

## FIG & OLIVE

# SOMMELIER RECOMMENDATIONS

### WHITE WINE

GLASS / CARAFE / BOTTLE

Sauvignon Blanc - Domaine des Berthiers, Dagueneau, 19 / 41 / 78  
Pouilly-Fumé, France 2016.  
*Crisp, Stone Fruits, Luscious*

### RED WINE

GLASS / CARAFE / BOTTLE

Sangiovese – Caparzo, Brunello di Montalcino, 21 / 46 / 109  
Tuscany, IT 2014.  
*Complex Aromas of Wild Berry Fruit*

### L'APERITIF

Two Glasses of Dom Pérignon 2006  
Six Crostini of Your Choice

85



Join us for Aperitivo Happy Hour  
Sun – Thu from 3PM to 6PM  
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*

Muddled Grapes, Basil, Lemon Juice,  
New Amsterdam Gin, Lillet Blanc

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

16

#### **CUCUMBER COSMO**

*Refreshing and smooth with a floral finish*

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

16

#### **ROSSELLINI**

*Tart and sweet with a perfect balance*

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

16

## **SANGRIA**

#### **Pear Sangria**

White Wine with Fresh Pear, Amaro Liqueur, Lillet Blanc & Cinnamon

13

#### **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

#### SCOTCH 75

Johnnie Walker Black, Champagne, Lemon Juice, Rosemary  
Honey garnished with a twist of Lemon & Rosemary  
21

#### PEACHY KEEN

Bulleit Bourbon, Giffard Crème de Pêche, Angostura Bitters,  
Garnished with Mint & Served on the Rocks  
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, Aquafaba Foam &  
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  
13

## FIG & OLIVE

### *Wine by the Glass*

#### OUR CORAVIN/PERLAGE SPECIALS

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Champagne – Dom Pérignon, Épernay, FR 2006. <i>Structured, Powerful, Yeast</i>	40
Chardonnay – Duckhorn, Napa Valley, CA 2017. <i>Pear, Vanilla, Mandarin Orange</i>	22
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2016. <i>Blackberry, Vanilla, Well Balanced</i>	41

#### CHAMPAGNE & SPARKLING WINE

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Cava – Loxarel, Brut, Penedès, SP 2015. <i>Grapefruit, Floral, Creamy</i>	13
Sparkling Wine – Lamberti, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	16
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

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#### GLASS / CARAFE

Grenache/Zinfandel/Carignan – Smoke Tree, California, 2018. <i>Red Fruit, Smooth, Bright</i>	15 / 31
Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, FR 2017. <i>Soft, Pink Grapefruit, Minerality</i>	15 / 32
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2016. <i>Raspberry, Peach, Minerality</i>	17 / 37

## FIG & OLIVE

### *Wine by the Glass*

#### WHITE

#### GLASS / CARAFE

Pinot Grigio – Barone Fini, Valdadige, IT 2017. <i>Floral, Crisp, Fresh</i>	13/29
Riesling – A to Z, Oregon, 2018. <i>Honeysuckle, Lime Zest, Tangerine</i>	14/30
Sauvignon Blanc – Decoy by Duckhorn, Sonoma County, CA 2017. <i>Nectarine, Honeydew, Lively</i>	15/32
Chardonnay – Laguna, Russian River Valley, CA 2016. <i>Stone fruit, Tangerine, Creamy</i>	17/36
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	18/38
Chardonnay – Henri Perrusset, Mâcon-Villages, Burgundy, FR 2015. <i>Smooth, Vibrant, Minerality</i>	19/40
Sauvignon Blanc - Domaine des Berthiers, Dagueneau, Pouilly-Fumé, France 2016. <i>Crisp, Stone Fruits, Luscious</i>	19/41

#### RED

#### GLASS / CARAFE

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2016. <i>Black Cherry, Dark Chocolate, Bright</i>	13/29
Tempranillo – Valserrano, Crianza, Rioja, SP 2015. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	15/33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2017. <i>Intense, Red Fruit, Fine Tannins</i>	16/34
Pinot Noir – Bouchard Aîné et Fils, Bourgogne Rouge, Burgundy, FR 2017. <i>Red Fruit, Bright, Balanced</i>	17/36
Pinot Noir – Smoke Tree, Sonoma County, CA 2016. <i>Raspberry, Cherry, Bright</i>	17/36
Merlot / Cabernet Franc – Château Valade, Saint-Emilion Grand Cru, 2015. <i>Ripe Fruits, Aroma of Spices, Hints of Toasted Flavors</i>	18/39
Zinfandel – Frank Family Vineyards, Napa Valley, CA 2016. <i>Ripe Raspberry, Pepper, Long Finish</i>	19/39
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	20/43
Sangiovese – Caparzo, Brunello di Montalcino, Tuscany, IT 2014. <i>Complex Aromas of Wild Berry Fruit</i>	21/46
Red Blend – Dashe "The Comet", Alexander Valley, CA 2016. <i>Bold, Ripe Red Fruit, Smooth</i>	26/56

*Wine by the Bottle*

## FIG & OLIVE

# *Champagne, Sparkling Wine & Rosé*

### CHAMPAGNE

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Veuve Clicquot Yellow, Reims, NV. <i>Baked Apple, Pear, Peach</i>	109
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	120
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	155
Moët & Chandon, Grand Vintage, Épernay, 2008. <i>Toasted Almonds, Candied Citrus, Velvety</i>	175
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	199
Ruinart, Blanc de Blanc, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	225
Ruinart, Brut Rosé, NV, Reims, NV. <i>Ripe Cherry, Lush, Vibrant</i>	245
Ruinart, Dom Ruinart, Reims, 2004. <i>Rich, Toast, Long Finish</i>	365
Krug, Reims, 2000. <i>Brioche, Minerality, Complex</i>	405
Dom Pérignon, Rosé, Épernay, 2005. <i>Elegant, Smoke, Black Cherry</i>	550

### SPARKLING WINE

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Cava – Loxarel, Brut Reserva, Penedès, SP 2014. <i>Grapefruit, Floral, Creamy</i>	50
Sparkling Wine – Lamberti, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	65

### ROSÉ BY THE BOTTLE

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Grenache/Zinfandel/Carignan – Smoke Tree, Sonoma County, CA 2018. <i>Raspberry, Smooth, Bright</i>	58
Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, FR 2017. <i>Soft, Pink Grapefruit, Minerality</i>	58
Cinsault/Grenache/Cinsault – Château Miraval, Côtes de Provence, FR 2016. <i>Raspberry, Peach, Minerality</i>	68

FIG & OLIVE  
*White Wine*  
*Sauvignon Blanc*

**LOIRE – VOUVRAY, SANCERRE & POUILLY-FUMÉ (FR)**

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Château de la Roche, Touraine, 2016. 58  
*Crisp, Apple, Citrus*

Domaine de Tonnellerie, Sancerre, 2017. 69  
*Peach, Minerality, Elegant*

Dagneau, Domaine des Berthiers, Pouilly-Fumé, 2016. 78  
*Crisp, Stone Fruits, Luscious*

Moreux, Les Monts Damnes, Sancerre, 2017. 130  
*Minerality, Soft Fruit, Aromatic*

**DOMESTIC (USA)**

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Krug, Napa Valley, 2017. 52  
*Passion Fruit, Grapefruit, Bright*

Decoy, by Duckhorn, Sonoma County, 2017. 57  
*Nectarine, Honeydew, Lively*

Mondavi Fumé Blanc Reserve, Napa Valley, 2015. 92  
*Refined, Minerality, Creamy*



FIG & OLIVE  
*White Wine*  
*Chardonnay*

**BURGUNDY (FR)**

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Joseph Drouhin, Saint-Véran, 2017. <i>Lemon, Butter, Honeysuckle</i>	68
Henri Perrusset, Mâcon-Villages, 2016. <i>Smooth, Vibrant, Minerality</i>	75
J. Moreau & Fils, Chablis, 2016. <i>Full, Rich, Acidic</i>	83

**DOMESTIC (USA)**

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Laguna, Russian River Valley, CA 2016. <i>Stone fruit, Tangerine, Creamy</i>	64
Duckhorn, Napa Valley, 2017. <i>Pear, Vanilla, Mandarin Orange</i>	89
Frank Family, Carneros, 2016. <i>Peach, White Flowers, Toasted Almonds</i>	95
Ramey, Russian River Valley, 2015. <i>Creamy, Apricot, Pistachio</i>	111
Au Contraire, Mighty Mouse, Russian River Valley, 2014. <i>Pear Compote, Salty Lemon &amp; Limestone, Lifted Acidity Providing Refreshing Feel</i>	132
Kistler, Les Noisetiers, Sonoma Coast, CA 2016. <i>Dried Pear, Chamomile, Lemon Confit</i>	172

**SOUTHERN ITALY**

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Tormaresca, Puglia, 2017. <i>Bright, Tangerine Acidity</i>	54
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FIG & OLIVE  
*White Wine*  
*Other Varietals*

**LOIRE – VOUVRAY, SANCERRE & POUILLY-FUMÉ (FR)**

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Chenin Blanc – Sauvion Vouvray, 52  
Vouvray, Loire Valley, 2017.  
*Smooth, Vibrant, Minerality*

**BORDEAUX (FR)**

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Sauv Blanc/Semillon/Muscadelle – Château Bonnet, 2016. 52  
*White Blossoms, Aromatic, Grapefruit*

**PROVENCE & RHÔNE (FR)**

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Grenache Blanc Blend – Jaboulet "Parallele 45" Circa, 50  
Côtes du Rhône, 2015.  
*White Peach, Fresh, Mineral*

**DOMESTIC (USA)**

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Riesling – A to Z, Oregon, 2018. 54  
*Honeysuckle, Lime Zest, Tangerine*

**PIEDMONT (IT)**

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Cortese – La Scolca Gavi di Gavi, 2017. 72  
*Pear, Minerality, Dry*

**VENETO (IT)**

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Pinot Grigio – Barone Fini, Valdadige, 2017. 50  
*Floral, Crisp, Fresh*

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2017. 75  
*Orchard Fruit, Honeydew, Lemon*

**RIAS BAIXAS (SP)**

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Albarino – Palacio de Fefinanes, 2017. 69  
*Floral, Apple, Minerals*

FIG & OLIVE  
*Red Wine*  
*Cabernet Sauvignon*

**BORDEAUX (FR)**

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Château Aney, Haut-Médoc, 2013. <i>Black Currant, Tobacco, Balanced</i>	90
Château Lassègue, Cabernet Blend, Saint-Emilion Grand Cru, 2015. <i>Black Cherry, Vanilla, Cocoa</i>	121
Charmes de Kirwan, Cabernet Sauvignon Blend, Margaux, 2015. <i>Anise, Raspberry, Smokey</i>	145
Château Mouton-Rothschild, Cabernet Blend, Pauillac, 1999. <i>Blackberry, Dark Chocolate, Leather</i>	955
Château Latour, Cabernet Blend, Pauillac, 1996. <i>Prune, Black Olive, Complex</i>	1,355

**DOMESTIC (USA)**

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Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	75
Textbook, Napa Valley, 2016. <i>Bold, Currant, Full Tannins</i>	92
Prisoner, Cabernet Blend, Sonoma, 2017. <i>Cherry, Vanilla, Dark Chocolate</i>	114
Frank Family, Napa Valley, 2015. <i>Plum, Spice, Cedar</i>	135
Jordan, Alexander Valley, 2014. <i>Black Currants, Floral, Long Finish</i>	144
Justin Isosceles, Cabernet Blend, Paso Robles, 2015. <i>Roasted Coffee, Tobacco, Currant</i>	155
Silver Oak, Alexander Valley, 2014. <i>Ripe Berries, Dried Herbs, Silky</i>	180
Caymus Vineyards, Napa Valley, CA 2016. <i>Blackberry, Vanilla, Well Balanced</i>	210
La Jota, Howell Mountain, 2014. <i>Blackberry, Espresso Bean, Minerality</i>	239
Nickel & Nickel "Branding Iron", Napa Valley, 2016. <i>Spicy Oak, Dark Fruit, Sage</i>	255
Peter Michael, "Les Pavots", Knight's Valley, 2014. <i>Dark Berry, Mineral, Cedar</i>	395
Joseph Phelps "Insignia", Napa Valley, 2013. <i>Dynamic, Ripe Red Fruit, Balanced</i>	515

## FIG & OLIVE

# *Red Wine Pinot Noir*

### **BURGUNDY (FR)**

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Bouchard Áiné et Fils Bourgogne Rouge, 2017. <i>Red Fruit, Bright, Balanced</i>	64
Albert Bichot Bourgogne Vieilles Vignes, 2016. <i>Red Currant, Discreet Oak, Classic</i>	76
Domaine Jaeger Defaix, Rully, 2014. <i>Cherry, Raspberry, Delicate</i>	92
Domaine Mongeard-Mugneret, Savigny-Lès-Beaune, 2012. <i>Elegant &amp; Powerful, Dominated by Red Fruits</i>	137

### **NORTHERN ITALY**

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Ambo, Lombardy, 2016. <i>Cherry, White Pepper, Fine Tannin</i>	50
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### **DOMESTIC (USA)**

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Smoke Tree, Sonoma County, 2016. <i>Raspberry, Cherry, Bright</i>	64
Copain Tous Ensembles, Anderson Valley, 2016. <i>Balanced, Dark Red Fruit, Finesse</i>	94
Walt, Las Brisas, By Katherine Hall, Sonoma, 2016. <i>Red Fruits, Spices, Elegant</i>	121
St. Innocent, Freedom Hill, Willamette Valley, OR 2014. <i>Dark Cherry, Cassis, Roasted Spice, Clove</i>	142
Goldeneye, by Duckhorn, Anderson Valley, 2016. <i>Cranberry, Blackberry, Subtle Leather</i>	150

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**DOMESTIC (USA)**

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Zinfandel – Frank Family Vineyards, Napa Valley, 2016. 73  
*Ripe Raspberry, Pepper, Long Finish*

Red Blend – Dashe, “The Comet”, Alexander Valley, 2016. 99  
*Bold, Ripe Red Fruit, Smooth*

Merlot – Duckhorn, Napa Valley, CA 2016. 159  
*Black Cherry, Plum, Spice*

**BORDEAUX & CAHORS (FR)**

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Merlot Blend – Château Lalande, Listrac-Médoc, 2014. 60  
*Tobacco, Cedar, Ripe Fruit*

Malbec – Château du Caillau, Cahors, 2016. 72  
*Red Fruit, Vibrant, Smooth*

Merlot / Cabernet Franc – Château Valade,  
Saint-Emilion Grand Cru, 2015. 92  
*Ripe Fruits, Aroma of Spices, Hints of Toasted Flavors*

**RHÔNE & PROVENCE (FR)**

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Grenache/Syrah – Côte d'Azur, Côtes de Provence, 2013. 68  
*Red Fruit, Fresh, Vibrant*

Grenache Blend – Château La Nerthe,  
Châteauneuf-du-Pape, 2015. 150  
*Dark Fruit, Earth, Minerality*

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**NORTHERN ITALY**

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- Barbera d'Alba – Stefano Farina, Piedmont, 2017. 68  
*Notes of Red Fruit, Slightly Tannic Taste*
- Nebbiolo – Castello Di Neive Barbaresco, 98  
Piedmont, 2015.  
*Floral, Intense, Spice*
- Nebbiolo – Vietti Barolo, 127  
Piedmont, 2014.  
*Berries, Chocolate, Leather, Vibrant*
- Corvina Blend – Costasera, Amarone, 159  
Valpolicella, 2012.  
*Red Fruit, Violet, Anise*

**TUSCANY (IT)**

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- Sangiovese Blend – Florentia Chianti, 2016. 50  
*Black cherry, Dark Chocolate, Bright*
- Sangiovese Blend – Astorre Noti Chianti Classico, 2013. 76  
*Spicy, Soft Tannins, Long Finish*
- Sangiovese – Caparzo, Brunello di Montalcino, 2014. 110  
*Wild Berries, Harmonious, Vanilla*
- Sangiovese – Astorre Noti, Brunello di Montalcino, 2009. 155  
*Floral, Bright Red Fruit, Balanced*

**APULIA (IT)**

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- Primitivo – Altemura Sasseo, Apulia, 2015. 62  
*Wild Berries, Pepper, Cloves*

**MARCHE (IT)**

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- Montepulciano Blend – Umani Ronchi, Pelago, 133  
Monte Conero, 2017.  
*Refined Spiced Notes of Coffee, Black Pepper, Licorice*

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**RIOJA (SP)**

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Tempranillo – Valserrano, Crianza, 56  
Rioja Alavesa, 2015.  
*Perfect Balance of Red Fruit, Fine Tannin*

Tempranillo – Valserrano, Gran Reserva, 115  
Rioja Alavesa, 2011.  
*Cherry, Oak, Smooth Tannin*

**RIBERA DEL DUERO (SP)**

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Tempranillo – Emilio Moro, 2016. 72  
*Round, Dark Fruit, Smooth*

**PRIORAT & TORO (SP)**

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Garnacha Blend – Vall Llach "Embruix", Priorat, 2016. 67  
*Complex, Black Fruit, Currant*

Tinta de Toro – Bodega Numanthia, Termes, Toro, 2015. 75  
*Berries, Licorice, Cedar*

**ARGENTINA**

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Malbec – Bodaga Caro, Aruma, Mendoza, 2017. 60  
*Dark Fruit, Smooth, Subtle Acidity*

Malbec – Bramare Viña Cobos by Paul Hobbs, 92  
Mendoza, 2015.  
*Red Fruit, Floral, Long Finish*

Malbec – Terrazas de Los Andes "Las Compuertas", 125  
Mendoza, 2014.  
*Black Fruit, Pepper, Silky Tannins*