

# FIG & OLIVE

Tasting Kitchen & Bar

## HAPPY HOUR

### SPECIALTY COCKTAILS 9

#### The FIG & OLIVE

Organic Cucumber Vodka, Blood Orange Olive Oil, Egg White, Simple Syrup, Celery, Lime Juice, Blood Orange Purée

#### Cucumber Cosmo

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

#### Rossellini

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

#### Fig & Walnut Julep

Bulleit Bourbon, Elderflower Liqueur, Port, Lime Juice, Muddled Black Mission Figs, Mint & Garnished with Shaved Walnuts

#### El Matador

Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

#### Rosé Sangria

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

### HOUSE MIXED COCKTAILS 8

### WINE BY THE GLASS 7

#### SPARKLING WINE

Cava – Campo Viejo  
Penedès, SP NV. *Grapefruit, Ripe Apple, White Flower*

#### WHITE

Pinot Grigio – Barone Fini  
Valdadige, IT 2016. *Floral, Crisp, Fresh*

Sauvignon Blanc – Charles Krug  
Napa Valley, CA 2016. *Passion Fruit, Grapefruit, Bright*

#### ROSÉ

Montepulciano – Fantini, Cerasuolo  
Abruzzo, IT 2017. *Cherry, Bright, Persistent*

#### RED

Sangiovese Blend – Cavatina, Chianti Classico Riserva  
Tuscany, IT 2011. *Dark Cherry, Violet, Cedar*

Malbec – Bodega Caro, Aruma  
Mendoza, ARG 2016. *Intense, Red Fruit, Fine Tannins*

### BEER 5

PLEASE JOIN US FOR \$4 FROSÉ  
FRIDAYS ON OUR ROSÉ TERRACE!

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### CROSTINI 3 FOR 9 | 6 FOR 16

Forest Mushroom, Truffle & Artichoke

Manchego, Fig, Marcona Almond

Burrata, Tomato & Pesto

Goat Cheese, Caramelized Onion

Beef Tartar, Spicy Mustard Aioli, Pickled Chilies\*

Marinated Shrimp, Meyer Lemon & Micro-Cilantro

Prosciutto, Olive, Ricotta & Walnut

### TASTING & SHARING PLATES 10

#### Mushroom Croquette

Truffle Aioli, Parmesan.

#### F&O Sliders

Tomato, Pickled Onion, Shallot Sauce, Choice of Cheese, Skinny Fries.

#### Cheese & Charcuterie Board

Prosciutto di Parma, Fennel Salami, Dolce Gorgonzola, Manchego, Brie d'Affinois with Fig Jam, Olive Tapenade, Marcona Almonds, Marinated Olives & Whole Grain Mustard.

#### Mediterranean Tasting

Hummus, Baba Ghanoush, Rosemary Socca.

#### Moules Frites

PEI Mussels, Spicy Heirloom Tomato, Harissa, Fennel. Served with Skinny Fries.

#### Mediterranean Flatbread

Prosciutto di Parma, Greek Yogurt, Spring Onion, Ricotta, Grated Parmesan, Arbequina Oil.

### RAW BAR

#### Oysters\* 6 for 10 | 12 for 19

East or West Coast Oysters, Champagne Mignonette.

#### Shrimp Cocktail 14

Black Tiger Shrimp, F&O Cocktail Sauce.

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.