

## FIG & OLIVE

# MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS  
FROM OUR CELLAR



### SPARKLING

GLS/BTL

Cava – Loxarel, Brut,  
Penedès, SP 2016. 13/55  
*Grapefruit, Floral, Creamy*

### WHITE WINE

GLS/BTL

Grenache Blanc Blend – Jaboulet "Parallele 45" Circa, 52  
Côtes du Rhône, FR 2016.  
*White Peach, Fresh, Mineral*

Sauvignon Blanc/Muscat – Gramona "Gessami" 62  
Penedès, 2017.  
*Lilacs, Stone Fruit, Aromatic*

Chardonnay – Henri Perusset Macon Villages, 68  
Burgundy, 2016.  
*Smooth, Vibrant, Minerality*

### ROSÉ WINE

GLS/BTL

Cinsault/Grenache/Syrah – Château Miraval, 17/66  
Côtes de Provence, FR 2017.  
*Raspberry, Nectarine, Minerality*

### RED WINE

BTL

Grenache/Syrah – Côte d'Azur, 68  
Côtes de Provence, 2014.  
*Red Fruit, Fresh, Vibrant*

Primitivo – Altemura Sasseo, 64  
Apulia, IT 2015.  
*Wild Berries, Pepper, Cloves*

### DESSERT WINE

GLS/BTL

'Ben Rye', Donnafugata, 18/72  
Passito di Pantelleria DOP.  
*Dried Apricot, Figs, Luscious – 375 ml*

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*

#### **THE FIG & OLIVE**

*Our signature cocktail, refreshing and bright*  
Muddled Grapes, Basil, Lemon Juice, Gin, Lillet Blanc  
16

#### **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

#### **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  
16

#### **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 SELECTION

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Chardonnay – Duckhorn, Napa Valley, 2015. <i>Pear, Vanilla, Mandarin Orange</i>	22
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Black Currant, Coffee, Tobacco</i>	30

#### CHAMPAGNE & SPARKLING WINE

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Cava – Loxarel, Brut, Penedès, SP 2016. <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

Tempranillo – Marqués de Cáceres, Rioja, SP 2017. <i>Red Fruit, Bright, Fresh</i>	13/28
Montepulciano – Fantini Cerasuolo d'Abruzzo, Montepulciano d'Abruzzo, IT 2017. <i>Cherry, Bright, Persistent</i>	15/32
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 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>	13/28
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>	15/33
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	17/38
Chardonnay – Laguna, Russian River, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	17/38

#### 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 2016. <i>Intense, Red Fruit, Fine Tannins</i>	16/34
Pinot Noir – Smoke Tree, Sonoma County, CA 2016. <i>Raspberry, Cherry, Bright</i>	16/34
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2016. <i>Tobacco, Cedar, Ripe Fruit</i>	17/37
Pinot Noir – Jean-Claude Boisset "Les Ursulines", Burgundy, FR 2016. <i>Red Fruit, Plum, Spice</i>	18/38
Syrah/Grenache Blend – Tensley Wine Co, Fundamental, Central Coast, 2017. <i>Blackberries, Espresso, Full Bodied</i>	18/38
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	20/43
Cabernet Sauvignon Blend – Leviathan, Napa Valley, CA 2016. <i>Dark Fruit, Rich, Exceptional</i>	25/53
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Black Currant, Roasted Coffee, Tobacco</i>	30/76

*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>	145
Ruinart, Blanc de Blanc, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	165
Ruinart, Brut Rosé, Reims, NV. <i>Ripe Cherry, Lush, Vibrant</i>	183
Moët & Chandon, Grand Vintage, Épernay, 2009. <i>Toasted Almonds, Candied Citrus, Velvety</i>	185
Veuve Clicquot Gold, Reims, 2008. <i>Toasted Brioche, Racy Acidity, Lively</i>	204
Ruinart, Dom Ruinart, Reims, 2004. <i>Rich, Toast, Long Finish</i>	250
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	300
Dom Pérignon, Rosé, Épernay, 2005. <i>Elegant, Smoke, Black Cherry</i>	630

### SPARKLING WINE

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Cava – Loxarel, Brut, Penedès, SP 2016. <i>Grapefruit, Floral, Creamy</i>	55
Sparkling Wine – Lamberti, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	65

### ROSÉ BY THE BOTTLE

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Tempranillo – Marqués de Cáceres, Rioja, SP, 2017. <i>Red Fruit, Bright, Fresh</i>	50
Montepulciano – Fantini Cerasuolo d'Abruzzo, Montepulciano d'Abruzzo, IT 2017. <i>Cherry, Bright, Persistent</i>	56
Cinsault/Grenache/Syrah – Coeur de Rose Reserve, Côtes de Provence, FR 2016. <i>Lychee, Citrus, Balanced</i>	64
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Peach, Minerality</i>	66

FIG & OLIVE  
*White Wine*  
*Sauvignon Blanc*

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

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Château de la Roche, Loire, 2015. 59  
*Crisp, Apple, Citrus*

Domaine de Tonnellerie, Sancerre, 2017. 66  
*Peach, Minerality, Elegant*

Pascal Jolivet, Sancerre, 2017. 72  
*Luscious, Stone Fruit, Classic*

**BORDEAUX (FR)**

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Dourthe, La Grande Cuvée, 2017. 58  
*Stone Fruit, Bright, Elegant*

**DOMESTIC (USA)**

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Elizabeth Spencer, Mendocino, 2017. 54  
*Herbaceous, Pear, Balanced Acidity*

Decoy, by Duckhorn, Sonoma County, 2017. 58  
*Nectarine, Honeydew, Lively*

Charles Krug, Napa Valley, 2016. 62  
*Passion Fruit, Grapefruit, Bright*

**PENEDÈS (SP)**

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Gramona "Gessami", Sauvignon Blanc/Muscat, 2017. 62  
*Lilacs, Stone Fruit, Aromatic*



FIG & OLIVE  
*White Wine*  
*Chardonnay*

**BURGUNDY (FR)**

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- Henri Perusset Macon Villages, 2016. 68  
*Smooth, Vibrant, Minerality*
- Simonnet Febvre, Côte de Lechet, Chablis 1er Cru, 2015. 84  
*White Peach, Orange Peel, Floral*
- Dm. Jean Marc Boillot, Montagny 1er Cru, 2016. 96  
*Apricot, Honey, Balanced*

**DOMESTIC (USA)**

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- Cambria, Katherine's Vineyard, Santa Maria Valley, 2015. 56  
*Stone Fruit, Balanced, Crisp*
- Smoke Tree, Sonoma County, 2016. 60  
*Nectarine, White Flower, Balanced*
- Laguna, Russian River Valley, 2015. 66  
*Stone Fruit, Tangerine, Creamy*
- Duckhorn, Napa Valley, 2015. 89  
*Pear, Vanilla, Mandarin Orange*
- Little Boat, Russian River Valley, 2016. 92  
*Red Apple, Lemon, Vanilla*
- Ramey, Russian River Valley, 2015. 115  
*Creamy, Apricot, Pistachio*
- Kistler, Les Noisetiers, Sonoma Coast, 2016. 160  
*Chablis-like, Lime Blossom, Chalk Minerality*

**SOUTHERN ITALY**

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- Tormaresca, Puglia, 2017. 52  
*Bright, Minerality, Tangerine Acidity*

FIG & OLIVE  
*White Wine*  
*Other Varietals*

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

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Chenin Blanc – Château Montfort, Vouvray Demi-sec, 56  
Loire Valley, 2017.

*Apple, Minerality, Lively Acidity*

**RHÔNE (FR)**

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Grenache Blanc Blend – Jaboulet "Parallele 45" Circa, 52  
Côtes du Rhône, 2016.

*White Peach, Fresh, Mineral*

**DOMESTIC (USA)**

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Riesling – A to Z, Oregon 2017. 52

*Honeysuckle, Lime Zest, Tangerine*

**PIEDMONT (IT)**

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Cortese – La Scolca Gavi di Gavi, Gavi, 2017. 62

*Pear, Minerality, Dry*

**VENETO (IT)**

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Pinot Grigio – Barone Fini, Valdadige, 2017. 48

*Floral, Crisp, Fresh*

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2017. 68

*Orchard Fruit, Honeydew, Lemon*

**SOUTHERN ITALY**

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Greco di Tufo – Feudi di San Gregorio, Campania, 2015. 66

*Lively Acidity, Minerality, Pear*

**RUEDA (SP)**

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Verdejo – Finca Montepedroso, Rueda, 2014. 50

*Passion Fruit, Grapefruit, Floral*

**RIAS BAIXAS (SP)**

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Albarino – Palacio de Fefinanes, Rias Bixas, 2017. 54

*Floral, Apple, Minerals*

FIG & OLIVE  
*Red Wine*  
*Cabernet Sauvignon*

**BORDEAUX (FR)**

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Château Lalande, Cru Bourgeois, Merlot/Cab Sauv, Listrac-Médoc, 2016. <i>Tobacco, Cedar, Ripe Fruit</i>	59
Vieux Château Saint André, Cabernet Blend, Saint-Émilion, 2014. <i>Dark Cherry, Minerality, Velvety Finish</i>	92
Lacoste Borie, Cabernet Blend, Pauillac, 2015. <i>Ripe Plum, Dark Chocolate, Long Finish</i>	110
Château Peymartin, Cab Sauv/Merlot, Saint-Julien, 2014. <i>Dark Fruit, Toasted Vanilla, Firm Acidity</i>	130
Château Calon Segur, Cabernet Blend, St. Estephe, 2006. <i>Black Currant, Cigar Box, Smooth</i>	395
Château Margaux, Cabernet Blend, Margaux, 2006. <i>Dark Fruit, Fine Tannins, Deep</i>	935
Château Mouton Rothschild, Cabernet Blend, Pauillac, 2008. <i>Blackberry, Dark Chocolate, Leather</i>	1,105

**DOMESTIC (USA)**

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Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	76
Textbook, Napa Valley, 2016. <i>Bold, Currant, Full Tannins</i>	82
Leviathan, Cabernet Sauvignon Blend, Napa Valley, 2016. <i>Dark Fruit, Rich, Exceptional</i>	98
Paul Hobbs, CrossBarn, Sonoma County, 2015. <i>Black Currant, Clove, Cherry</i>	117
Little Boat, Dry Creek Valley, 2015. <i>Strawberry, Mocha, Smooth</i>	123
Justin Isosceles, Cabernet Blend, Paso Robles, CA 2015. <i>Black Currant, Coffee, Tobacco</i>	155
Silver Oak, Alexander Valley, 2014. <i>Ripe Berries, Dried Herbs, Silky</i>	190
Caymus Vineyards, Napa Valley, 2016. <i>Blackberry, Vanilla, Well Balanced</i>	215
Opus One, Cabernet Blend, Napa Valley, 2015. <i>Blueberry, Black Olive, Licorice</i>	490

## FIG & OLIVE

# *Red Wine Pinot Noir*

### **BURGUNDY (FR)**

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- Jean-Claude Boisset "Les Ursulines", Burgundy, 2016. 66  
*Red Fruit, Plum, Spice*
- Louis Latour, Côte de Nuits, Burgundy, 2017. 88  
*Velvety, Red Fruit, Bright*
- Xavier Monnot, Clos de La Fussiere, 115  
Maranges 1er Cru, 2016.  
*Red Fruit, Soft Tannins, Silky*

### **DOMESTIC (USA)**

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- Smoke Tree, Sonoma County, 2016. 60  
*Raspberry, Cherry, Bright*
- Buena Vista, Sonoma County, 2016. 69  
*Red Fruit, Forward, Bright*
- Hitching Post "Hometown", Santa Barbara, 2016. 78  
*Ripe Red Berry, Plum, Oak*
- Little Boat, Russian River Valley, 2017. 92  
*Dark Cherry, Vanilla, Smooth*
- Goldeneye, by Duckhorn, Anderson Valley, 2017. 110  
*Cranberry, Blackberry, Subtle Leather*

### **NORTHERN ITALY**

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- Ambo, Lombardy, 2017. 50  
*Cherry, White Pepper, Fine Tannin*

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**DOMESTIC (USA)**

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Syrah/Grenache Blend – Tensley Wine Co, Fundamental, 66  
Central Coast, 2017.

*Blackberries, Espresso, Full Bodied*

Merlot – Stag’s Leap, Napa Valley, 2015. 78

*Elegant, Red Fruit, Velvety*

Merlot – Duckhorn, Napa Valley, 2015. 135

*Black Cherry, Plum, Spice*

**BORDEAUX & CAHORS (FR)**

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Malbec – Château Haut-Monplaisir, Prestige, 84  
Cahors, 2014.

*Vanilla, Dark Berry, Concentrated*

Merlot/Cab Franc/Cab Sauv – Château Chauvin, 145  
Saint-Émilion Grand Cru, Bordeaux, 2015.

*Dark Plums, Roasted Coffee, Baking Spices*

Merlot/Cab Franc – Château Fonroque, 180  
St. Emilion Grand Cru, Bordeaux, 2014.

*Black Fruit, Subtle Wood, Velvety*

**RHÔNE (FR)**

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Grenache/Syrah – Côte d’Azur, Côtes de Provence, 2014. 68  
*Red Fruit, Fresh, Vibrant*

Grenache Blend – Château La Nerthe, 150  
Châteauneuf-du-Pape, 2014.

*Dark Fruit, Earth, Minerality*

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**PIEDMONT (IT)**

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- Nebbiolo – Matteo Correggia, Roero Rosso, 2015. 69  
*Strawberry, Dried Flowers, Smooth Tannins*
- Nebbiolo – Castello Di Neive, Barbaresco, 2015. 92  
*Floral, Intense, Spice*
- Nebbiolo – Undicicomuni Arnaldo Rivera Barolo, 2013. 98  
*Dark Berries, Wild Strawberries, Black Pepper with Licorice Finish*
- Corvina Blend – Costasera, Amarone, Valpolicella, Veneto 2012. 134  
*Red Fruit, Violet, Anise*

**TUSCANY (IT)**

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- Sangiovese Blend – Florentia, Chianti Classico, 2016. 50  
*Red Cherry, Spice, Smooth*
- Sangiovese/Cabernet Blend - La Maialina, Gertrude, 2014. 58  
*Black Cherry, Dark Chocolate, Tobacco*
- Sangiovese – Astorre Noti, Chianti Classico, 2013. 72  
*Spicy, Soft Tannins, Long Finish*
- Sangiovese – Luiano, Chianti Classico Riserva, 2015. 80  
*Cherry, Pepper, Velvety*
- Red Blend – Arcanum, Il Fauno, 2014. 98  
*Plum, Spice, Smooth*
- Sangiovese – Astorre Noti, Brunello di Montalcino, 2009. 125  
*Floral, Bright Red Fruit, Balanced*

**APULIA (IT)**

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- Primitivo – Altemura Sasseo, 2015. 64  
*Wild Berries, Pepper, Cloves*

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**PRIORAT, CAMPO DE BORJA & TORO (SP)**

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Tinto de Toro – Bodega Numanthia, Termes, Toro, 2015. 75  
*Berries, Liquorice, Cedar*

Garnacha – Veraton, Alto Moncayo, 98  
Campo de Borja, 2014.  
*Cigar Box, Chocolate, Pepper*

**RIOJA (SP)**

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

Tempranillo – Valserrano, Reserva, Rioja Alavesa, 2013. 66  
*Blackberry, Tannins, Leather*

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

**RIBERA DEL DUERO (SP)**

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Tempranillo – Valdubon Cosecha, 2014. 68  
*Spice, Vanilla, Dark Fruit*

Tempranillo – Emilio Moro, 2016. 75  
*Round, Dark Fruit, Smooth*

**ARGENTINA**

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Malbec – Bodega Caro, Aruma, Mendoza, 2016. 60  
*Intense, Red Fruit, Silky Tannin*

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*

## FIG & OLIVE

### *After Dinner*

#### FRIZZANTE

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GLS/BTL

Moscatel, Reymos, Valencia, SP. 12/50  
*Floral, Smooth, Light*

Moscato d'Asti, Marcarini, Asti DOCG. 12/50  
*Floral, Fresh, Vibrant*

Brachetto d'Acqui, Bera, Acqui DOCG. 10/40  
*Raspberry, Rose Petals, Tannins*

#### VIN DOUX

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GLS/BTL

Moscato, Maculan Dindarello, Veneto, 2011. 12/60  
*Orange Blossom, Honey, Delicate*

'Ben Rye', Donnafugata, Passito di Pantelleria DOP. 18/80  
*Dried Apricot, Figs, Luscious*

Vin Santo, Castello d'Albola, Chianti Classico, 2003. 22/90  
*Hazelnut, Spice, Rich*

#### PORT

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Ramos de Pinto Lagrimas White 10  
Taylor Fladgate Fine Tawny 12  
Taylor Fladgate 20 Year Tawny 20

#### SHERRY

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Hidalgo Pedro Ximenez 12  
Alvear 1927 Solera Pedro Ximenez 16

#### MADEIRA

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Blandy's 5 Year Bual 12  
Blandy's 10 Year Malmsey 16

#### AMARO

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Fernet Branca 11  
Averna 14  
Nonino 14

#### GRAPPA

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Michelle Chiarlo Grappa di Moscato 14

#### CALVADOS

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Dupont Calvados Reserve 14

#### ARMAGNAC

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Domaine Tariquet Blance Armagnac 18  
Larressingle XO Grand Reserve 25

#### LIMONCELLO

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Meletti Limoncello 10