

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.

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

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 2016. <i>Roasted Coffee, Tobacco, Currant</i>	30
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2017. <i>Blackberry, Vanilla, Well Balanced</i>	41

CHAMPAGNE & SPARKLING WINE

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

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 2017. <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, 2012. <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 2017. <i>Bold, Ripe Red Fruit, Smooth</i>	26/56

Wine by the Bottle

FIG & OLIVE

Champagne, Sparkling Wine & Rosé

CHAMPAGNE

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, 2012. <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, 2004. <i>Elegant, Smoke, Black Cherry</i>	550

SPARKLING WINE

Cava – Loxarel, Brut Reserva, Penedès, SP 2015. <i>Grapefruit, Floral, Creamy</i>	50
Sparkling Wine – Lamberti, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	65

ROSÉ BY THE BOTTLE

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/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Peach, Minerality</i>	68

FIG & OLIVE
White Wine
Sauvignon Blanc

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

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)

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)

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)

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 & 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

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)

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

BORDEAUX (FR)

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

PROVENCE & RHÔNE (FR)

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

DOMESTIC (USA)

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

PIEDMONT (IT)

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

VENETO (IT)

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)

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

FIG & OLIVE
Red Wine
Cabernet Sauvignon

BORDEAUX (FR)

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)

Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	75
Textbook, Napa Valley, 2017. <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, 2016. <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 2017. <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)

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, 1er Cru Les Narbantons, 2015. <i>Elegant & Powerful, Dominated by Red Fruits</i>	137

NORTHERN ITALY

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

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, 2017. <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)

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

Red Blend – Dashe, “The Comet”, Alexander Valley, 2017. 99
Bold, Ripe Red Fruit, Smooth

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

BORDEAUX & CAHORS (FR)

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, 2012. 92
Ripe Fruits, Aroma of Spices, Hints of Toasted Flavors

RHÔNE & PROVENCE (FR)

Grenache/Syrah – Côte d'Azur, Côtes de Provence, 2014. 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

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

TUSCANY (IT)

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

APULIA (IT)

Primitivo – Altemura Sasseo, Apulia, 2015. <i>Wild Berries, Pepper, Cloves</i>	62
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MARCHE (IT)

Montepulciano Blend – Umani Ronchi, Pelago, Monte Conero, 2013. <i>Refined Spiced Notes of Coffee, Black Pepper, Licorice</i>	133
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FIG & OLIVE
Red Wine
Other Varietals

RIOJA (SP)

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)

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

PRIORAT & TORO (SP)

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

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