

FIG & OLIVE

MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS
FROM OUR CELLAR

RED WINE

BTL

- Nielluccio/Grenache/Sciaccarellu – Maestracci E Prove, Corsica, France 2015. 49
Solid Wine, Black Fruit, Balanced Acidity
- Cannonau – Costera Argiolas, Sardegnna, Italy 2017. 54
Ripe Strawberries, Black Cherries, Herbs & Spice
- Nero d'Avola – Morgante, Sicily, Italy 2016. 59
Floral, Salty Notes, Fresh & Persistent
- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, Mallorca, Spain 2017. 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, 2018. 71
Fresh Fruit Full of Yellow Pulp, Lemon Peel & Smoky 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

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

Red Sangria

Red Wine with Mixed Berries

12

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

AUTUMN CIDER

A rich cocktail with a delightful texture
Bourbon, Apple Brandy, Apple Cider, Lime Juice, Maple Syrup
& Seasonal Spices

15

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

Champagne – Veuve Clicquot, La Grande Dame, Reims, FR 2006. <i>Poached Quince, Toasted Brioche Finished with Lively Mandarin Orange</i>	42
Chardonnay – Kistler, Sonoma Coast, California 2017. <i>Lime Blossom, Minerality, Balance</i>	26 / 63
Cabernet Blend – Jordan, Alexander Valley, 2015. <i>Black Currants, Floral, Long Finish</i>	30 / 73

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 – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	28

ROSÉ

GLASS / CARAFE / BOTTLE

Carignan – VillaViva, Languedoc-Roussillon, FR 2018. <i>Raspberry, Strawberry, Fresh</i>	12 / 25 / 48
Pinot Noir – Simple Life Rosé, Sonoma County, CA, 2017. <i>Layers of Ripe Fruit, Citrus & Floral Flavors, Good Minerality</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 & 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 & Fresh</i>	13/27
Sauvignon Blanc – Château de la Roche, Loire, FR 2016. <i>Crisp, Apple, Citrus</i>	14/29
Riesling – Willm, Alsace, France 2018. <i>Hints of Lemon, Fresh Fruits & Citrus</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, 2018. <i>Fine Citrus Notes with Hints of Green & Yellow Apples</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 & Toast Notes on the Finish</i>	15/31
Tempranillo – Valserrano, Crianza, Rioja, SP 2016. <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

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 & 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
Veuve Clicquot, La Grande Dame, Reims, 2006. <i>Poached Quince, Toasted Brioche Finished with Lively Mandarin Orange</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

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

Pinot Noir – Simple Life Rosé, Sonoma County, CA, 2017. <i>Layers of Ripe Fruit, Citrus & Floral Flavors, Good Minerality</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)

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

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

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

Baron de Ladoucette Pouilly-Fumé, Loire, 2018. 99
Floral with Exotic Fruits such as Lychee & Mango

CÔTES DE GASCOGNE (FR)

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

BORDEAUX (FR)

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

DOMESTIC (USA)

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, 2018. 79
Limestone, Citrus, Minerals

FIG & OLIVE
*White Wine
Chardonnay*

BURGUNDY (FR)

- Domaine Domaine des Héritiers, Mâcon-Villages, 2017. 66
Clean, Notes of Zesty Citrus, Limestone
- Simonnet-Febvre, Chablis, Burgundy, 2018. 71
Fine Citrus Notes with Hints of Green & Yellow Apples
- 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)

- 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 2017. 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 2016. 134
Pear, Vanilla, Structured
- Kistler, Les Noisetiers, Sonoma Coast, CA 2017. 151
Chablis-like, Lime Blossom, Chalk Minerality

SOUTHERN ITALY

- 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

FRANCE

ALSACE

Riesling – Willm, Alsace, 2018. 49
Hints of Lemon, Fresh Fruits & Citrus

ITALY

PIEDMONT

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

SICILY

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

VENETO & NORTH-EAST

Pinot Grigio – Barone Fini, Valdadige, 2018. 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

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)

Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	79
Marietta, Armé, Cabernet Blend, Sonoma/Mendocino, 2016. <i>Plums, Blueberries, Spice Followed by Mint & Leather</i>	89
Paul Hobbs, CrossBarn, Sonoma County, 2016. <i>Black Currant, Clove & Cherry</i>	112
Newton Vineyards, Unfiltered, Napa Valley, 2016. <i>Dark Cherry, Bramble, Firm, Fine Tannins</i>	127
Jordan, Alexander Valley, 2015. <i>Black Currants, Floral, Long Finish</i>	167
Silver Oak, Alexander Valley, 2015. <i>Ripe Berries, Dried Herbs with a Silky Finish</i>	192
Caymus Vineyards, Napa Valley, 2017. <i>Blackberry, Vanilla, Well Balanced</i>	230
Joseph Phelps "Insignia", Napa Valley, 2016. <i>Dark Berries, Spice Box, Elegant</i>	330

SOMMELIER PICK

Paul Hobbs, CrossBarn, Sonoma County, 2016. <i>Black Currant, Clove & Cherry</i>	112
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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
- 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)

- 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
- Hirsch Vineyards "San Andreas Fault", Sonoma Coast, 2016. 126
Raspberry, Vanilla, Complex
- Goldeneye by Duckhorn, Anderson Valley, 2015. 153
Cherry, Wildflower, Pomegranate

SOMMELIER PICK

- 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, Listrac-Médoc, 2016. 59
Tobacco, Cedar, Ripe Fruit

Merlot – Château Saint-André Corbin, St-Émilion, 2013. 92
Ripe Black Fruits with Velvety Tannins & a Toasted Vanilla Finish

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, Cab Sauv/Merlot, Margaux, 2012. 163
Crushed Plum & Warm Cassis Followed by a Toasty, Peppery Finish

CAHORS

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

RHÔNE, PROVENCE & CORSICA

Nielluccio/Grenache/Sciacarellu – Maestracci E Prove, Corsica, 2015. 49
Solid Wine, Black Fruit, Balanced Acidity

Grenache Blend – Le Chai Marceau, Côtes du Rhône, 2018. 59
Ripe Red Berries with a Core of Spice & Leather

Syrah/Cabernet Sauvignon – Commanderie de Peyrassol, Côtes de Provence, 2015. 68
Aromas of Red Fruits, Rose & White Pepper, Velvety Tannins

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

Grenache Blend – Clos Bellane, Urganien 1.14 hectare, Châteauneuf-du-Pape, 2016. 115
Raspberry, Blackberry & Boysenberry Fruit Followed By Licorice & Sweet Tobacco

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)

- 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
- Barbera – Vietti, Barbera d'Alba, 2017. 79
Black Currant, Black Cherry & Violet Accented by Vanilla, Toast & Spice
- 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, 2016. 64
Elegant & Intense, Has Scents of Fruits & Spices
- Merlot/Cab – Passi di Orma, Bolgheri, 2017. 98
Sweet Red Cherry, Mint, Blood Orange & Pomegranate on the Finish
- Sangiovese–Astorre Noti, Brunello di Montalcino, 2009. 130
Floral, Bright Red Fruit, Balanced

SICILY

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

SARDEGNA

- Cannonau – Costera Argiolas, 2017. 54
Ripe Strawberries, Black Cherries, Herbs & Spice

SOMMELIER PICK

- Merlot/Cab – Passi di Orma, Bolgheri, 2017. 98
Dark Plum, Blackberry with Notes of Toast & Tobacco on the Finish

FIG & OLIVE

Red Wine

SPAIN

PRIORAT & CAMPO DE BORJA

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

RIOJA

- Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2016. 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, 2010. 88
Cherry, Dried Strawberry, Cedar, Spice, Vanilla & Orange Zest

RIBERA DEL DUERO & TORO

- Tempranillo – Emilio Moro, Ribera del Duero, 2016. 69
Round, Dark Fruit, Smooth
- Tinta de Toro – Bodega Numanthia, Termes, Toro, 2016. 77
Espresso & Allspice with Ripe Black Fruit & a Touch of Oak on the Finish
- Tempranillo – Valdubon Reserva, Ribera del Duero, 2014. 94
Rich, Bold, Dark Fruit

MALLORCA

- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, 68
Mallorca, Spain 2017.
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, 94
Mendoza, 2016.
Red Fruit, Floral, Long Finish
- Malbec – Terrazas de Los Andes “Las Compuertas” 130
Mendoza, 2014.
Black Fruit, Pepper, Silky Tannins

SOMMELIER PICK

- Tinta de Toro – Bodega Numanthia, Termes, 77
Toro, 2016.
*Espresso & Allspice with Ripe Black Fruit & a Touch of Oak
on the Finish*

FIG & OLIVE

After Dinner

FRIZZANTE

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 & Orange Blossom</i>	9
Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. <i>Raspberry, Rose Petals, Tannins</i>	10

VIN DOUX

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

SHERRY

Alvear Pedro Ximenez Solera	17
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MADEIRA

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

AMARO

Fernet Branca	12
Meletti Amaro	11
Nonino	15

GRAPPA

Marolo	15
Castello di Volpaia	15

CALVADOS

Boulard Calvados, VSOP	21
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ARMAGNAC

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

LIMONCELLO

Meletti Limoncello	13
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