

## 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 Souflower

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, Treviso, Italy NV. *Understated Aromas of Green Apple & Peach With Floral Notes* 8

##### WHITE

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

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

##### ROSÉ

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

##### RED

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

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

#### BEER 7

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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

**Pea** Asparagus, Ricotta, Lemon

**Beef Tartar\*** Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

**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.

**Pissaladière Flatbread** 18

Caramelized Onion, Boquerones, Niçoise Olive, Lemon Thyme, Affilia Cress.

**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.