

FIG & OLIVE

OUR ROSÉ SELECTION



ROSÉ

GLASS / BOTTLE

Carignan – VillaViva, Languedoc-Roussillon, FR 2018. <i>Raspberry, Strawberry, Fresh</i>	12/48
Pinot Noir – Simple Life Rosé, Sonoma County, CA, 2018. <i>Layers of Ripe Fruit, Citrus & Floral Flavors, Good Minerality</i>	12/48
Grenache Blend – FIG & OLIVE, Coeur de Rosé, Côtes de Provence, France 2019. <i>Notes of Lychee, Citrus with an Elegant, Balanced Finish</i>	17/68
Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, FR 2018. <i>Soft, Pink Grapefruit, Minerality</i>	76

FIG & OLIVE ROSÉ

FIG & OLIVE proudly introduces our very own rosé from the heart of Côtes de Provence near the town of St. Tropez.

Created to pair with the Provencal & Mediterranean cuisine, our rosé is a balance between freshness & richness. It offers a highly aromatic nose with notes of lychees and citrus.

SPARKLING ROSÉ

GLASS / BOTTLE

Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	17/68
Champagne – Veuve Clicquot, Rosé, Reims, FR NV. <i>Raspberry, Spiced Plum, Acidity</i>	28/106
Champagne – Ruinart, Brut Rosé, Reims, FR NV. <i>Ripe Cherry, Lush, Vibrant</i>	183

FIG & OLIVE

WINE BY THE GLASS

OUR CORAVIN/PERLAGE SELECTION

Chardonnay – Kistler, Sonoma Coast, California 2017. <i>Lime Blossom, Minerality, Balance</i>	26
Cabernet Blend – Jordan, Alexander Valley, 2015. <i>Black Currants, Floral, Long Finish</i>	30

CHAMPAGNE & SPARKLING WINE

Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. <i>Understated Aromas of Green Apple & 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 – Veuve Clicquot, Rosé, Reims, FR NV. <i>Raspberry, Spiced Plum, Acidity</i>	28

ROSÉ

	GLASS / BOTTLE
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Pinot Noir – Simple Life Rosé, Sonoma County, CA, 2018. <i>Layers of Ripe Fruit, Citrus & Floral Flavors, Good Minerality</i>	12 / 48
Grenache Blend – FIG & OLIVE, Coeur de Rosé, Côtes de Provence, France 2019. <i>Notes of Lychee, Citrus with an Elegant, Balanced Finish</i>	17 / 68

FIG & OLIVE

WINE BY THE GLASS

WHITE

- Sauvignon Blanc – Biscaye Baie, 12
Côtes de Gascogne, FR 2018.
Fresh & Crisp in the Mouth, White Flowers Nose
- Riesling – Willm, 15
Alsace, France 2018.
Dry with Great Definition of the Fruit, Floral & Mineral Character
- Pinot Grigio – Barone Fini, 16
Valdadige, IT 2020.
Floral, Crisp, Fresh
- Chardonnay – Laguna, 17
Russian River Valley, CA 2017.
Stone Fruit, Tangerine, Creamy
- Sauvignon Blanc – Domaine de Tonnellerie, 18
Sancerre, FR 2020.
Peach, Minerality, Elegant
- Chardonnay – Simonnet-Febvre, Chablis, 20
Burgundy, France, 2018.
Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence

RED

- Sangiovese Blend – Florentia Chianti, 14
Tuscany, IT 2016.
Black Cherry, Dark Chocolate, Bright
- Tempranillo – Valserrano, Crianza, 16
Rioja, SP 2017.
Perfect Balance of Red Fruit, Fine Tannin
- Malbec – Bodega Caro, Aruma, 16
Mendoza, ARG 2017.
Intense, Red Fruit, Fine Tannins
- Pinot Noir – Andre Montessuy, Bourgogne, 17
Burgundy, FR 2017.
Notes of raspberries and strawberries highlighted by a subtle spicy background
- Cabernet Sauvignon – Château Lalande, Cru Bourgeois, 17
Bordeaux, FR 2016.
Tobacco, Cedar, Ripe Fruit
- Pinot Noir – High Hook, 18
Oregon, 2016.
Flavors of Black Cherries, Refreshing Acidity
- Cabernet Sauvignon – Katherine Goldschmidt, 20
Stonemason Hill, Alexander Valley, CA 2018.
Notes of Ripe Berries & Cherries with a Lush & Complex Finish

WINE BY THE BOTTLE

FIG & OLIVE

CHAMPAGNE, SPARKLING WINE & ROSÉ

CHAMPAGNE

Veuve Clicquot Yellow, Reims, NV. <i>Baked Apple, Pear, Peach</i>	96
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	106
Perrier-Jouët, Grand Brut, Épernay, NV. <i>Delicate, Elegant, Yellow Fruits & Fresh Fruit</i>	153
Ruinart, Blanc de Blancs, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	159
Ruinart, Brut Rosé, Reims, NV. <i>Ripe Cherry, Lush, Vibrant</i>	183
Krug, Grande Cuvée, Reims, NV. <i>Brioche, Minerality, Complex</i>	403

SPARKLING WINE

Prosecco—Luca Paretti, LØVO Doc Brut, Treviso, IT NV. <i>Understated Aromas of Green Apple & Peach With Floral Notes</i>	49
Sparkling Wine—Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	68

ROSÉ BY THE BOTTLE

Carignan – VillaViva, Languedoc-Roussillon, FR 2018. <i>Raspberry, Strawberry, Fresh</i>	48
Pinot Noir – Simple Life Rosé, Sonoma County, CA, 2018. <i>Layers of Ripe Fruit, Citrus & Floral Flavors, Good Minerality</i>	48
Grenache Blend – FIG & OLIVE, Coeur de Rosé, Côtes de Provence, France 2019. <i>Notes of Lychee, Citrus with an Elegant, Balanced Finish</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)

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

Domaine de Tonnellerie, Sancerre, 2020. 68
Peach, Minerality, Elegant

Domaine JP Balland, Sancerre, 2018. 79
Limestone, Citrus, Minerals

Baron de Ladoucette Pouilly-Fumé, Loire, 2018. 99
Crisp, Stone Fruits, Luscious

CÔTES DE GASCOGNE (FR)

Biscaye Baie, 2018. 48
Fresh & Crisp in the Mouth, White Flowers Nose

BORDEAUX (FR)

Château Pierrail, Sauvignon Blanc/Sauvignon Gris, 68
Bordeaux, 2018.
Spicy, Floral, Persistent

DOMESTIC (USA)

Elizabeth Spencer, Mendocino, 2018. 55
Herbaceous, Pear, Balanced Acidity

Charles Krug, Napa Valley, 2018. 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, 2018. 79
Limestone, Citrus, Minerals

FIG & OLIVE WHITE WINE CHARDONNAY

BURGUNDY (FR)

Domaine Domaine des Héritiers, Mâcon-Villages, 2018. 66
Clean, Notes of Zesty Citrus, Limestone

Simonnet-Febvre, Chablis, 2018. 71
Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence

Louis Latour, Beaune Blanc, Beaune, 2017. 91
Floral Nose & Vanilla Notes, Beautiful Saline Finish

Fernand & Laurent Pillot, Chassagne-Montrachet, 2017. 125
Green Apple, Honeysuckle, Almonds & Oak

DOMESTIC (USA)

Laguna, Russian River Valley, CA 2017. 62
Stone Fruit, Tangerine, Creamy

Smoke Tree, Sonoma County, CA 2016. 68
Nectarine, Balanced, White Flowers

Matthiasson, Linda Vista Vineyard, Napa Valley, CA 2018. 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

Tormaresca, Puglia, 2018. 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

FRANCE

ALSACE

Riesling – Willm, Alsace, 2018. 49
Dry with Great Definition of the Fruit, Floral & Mineral Character

ITALY

PIEDMONT

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

VENETO & NORTH-EAST

Pinot Grigio – Barone Fini, Valdadige, 2020. 59
Floral, Crisp, Fresh

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2018. 69
Orchard Fruit, Honeydew, Lemon

CAMPANIA

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

SICILY

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

SPAIN

RUEDA

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

RIAS BAIXAS

Albarino – Palacio de Fefinanes, 2018. 69
Floral, Apple, Minerals

SOMMELIER PICK

Albarino – Palacio de Fefinanes, Rias Biaxas, 2018. 69
Floral, Apple, Minerals

FIG & OLIVE
RED WINE
CABERNET SAUVIGNON

DOMESTIC (USA)

- Katherine Goldschmidt, Stonemason Hill, 80
Alexander Valley, CA 2018.
Notes of Ripe Berries & Cherries with a Lush & Complex Finish
- Marietta, Armé, Bordeaux Blend, Sonoma/Mendocino, 2016. 89
Old World Style, Smooth
- Paul Hobbs, CrossBarn, Sonoma County, 2016. 112
Black Currant, Clove, Cherry
- Newton Vineyards, Unfiltered, Napa Valley, 2016. 127
Dark Cherry, Bramble, Structured
- Jordan, Alexander Valley, 2015. 167
Black Currants, Floral, Long Finish
- Caymus Vineyards, Napa Valley, 2017. 230
Blackberry, Vanilla, Well Balanced

SOMMELIER PICK

- Paul Hobbs, CrossBarn, Sonoma County, 2016. 112
Black Currant, Clove, Cherry

FIG & OLIVE

RED WINE

PINOT NOIR

BURGUNDY (FR)

- 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
- Jean-Marc Pillot, Santenay, 2015. 87
Ripe Red Fruits Including Cherry, Plum, Strawberry & Raspberry with Mushroom & Leather Notes
- Georges Lignier et Fils, Morey-Saint-Denis, 2014. 120
Red Fruit, Cardamom, Dried Cranberries
- Harmand-Geoffroy, Gevrey-Chambertin En Jousse, 2013. 147
Dried Rose on the Nose, Wild Berries & Black Mushroom

DOMESTIC (USA)

- High Hook, Oregon, 2016. 58
Flavors of Black Cherries, Refreshing Acidity
- Smoke Tree, Sonoma County, 2016. 68
Raspberry, Cherry, Bright
- Four Graces, Dundee Hills, Oregon, 2017. 89
Raspberry, Rose Petal Followed by Spicy Cinnamon Finish
- St. Innocent, Zenith Vineyard, Oregon, 2015. 99
Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves
- Elk Cove, Willamette Valley, Oregon, 2017. 124
Intense Red Fruits, Cherry & Red Current Followed by Orange Peel on the Finish

SOMMELIER PICK

- Jean-Marc Pillot, Santenay, 2015. 87
Ripe Red Fruits Including Cherry, Plum, Strawberry & Raspberry with Mushroom & Leather Notes
- St. Innocent, Zenith Vineyard 99
Oregon, 2015
Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves

FIG & OLIVE

RED WINE

FRANCE

BORDEAUX

Château Lalande, Cru Bourgeois, Cabernet Sauvignon, 59
Listrac-Médoc, 2016.

Tobacco, Cedar, Ripe Fruit

Merlot – Château Saint-André Corbin, 74
St-Émilion, 2014.

Ripe Black Fruits with Velvety Tannins & a Toasted Vanilla Finish

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

Malbec – Château du Caillau, Cahors, 2017. 67

Tannins, Rich, Cherry

RHÔNE, PROVENCE & CORSICA

Nielluccio/Grenache/Sciaccarellu – Maestracci E Prove, 49
Corsica, 2015.

Solid Wine, Black Fruit, Balanced Acidity

Grenache Blend – Le Chai Marceau, 59
Côtes du Rhône, 2018.

Ripe Red Berries with a Core of Spice & Leather

Syrah/Cabernet Sauvignon – Commanderie de Peyrassol, 68
Côtes de Provence, 2015.

Aromas of Red Fruits, Rose & White Pepper, Velvety Tannins

Grenache Blend – Clos Bellane, 115
Châteauneuf-du-Pape, 2016.

Raspberry, Blackberry & Boysenberry Fruit Followed by Licorice & Sweet Tobacco

SOMMELIER PICK

Syrah/Cab Sauv – Commanderie de Peyrassol, 68
Côtes de Provence, FR 2015.

Aromas of Red Fruits, Rose & White Pepper, Velvety Tannins

FIG & OLIVE

RED WINE

DOMESTIC (USA)

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, 2016. 122
Black Cherry, Plum, Spice

ITALY

PIEDMONT

Barbera – Fratelli Revello, Barbera d'Alba, 2016. 67
Black Cherry, Raspberry, Plum

Nebbiolo – Seghesio, Barolo, 2014. 95
Elegant, Black Cherry, Balanced

Nebbiolo – Castello Di Neive, Barbaresco, 2016. 99
Floral, Intense, Spice

Nebbiolo – La Spinetta, Barolo, 2015. 127
Dried fruit, Wild Flowers, Spice

TUSCANY

Sangiovese Blend – Florentia, Chianti Classico, 2016. 52
Red Cherry, Spice, Smooth

Sangiovese – Castello di Volpaia, Chianti Classico, 2017. 64
Elegant & Intense, Has Scents of Fruits & Spices

Merlot/Cab – Passi di Orma, Bolgheri, 2017. 98
Luscious Ripe Plum & Blackberry Underscored by Coffee & Vanilla Bean

Sangiovese – Albatreti Brunello di Montalcino, 2013. 140
Dried Black Cherry, Hazelnut, Anise & Vanilla with a Toasty Finish

SICILY

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

SARDEGNA

Cannonau – Costera Argiolas, 2017. 54
Black Cherries, Tree Fruit, Peppery, Licorice

SOMMELIER PICK

Merlot/Cab – Passi di Orma, Bolgheri, 2016. 98
Luscious Ripe Plum & Blackberry Underscored by Coffee & Vanilla Bean

FIG & OLIVE

RED WINE

SPAIN

RIOJA

Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2017. 58
Perfect Balance of Red Fruit, Fine Tannin

Tempranillo – Valserrano, Reserva, Rioja Alavesa, 2014. 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

Tempranillo – Emilio Moro, Ribera del Duero, 2016. 69
Round, Dark Fruit, Smooth

Tinta de Toro – Bodega Numanthia, Termes, Toro, 2015. 77
Berries, Liquorice, Cedar

Tempranillo – Valdubon Reserva, Ribera del Duero, 2014. 94
Rich, Bold, Dark Fruit

MALLORCA

Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, 68
Mallorca, 2017.
Complex Aromas of Savory Spices, Violets, Raspberries

CATALUNYA

Garnacha – Partida Pedrer, Priorat, 2014. 95
Dark Cherries, Ripe Blackberries, Sweet Spices & Coconut on the Finish

ARGENTINA

Malbec – Bodega Caro, Aruma, Mendoza, 2017. 58
Intense, Red Fruit, Silky Tannin

Malbec – Bramare Viña Cobos by Paul Hobbs, 94
Mendoza, 2016.
Red Fruit, Floral, Long Finish

SOMMELIER PICK

Tinta de Toro – Bodega Numanthia, Termes, 77
Toro, 2015.
Berries, Liquorice, Cedar

FIG & OLIVE

AFTER DINNER

FRIZZANTE

	GL
Moscatel, Reymos, Valencia, Spain. <i>Floral, Smooth, Light</i>	7
Moscato d'Asti, Bera, Asti DOCG, Italy 2017. <i>Fresh Grapes, Wildflower, Honey & Orange Blossom</i>	9
Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. <i>Raspberry, Rose Petals, Tannins</i>	10

VIN DOUX

Semillon/Sauv Blanc Sauternes, Chat. Suau, Bordeaux, France 2010. <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

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

MADEIRA

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

AMARO

Fernet Branca	12
Meletti Amaro	11
Zucca	12

GRAPPA

Marolo	15
Castello di Volpaia	15

ARMAGNAC

Château du Tariquet Bas Armagnac VS	15
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LIMONCELLO

Caffo Limoncino	13
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SPIRITS & DIGESTIFS

FIG & OLIVE

SPIRITS & DIGESTIFS

VODKA

Belvedere	14	Ketel One Cucumber Mint	14
Chopin	13	Ketel One Citroen	14
Chopin Rye	13	Ketel One Oranje	14
Crop Cucumber	13	New Amsterdam	13
Grey Goose	14	Stoli Elite	22
Ketel One	14	Tito's	14

GIN

Bombay Sapphire	14	Nolet's	15
Greenhook	14	Tanqueray	14
Hendrick's	15	Tanqueray 10	17
New Amsterdam	13		

RUM

Atlantico Reserva	13	Cruzan Light	13
Bacardi	14	El Dorado 15yr	17
Cruzan 9 Spiced	13	Ron Zacapa Solera 23 yrs	16

TEQUILA

Casamigos Añejo	18	DeLeón Diamante Blanco	25
Casamigos Blanco	16	Ilegal Mezcal Joven	17
Don Julio 1942 Añejo	37	Partida Reposado	17
Don Julio Blanco	18	Patrón Silver Blanco	17

ALL LIQUOR PRICES ARE FOR MIXED COCKTAILS
DRINKS ON THE ROCKS, NEAT OR MARTINIS WILL HAVE A SURCHARGE

FIG & OLIVE

SPIRITS & DIGESTIFS

BRANDY & COGNAC

Barsol Pisco Quebranta	11	Hennessy XO	41
Boulard Calvados, VSOP	21	Laird's Straight Apple Jack	11
Courvoisier VSOP	17	Remy Martin VSOP	19
Hennessy VS	13	Remy Martin XO	47
Hennessy VSOP	16		

WHISKEY & BOURBON

Barrel Bourbon, Cask Strength, 9 yr 6 mo aged <i>Single Barrel #7B39, FIG & OLIVE Selection</i>			20
Basil Hayden's	15	Four Roses	13
Blanton's	19	Maker's Mark	14
Buffalo Trace	13	J & B	15
Bulleit	15	Jack Daniel's	13

IRISH

Jameson	12	Redbreast 15	26
Jameson " <i>Caskmates</i> "	19		

RYE

Bulleit	16	Michter's Kentucky Straight	19
Hudson	23	Red Breast	28

SCOTCH – SINGLE MALTS & BLENDS

Balvenie 15	25	Johnnie Walker <i>"Black Label"</i>	17
Chivas 12	15		
Dewar's <i>"White Label"</i>	13	Johnnie Walker <i>"Blue Label"</i>	52
Glenfiddich 12	18	Lagavulin 16	32
Glenlivet 12	18	Laphroaig 10	17
Glenmorangie <i>"Nectar d'Or"</i>	25	Macallan 12	19
		Macallan 18	49
Highland Park 18	36	Oban 14	20
		Talisker 10	24

FIG & OLIVE

SPIRITS & DIGESTIFS

CORDIALS & LIQUEURS

Absinthe Kübler	14	Kahlúa	13
Amaretto Disaronno	13	Lillet Blanc	11
Aperol	11	Lillet Rosé	11
Baileys	13	Lillet Rouge	11
B&B	13	Martini Rossi Dry	11
Campari	11	Martini Rossi Sweet	11
Carpano Antica Vermouth	13	Patrón XO Cafe	17
Drambuie	14	Pimm's	11
Frangelico	13	Ricard	13
Grand Marnier	16	Sambuca Romana	13
Jägermeister	13	Strega	

BEER 9

Brooklyn Seasonal Ale
Heineken Light
Kronenbourg
Lagunitas IPA
Negra Modelo
Peroni
Sierra Nevada
Stella Artois
Clausthaler (*Non-Alcoholic*)

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC WINES

ALAIN MILLIAT SELECTION

WHITE GRAPE JUICE	10
<i>Chardonnay from Bas Armagnac</i>	
ROSE GRAPE JUICE	10
<i>Cabernet Franc from Gaillac</i>	
RED GRAPE JUICE	10
<i>Merlot from Gaillac</i>	

JUICES & NECTARS

Summer Pear Nectar from Lyonnais	10
Morello Cherry Juice from Provence	10