio Moro, Ribera del Duero, 2016. 69  
*Round, Dark Fruit, Smooth*
- Tinta de Toro – Bodega Numanthia, Termes, Toro, 2014. 77  
*Berries, Liquorice, Cedar*
- Tempranillo – Valdubon Reserva, Ribera del Duero, 2014. 94  
*Rich, Bold, Dark Fruit*

#### **MALLORCA (SP)**

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- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2,  
Mallorca, Spain 2016. 68  
*Complex Aromas of Savory Spices, Violets, Raspberries*

#### **ARGENTINA**

- Malbec – Bodega Caro, Aruma, Mendoza, 2017. 58  
*Intense, Red Fruit, Silky Tannin*
- Malbec – Bramare Viña Cobos by Paul Hobbs,  
Mendoza, 2015. 94  
*Red Fruit, Floral, Long Finish*
- Malbec – Terrazas de Los Andes “Las Compuertas”  
Mendoza, 2014. 130  
*Black Fruit, Pepper, Silky Tannins*

#### **SOMMELIER PICK**

- Tinta de Toro – Bodega Numanthia, Termes,  
Toro, 2014. 77  
*Berries, Liquorice, Cedar*

## FIG & OLIVE

### *After Dinner*

#### FRIZZANTE

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GL

Moscatel, Reymos, Valencia, Spain. <i>Floral, Smooth, Light</i>	7
Lambrusco 'Dolce Fiore', Bertolani, Emilia Romagna, Italy. <i>Raspberry Jam, Balanced, Earthy</i>	8
Moscato d'Asti, Bera, Asti DOCG, Italy 2017. <i>Fresh Grapes, Wildflower, Honey &amp; Orange Blossom</i>	9
Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. <i>Raspberry, Rose Petals, Tannins</i>	10

#### VIN DOUX

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Semillon/Sauv Blanc Sauternes, Chat. Suau, Bordeaux, France 2012. <i>Golden Fruit, Balanced, Classic</i>	17
White Grenache, Cazes, Rivesaltes, France 1999. <i>Dried Fruit, Candied Citrus, Unique</i>	21
'Ben Rye', Donnafugata, Passito di Pantelleria DOP, Italy. <i>Dried Apricot, Figs, Luscious</i>	25

#### PORT

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Ramos de Pinto Lagrimas White	11
Taylor Fladgate Fine Tawny	13
Taylor Fladgate 20 Year Tawny	21

#### SHERRY

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Alvear Pedro Ximenez Solera	17
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#### MADEIRA

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Blandy's 5 Year Bual	13
Blandy's 10 Year Malmsey	17

#### AMARO

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Fernet Branca	12
Meletti Amaro	11
Nonino	15

#### GRAPPA

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Marolo	15
Castello di Volpaia	15

#### CALVADOS

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Boulard Calvados, VSOP	21
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#### ARMAGNAC

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Château du Tariquet Bas Armagnac VS	15
Larressingle XO Grand Reserve	35

#### LIMONCELLO

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Meletti Limoncello	13
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