

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 2016. 54
Black Cherries, Tree Fruit, Peppery, Licorice
- Nero d'Avola – Morgante, Sicily, Italy 2015. 59
Floral, Salty Notes, Fresh & Persistent
- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, Mallorca, Spain 2016. 68
Complex Aromas of Savory Spices, Violets, Raspberries
- Grenache Mourvedre – Les Restanques de Pibarnon Bandol, France 2014. 77
Fresh Plums & Floral Note, Dense, Fine Tannins

WHITE WINE

BTL

- Falanghina – Mastroberardino, Falanghina del Sannio, Campania, Italy 2016. 59
Aromas of Ripe Pineapples Complemented by Undertones of White Flowers
- Carricante – Etna Bianco Benanti, Sicily, Italy 2016. 71
Honeydew Melon, Pear, White Peach

ROSÉ WINE

GLASS / CARAFE / BOTTLE

- Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2017. 18/37/68
Raspberry, Peach, Minerality
- Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, France 2017. 76
Soft, Pink Grapefruit, Minerality

SPARKLING

BTL

- Grenache/Cinsault/Tibouren – Coeur Clementine Rose, Provence, France NV. 58
Balance Between Clarity, Color & Vibrant Aromas

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
Passion Fruit Vodka, Blood Orange Juice, Lime Juice

17

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

14

FIG & OLIVE

Wine by the Glass

OUR CORAVIN/PERLAGE SELECTION GLASS / CARAFE

Champagne – Dom Pérignon, Épernay, France 2006. <i>Structured, Powerful, Yeast</i>	42
Chardonnay – Kistler, Sonoma Coast, California 2016. <i>Lime Blossom, Minerality, Balance</i>	26 / 63
Cabernet Blend – Jordan, Alexander Valley, 2014. <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

Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	15 / 31 / 58
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2017. <i>Raspberry, Peach, Minerality</i>	18 / 37 / 68

FIG & OLIVE

Wine by the Glass

WHITE

GLASS / CARAFE

Sauvignon Blanc – Château Laulerie, Bergerac, FR 2017. <i>Floral, Pear, Balanced</i>	14/29
Riesling – Willm, Alsace, France 2017. <i>Dry with Great Definition of the Fruit, Floral & Mineral Character</i>	15/30
Pinot Grigio – Barone Fini, Valdadige, IT 2017 <i>Floral, Crisp, Fresh</i>	16/33
Chardonnay – Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	17/35
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	18/37
Chardonnay – Simonnet-Febvre, Chablis, Burgundy, France, 2016. <i>Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence</i>	20/40

RED

GLASS / CARAFE

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2015. <i>Black Cherry, Dark Chocolate, Bright</i>	14/29
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <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 2016. <i>Notes of raspberries and strawberries highlighted by a subtle spicy background</i>	17/35
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2014. <i>Tobacco, Cedar, Ripe Fruit</i>	17/35
Pinot Noir – High Hook, Oregon, 2015. <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
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</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
Grenache/Cinsault/Tibouren—Coeur Clementine Rose, Provence, FR NV. <i>Balance Between Clarity, Color & Vibrant Aromas</i>	58
Sparkling Wine—Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	68

ROSÉ BY THE BOTTLE

Grenache/Zinfandel/Carignan – Smoke Tree, Sonoma County, CA 2017. <i>Raspberry, Smooth, Bright</i>	58
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Peach, Minerality</i>	68
Grenache/Rolle/Cinsault – Whispering Angel, Côtes de Provence, FR 2017. <i>Soft, Pink Grapefruit, Minerality</i>	76

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White Wine Sauvignon Blanc

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

- Château de la Roche, Loire, 2016. 59
Crisp, Apple, Citrus
- Domaine de Tonnellerie, Sancerre, 2017. 68
Peach, Minerality, Elegant
- Domaine JP Balland, Sancerre, 2017. 79
Limestone, Citrus, Minerals
- Baron de Ladoucette Pouilly-Fumé, Loire, 2015. 99
Crisp, Stone Fruits, Luscious

BORDEAUX & BERGERAC (FR)

- Château Laulerie, Bergerac, 2017. 53
Floral, Pear, Balanced
- Château Pierrail, Sauvignon Blanc / Sauvignon Gris, Bordeaux, 2016. 68
Spicy, Floral, Persistent

DOMESTIC (USA)

- Elizabeth Spencer, Mendocino, 2016. 55
Herbaceous, Pear, Balanced Acidity
- Charles Krug, Napa Valley, 2017. 61
Passion Fruit, Grapefruit, Bright
- Grgich Hills Estate, Fumé Blanc, Napa Valley, 2014. 88
Juicy Tropical Fruit & Lemongrass Flavor, Minerality on the Finish

SOMMELIER PICK

- Domaine JP Balland, Sancerre, 2017. 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, 2015. 71
Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence
- Louis Latour, Beaune Blanc, Beaune, 2015. 91
Floral Nose & Vanilla Notes, Beautiful Saline Finish
- Domaine Fevre, Fourchaume, Chablis 1er Cru, 2014. 123
Almond, Floral, Creamy
- Domaine Chanson, Meursault, Burgundy, 2015. 143
Firm Acidity & Minerality, Fresh Lemon on a Hint of Vanilla

DOMESTIC (USA)

- Laguna, Russian River Valley, CA 2015. 62
Stone fruit, Tangerine, Creamy
- Smoke Tree, Sonoma County, CA 2016. 68
Nectarine, Balanced, White Flowers
- Matthiasson, Linda Vista Vineyard, Napa Valley, CA 2016. 81
Yellow Peaches, Musk Melon & Honey on the Nose & Palate
- Ramey, Russian River Valley, CA 2014. 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 2014. 134
Pear, Vanilla, Structured
- Kistler, Les Noisetiers, Sonoma Coast, CA 2016. 151
Chablis-like, Lime Blossom, Chalk Minerality

SOUTHERN ITALY

- Tormaresca, Puglia, 2015. 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 Other Varietals

ALSACE (FR)

Riesling – Willm, Alsace, 2017. 49
Dry with Great Definition of the Fruit, Floral & Mineral Character

PIEDMONT (IT)

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

VENETO AND NORTH-EAST (IT)

Pinot Grigio – Barone Fini, Valdadige, 2017. 59
Floral, Crisp, Fresh

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2017. 69
Orchard Fruit, Honeydew, Lemon

CAMPANIA (IT)

Falanghina - Mastroberardino, Falanghina del Sannio, 2016. 59
Aromas of Ripe Pineapples Complemented by Undertones of White Flowers

SICILY (IT)

Carricante – Etna Bianco Benanti, 2016. 71
Honeydew Melon, Pear, White Peach

RUEDA (SP)

Verdejo – Los Navales, 2017. 58
Passion Fruit, Grapefruit, Floral

RIAS BAIXAS (SP)

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

Albarino – Fefinanes, 1583, 2017. 89
Textured, Ripe Lemon, Herbs

SOMMELIER PICK

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

FIG & OLIVE

Red Wine Cabernet Sauvignon

BORDEAUX (FR)

Château Lalande, Cru Bourgeois, Listrac-Médoc, 2014. 59
Tobacco, Cedar, Ripe Fruit

Château Ormes de Pez, Saint-Estèphe, 2011. 119
Bordeaux Blend, Dense Fruits, Profile of Black Currant, Full-Bodied & Complex Wine

Lacoste Borie, Cabernet Blend, Pauillac, 2012. 127
Ripe Plum, Dark Chocolate, Long Finish

Château Giscours, Cabernet Sauvignon/Merlot, Margaux, 2007. 163
Cassis, Earthy Fruit, Expressive

DOMESTIC (USA)

Vindicated, Napa Valley, 2016. 79
Black Fruit, Rich Oak, Cassis

Marietta, Armé, Bordeaux Blend, Sonoma/Mendocino, 2015. 89
Old World Style, Smooth

Paul Hobbs, CrossBarn, Sonoma County, 2015. 112
Black Currant, Clove, Cherry

Newton Vineyards, Unfiltered, Napa Valley, 2015. 127
Dark Cherry, Bramble, Structured

Jordan, Alexander Valley, 2014. 167
Black Currants, Floral, Long Finish

Silver Oak, Alexander Valley, 2014. 192
Ripe Berries, Dried Herbs, Silky

Caymus Vineyards, Napa Valley, 2015. 230
Blackberry, Vanilla, Well Balanced

Joseph Phelps "Insignia", Napa Valley, 2014. 330
Dark Berries, Spice Box, Elegant

SOMMELIER PICK

Château Ormes de Pez, Saint-Estèphe, 2011. 119
Bordeaux Blend, Dense Fruits, Profile of Black Currant, Full-Bodied & Complex Wine

Paul Hobbs, CrossBarn, Sonoma County, 2015. 112
Black Currant, Clove, Cherry

FIG & OLIVE

Red Wine Pinot Noir

BURGUNDY (FR)

- Andre Montessuy, Bourgogne Pinot Noir, 2016. 58
Notes of raspberries and strawberries highlighted by a subtle spicy background
- Louis Latour, Mercurey Rouge, Mercurey, 2015. 69
Black Currant, Strawberry, Smooth
- Chassagne-Montrachet, Vieilles Vignes, 2014. 87
Cherry, Strawberry, with Some Toasty Notes, Grippy Rich Tannins
- Georges Lignier et Fils, Morey-Saint-Denis, 2013. 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, 2015. 58
Flavors of Black Cherries, Refreshing Acidity
- Smoke Tree, Sonoma County, 2016. 68
Raspberry, Cherry, Bright
- Frank Family, Carneros, CA 2016. 89
Cherry, Cinnamon, Fig Compote
- St. Innocent, Zenith Vineyard, Oregon, 2014. 99
Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves
- Hirsch Vineyards "San Andreas Fault", Sonoma Coast, 2014. 126
Raspberry, Vanilla, Complex
- Goldeneye by Duckhorn, Anderson Valley, 2015. 153
Cherry, Wildflower, Pomegranate

SOMMELIER PICK

- Chassagne-Montrachet, Vieilles Vignes 87
Burgundy, 2014 Cherry, Strawberry, with Some Toasty Notes, Grippy Rich Tannins
- St. Innocent, Zenith Vineyard 99
Oregon, 2014 Balanced Aromas of White Flowers, Cardamom, Red Berries & Dried Leaves

FIG & OLIVE

Red Wine Other Varietals

DOMESTIC (USA)

- Syrah – Copain, Tous Ensemble, Mendocino, CA 2014. 74
*Juicy Red Raspberry & Boysenberry Fruit with Plum Blossom,
Graphite & Spice Make up the Rich Palate*
- Merlot – Stags' Leap, Napa Valley, 2015. 91
Elegant, Red Fruit, Velvety
- Merlot – Duckhorn, Napa Valley, 2014. 122
Black Cherry, Plum, Spice

BORDEAUX (FR)

- Bordeaux Blend – Vieux Château St André, 76
Montagne-Saint-Emilion, 2014.
*Aromatic on Black Cherry, Prune, Fig & Cedar, with Mineral Touch,
Melted Tannins*
- Merlot – Château la Bienfaisance, 99
St. Emilion Grand Cru, 2012.
Red Fruit, Currant, Balanced

CAHORS (FR)

- Malbec – Château du Caillou, Cahors, 2015. 67
Tannins, Rich, Cherry

RHÔNE, PROVENCE & CORSICA (FR)

- Nielluccio/Grenache/Sciacarellu – Maestracci E Prove, 49
Corsica, 2015.
Solid Wine, Black Fruit, Balanced Acidity
- Grenache Blend – Château Beauchene Réserve, 59
Côtes du Rhône, 2016.
Spice, Vanilla, Blackberry
- Syrah/Cabernet Sauvignon – Commanderie de Peyrassol, 68
Côtes de Provence, 2015.
Aromas of Red Fruits, Rose & White Pepper, Velvety Tannins
- Grenache Mourvedre – Les Restanques de Pibarnon, 77
Bandol, 2014.
Fresh Plums & Floral Note, Dense, Fine Tannins
- Grenache Blend – Cuvée de la Serriere, 98
Châteauneuf-du-Pape, 2015.
Pepper, Earth, Plum

SOMMELIER PICK

Grenache Mourvedre – Les Restanques de Pibarnon 77
Bandol, France 2014 Fresh Plums & Floral Note, Dense,
Fine Tannins

FIG & OLIVE

Red Wine Other Varietals

PIEDMONT (IT)

Barbera – Fratelli Revello, Barbera d’Alba, 2016. <i>Black Cherry, Raspberry, Plum</i>	67
Barbera – Vietti, Barbera d’Alba, 2016. <i>Dark Fruit, Velvety, Balanced</i>	79
Nebbiolo – Seghesio, Barolo, 2013. <i>Elegant, Black Cherry, Balanced</i>	95
Nebbiolo – Castello Di Neive, Barbaresco, 2014. <i>Floral, Intense, Spice</i>	99
Nebbiolo – La Spinetta, Barolo, 2014. <i>Dried fruit, Wild Flowers, Spice</i>	127
Nebbiolo–Fontanafredda, Barolo, 2011. 1.5L Magnum <i>Elegant, Strawberry, Rose Petals</i>	266

TUSCANY (IT)

Sangiovese Blend – Florentia, Chianti Classico, 2016. <i>Red Cherry, Spice, Smooth</i>	52
Sangiovese–Castello di Volpaia, Chianti Classico, 2015. <i>Elegant & Intense, Has Scents of Fruits & Spices</i>	64
Sangiovese–L’Oca Ciuca, Brunello di Montalcino, 2013. <i>Blueberry, Tobacco, Vanilla</i>	93
Cabernet Sauvignon – Rocca di Castagnoli, Toscana IGT, 2009. <i>Rich, Bold, Dark Red Fruit</i>	97
Sangiovese Blend–Luiano, Chianti Classico Riserva, 2015. <i>Cherry, Pepper, Velvety</i>	99
Sangiovese–Astorre Noti, Brunello di Montalcino, 2009. <i>Floral, Bright Red Fruit, Balanced</i>	130

SICILY (IT)

Nero d’Avola – Morgante, 2015. <i>Floral, Salty Notes, Fresh & Persistent</i>	59
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SARDEGNA (IT)

Cannonau – Costera Argiolas, 2016. <i>Black Cherries, Tree Fruit, Peppery, Licorice</i>	54
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SOMMELIER PICK

Sangiovese – L’Oca Ciuca, Brunello di Montalcino 93
Tuscany, 2013.
Blueberry, Tobacco, Vanilla

FIG & OLIVE

Red Wine Other Varietals

PRIORAT & CAMPO DE BORJA (SP)

- 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, 2013.
Cigar Box, Dark Fruit, Smooth
- Carinena/Merlot/Cab. Sauv. – Vall Llach “Porrera”, 153
Priorat, 2013.
Currant, Earthy, Bold

RIOJA (SP)

- Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2014. 58
Perfect Balance of Red Fruit, Fine Tannin
- Tempranillo – Valserrano, Reserva, Rioja Alavesa, 2013. 68
Blackberry, Tannins, Leather
- Tempranillo – La Rioja Alta, Viña Ardanza, Rioja, 2009. 88
Notes of Cherries on the Nose, Nice Structure, Balanced Acidity & Elegant Tannins

RIBERA DEL DUERO & TORO (SP)

- Tempranillo – Emilio Moro, Ribera del Duero, 2016. 69
Round, Dark Fruit, Smooth
- Tinta de Toro – Bodega Numanthia, Termes, Toro, 2014. 77
Berries, Licorice, Cedar
- Tempranillo – Valdubon Reserva, Ribera del Duero, 2011. 94
Rich, Bold, Dark Fruit

MALLORCA (SP)

- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, 68
Mallorca, Spain 2016.
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, 2015.
Red Fruit, Floral, Long Finish
- Malbec – Terrazas de Los Andes “Las Compuertas” 130
Mendoza, 2014.
Black Fruit, Pepper, Silky Tannins
- Malbec/Cabernet Sauvignon – Cheval des Andes, 193
Mendoza, 2012.
Ripe Tannins, Black Fruit, Dry

SOMMELIER PICK

- Tinta de Toro – Bodega Numanthia, Termes, 77
Toro, 2014.
Berries, Licorice, Cedar

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, Marcarini, Asti DOCG, Italy. <i>Floral, Fresh, Vibrant</i>	9
Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. <i>Raspberry, Rose Petals, Tannins</i>	10
VIN DOUX	
Semillon/Sauv Blanc Sauternes, Chat. Suau, Bordeaux, France 2012. <i>Golden Fruit, Balanced, Classic</i>	17
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
MADEIRA	
Blandy's 5 Year Bual	13
Blandy's 10 Year Malmsey	17
AMARO	
Fernet Branca	12
Meletti Amaro	11
Nonino	15
GRAPPA	
Michelle Chiarlo Grappa di Moscato d' Asti	15
CALVADOS	
Boulard Calvados, VSOP	21
ARMAGNAC	
Château du Tariquet Bas Armagnac VS	15
Larressingle XO Grand Reserve	35
LIMONCELLO	
Meletti Limoncello	13