

FIG & OLIVE

HAPPY HOUR | APERITIVO

SPECIALTY COCKTAILS 9

Champs de Fraises

Sparkling Wine with Strawberry Confiture, St-Germain, Citrus Bitters & Earl Grey Tea

The FIG & OLIVE

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

The Soufflower

Gin, Rosemary, Honey, Lemon Juice, Egg White & Lavender Bitters

Rossellini

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

Cucumber Cosmo

Organic Cucumber Vodka, Elderflower Liqueur, Cucumber Purée, Lime Juice, Served Straight Up

Fig & Walnut Julep

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

Peach Sangria

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

HOUSE MIXED COCKTAILS 8

WINE BY THE GLASS

SPARKLING WINE

Prosecco – Luca Paretti, LØVO Doc Brut, 8
Treviso, Italy NV. *Understated Aromas of Green Apple & Peach With Floral Notes*

WHITE

Pinot Grigio – Barone Fini, 7
Valdadige, IT. *Floral, Crisp, Fresh*

Sauvignon Blanc – Biscaye Baie, 8
Côtes de Gascogne, FR 2018. *Fresh & Crisp in the Mouth, White Flowers Nose*

ROSÉ

Carignan – VillaViva, 8
Languedoc-Roussillon, FR. *Raspberry, Strawberry, Fresh*

RED

Sangiovese Blend – Florentia Chianti, 7
Tuscany, IT. *Black Cherry, Dark Chocolate, Bright*

Tempranillo – Valserrano, Crianza, 8
Rioja, SP. *Red Fruit, Soft Tannins, Smooth*

BEER 7

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HAPPY HOUR | APERITIVO

Aperitivo is available at the bar
Every Day from 4PM to 7PM

CROSTINI 3 FOR 10 | 6 FOR 18

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

Smoked Salmon, Crème Fraîche

Prosciutto, Olive, Ricotta & Walnut

TASTING & SHARING PLATES

Mediterranean Tasting 15

Hummus, Baba Ghanoush, Rosemary Socca.

Mediterranean Flatbread 16

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

Mushroom Croquette 9

Truffle Aioli, Parmesan.

Cheese & Charcuterie Board 25

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

Marinated Olives 7

Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano.

Half-Dozen Oysters* 12

East or West Coast Oysters, Champagne Mignonette.

Shrimp Cocktail 17

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.