

FIG & OLIVE

SOMMELIER RECOMMENDATIONS

WHITE WINE

GLASS / CARAFE / BOTTLE

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

RED WINE

GLASS / CARAFE / BOTTLE

Nebbiolo – Villadoria Barolo,
Piedmont, Italy 2011. 25/52/98
Dried Roses, Vanilla, Pepper

ROSÉ WINE

GLASS / CARAFE / BOTTLE

Pinot Noir/Syrah – Copain, Tous Ensemble,
Mendocino County, CA 2016. 16/34/63
Orange Zest, Strawberry, Bright

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
Specialty Cocktails
Unique & Seasonal Creations

MARTINI MAISON

FIG & OLIVE version of the classic martini

Absolut Elyx Vodka & Black Fig Liqueur Garnished with a Blue
Cheese Stuffed Olive

17

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

Special 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

CHESTNUT CUP

Autumn cocktail with notes of spices & nuts
Rum, Chestnut Syrup, Walnut Liqueur, Aquafaba Foam & Spices
16

MOROCCAN OLD FASHIONED

An aromatic twist to the bourbon Old Fashioned
Lemon Thyme Infused Bourbon, Green Chartreuse, Moroccan
Mint Tea & Peach Bitters
16

SAINT-TROPEZ MARGARITA

The classic tequila cocktail with a Riviera twist
Tequila, Lime Juice, Crème de Cassis & Lavender Bitters
16

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 2016. <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>Ripe Fruit, Powerful, Complex</i>	36

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, Cuvée Reserve, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	28
Champagne – Dom Pérignon, Épernay, FR 2006. <i>Structured, Powerful, Yeast</i>	40

ROSÉ

GLASS / CARAFE

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, 2017. <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 2015. <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
Chardonnay – Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	22/50

RED

GLASS / CARAFE

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2015. <i>Black Cherry, Dark Chocolate, Bright</i>	13/29
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	15/33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2016. <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
Zinfandel – Frank Family Vineyards, Napa Valley, CA 2015. <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
Cabernet Sauvignon – Château Aney, Haut-Médoc, Bordeaux, FR 2013. <i>Black Currant, Tobacco, Balanced</i>	23/49
Red Blend – Dashe "The Comet", Alexander Valley, CA 2015. <i>Bold, Ripe Red Fruit, Smooth</i>	26/56
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30/76
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2016. <i>Ripe Fruit, Powerful, Complex</i>	36/100

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, 2008. <i>Toasted Almonds, Candied Citrus, Velvety</i>	175
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	199
Veuve Clicquot, Gold Label, Reims, 2004. <i>White Fruit, Bread, Pear</i>	215
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

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

Montepulciano – Fantini, Cerasuolo d'Abruzzo, Montepulciano, IT 2017. <i>Cherry, Bright, Persistent</i>	52
Grenache/Rolle/Cinsault – Whispering Angel, Côte de Provence, FR 2017. <i>Soft, Pink Grapefruit, Minerality</i>	58
Pinot Noir/Syrah – Copain, Tous Ensemble, Mendocino County, CA 2016. <i>Orange Zest, Strawberry, Bright</i>	63
Cinsault/Grenache/Cinsault – Château Miraval, Côte de Provence, FR 2016. <i>Raspberry, Peach, Minerality</i>	68
Pinot Noir – Gran Moraine, Willamette Valley, OR, 2016. <i>Peach, Watermelon, Honeysuckle</i>	72

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

PENEDÈS (SP)

Gramona "Gessami", Sauvignon Blanc / Muscat, 2016. 60
Lilacs, Stone Fruit, Aromatic

DOMESTIC (USA)

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

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

Elizabeth Spencer, Mendocino, 2016. 65
Herbaceous, Pear, Balanced Acidity

Mondavi Fumé Blanc Reserve, Napa Valley, 2014. 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
Domaine de la Collonge Pouilly-Fuissé, Maconnais, 2015. <i>Dried Citrus, Racy, Vanilla</i>	92

DOMESTIC (USA)

Laguna, Russian River Valley, CA 2015. <i>Stone fruit, Tangerine, Creamy</i>	64
Buena Vista, Carneros, 2015. <i>Apple, Orchard Fruit, Creamy Finish</i>	78
Duckhorn, Napa Valley, 2016. <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
Mateo, Santa Lucia Highlands, 2015. <i>Balanced, Oak, Luscious</i>	125
Palmaz, Napa Valley, 2014. <i>Pineapple, Supple, Refreshing</i>	165

VENETO (IT)

Ciampagnis Vieris "Vie di Romans", Friuli-Venezia, 2015. <i>Peach, Poached Pear, Spice</i>	82
---	----

SOUTHERN ITALY

Tormaresca, Puglia, 2017. <i>Bright, Tangerine Acidity</i>	54
---	----

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

Sauv Blanc/Muscadelle/Semillon – Ch. Goudichaud, 2013. 68
Lychee, White Peach, Finesse

PROVENCE & RHÔNE (FR)

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

Vermentino – Côte d'Azur, Côtes de Provence, 2014. 62
Bright Acidity, Fresh, Tropical

DOMESTIC (USA)

Pinot Gris – MacMurray Ranch, Russian River Valley, 2016. 50
Baked Apple, Peach, Expressive

Riesling – A to Z, Oregon, 2017. 54
Honeysuckle, Lime Zest, Tangerine

PIEDMONT (IT)

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

Arneis – Bruno Giacosa, Roero, 2015. 88
Apricot, Acacia Flowers, Supple

VENETO (IT)

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

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2016. 75
Orchard Fruit, Honeydew, Lemon

CAMPANIA (IT)

Greco di Tufo – Feudi di San Gregorio, 2015. 62
Lively Acidity, Minerality, Pear

RIAS BAIXAS (SP)

Albarino – Palacio de Fefinanes, 2016. 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 Croix-Figeac, Cab. Sauv./Merlot, St. Emilion Grand Cru, 2010. <i>Black Fruits, Anise, Minerality</i>	120
Charmes de Kirwan, Cabernet Sauvignon Blend, Margaux, 2014. <i>Anise, Raspberry, Smokey</i>	140
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, 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, 2016. <i>Ripe Fruit, Powerful, Complex</i>	204
La Jota, Howell Mountain, 2014. <i>Blackberry, Espresso Bean, Minerality</i>	239
Nickel & Nickel "Branding Iron", Napa Valley, 2015. <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
Vincent Girardin, Santenay 1er Cru, 2014. <i>Dried Red Fruits, Minerality, Elegant</i>	140

NORTHERN ITALY

Ambo, Lombardy, 2016. <i>Cherry, White Pepper, Fine Tannin</i>	50
---	----

DOMESTIC (USA)

Buena Vista, Sonoma County, 2016. <i>Red Fruit, Forward, Bright</i>	59
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
Mateo, Loring Wine, Sta. Rita Hills, 2014. <i>Vanilla, Dark Fruit, Perfect Balance</i>	121
Goldeneye, by Duckhorn, Anderson Valley, 2015. <i>Cranberry, Blackberry, Subtle Leather</i>	150

FIG & OLIVE
Red Wine
Other Varietals

DOMESTIC (USA)

Zinfandel – Frank Family Vineyards, Napa Valley, 2015. <i>Ripe Raspberry, Pepper, Long Finish</i>	73
Merlot – Buena Vista, Carneros, 2014. <i>Fine Tannins, Red Fruit, Smooth</i>	76
Red Blend – Dashe, “The Comet”, Alexander Valley, 2015. <i>Bold, Ripe Red Fruit, Smooth</i>	99
Merlot – Grgich Hills, Napa Valley, 2013. <i>Cherry, Licorice, Coffee</i>	125
Merlot Blend – Cenyth, Sonoma County, 2014. <i>Silky, Black Cherry, Vanilla</i>	140

BORDEAUX & CAHORS (FR)

Merlot Blend – Château Lalande, Listrac-Médoc, 2014. <i>Tobacco, Cedar, Ripe Fruit</i>	60
Malbec – Château du Caillau, Cahors, 2016. <i>Red Fruit, Vibrant, Smooth</i>	72

RHÔNE & PROVENCE (FR)

Grenache/Syrah – Côte d'Azur, Côtes de Provence, 2013. <i>Red Fruit, Fresh, Vibrant</i>	68
Grenache Blend – Château La Nerthe, Châteauneuf-du-Pape, 2015. <i>Dark Fruit, Earth, Minerality</i>	150

FIG & OLIVE
Red Wine
Other Varietals

NORTHERN ITALY

Barbera d'Alba – Stefano Farina, Piedmont, 2016 <i>Notes of Red Fruit, Slightly Tannic Taste</i>	68
Nebbiolo – Castello Di Neive Barbaresco, Piedmont, 2015. <i>Floral, Intense, Spice</i>	98
Nebbiolo – Villadoria Barolo, Piedmont, 2011. <i>Dried Roses, Vanilla, Pepper</i>	98
Corvina Blend – Costasera, Amarone, Valpolicella, 2012. <i>Red Fruit, Violet, Anise</i>	159

TUSCANY (IT)

Sangiovese Blend – Florentia Chianti, 2015. <i>Black cherry, Dark Chocolate, Bright</i>	50
Sangiovese Blend – Astorre Noti Chianti Classico, 2013. <i>Spicy, Soft Tannins, Long Finish</i>	76
Sangiovese Blend – Nittardi Chianti Classico, 2012. <i>Ripe Fruit, Round Tannins, Spice</i>	98
Sangiovese – Caparzo, Brunello di Montalcino, 2013. <i>Wild Berries, Harmonious, Vanilla</i>	110
Cabernet/Merlot Blend – Poggio al Tesoro, Sondraia Superiore, Bolgheri, 2013. <i>Ripe Cherry, Silky Tannins, Robust</i>	125
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
---	----

FIG & OLIVE
Red Wine
Other Varietals

RIOJA (SP)

Tempranillo – Valserrano, Crianza, 56
Rioja Alavesa, 2014.
Perfect Balance of Red Fruit, Fine Tannin

Tempranillo – Valserrano, Reserva, 78
Rioja Alavesa, 2011.
Blackberry, Tannins, Leather

Tempranillo – Valserrano, Gran Reserva, 115
Rioja Alavesa, 2013.
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

BLENDS (SP)

Tempranillo Blend – No. 18, Vendimia Seleccionada, 89
Venta del Puerto, 2011.
Chocolate, Earth, Blackberry

ARGENTINA

Malbec – Bodaga Caro, Aruma, Mendoza, 2016. 60
Dark Fruit, Smooth, Subtle Acidity

Malbec – Bramare Viña Cobos by Paul Hobbs, 92
Mendoza, 2014.
Red Fruit, Floral, Long Finish

Malbec – Terrazas de Los Andes "Las Compuertas", 125
Mendoza, 2013.
Black Fruit, Pepper, Silky Tannins