

SOMMELIER RECOMMENDATIONS



L'Aperitif

Two Glasses of Prosecco
Three Crostini of Your Choice
24

White Wine

Chardonnay – 30 Degrees, Monterey, CA 2015.
Balanced Oak, Lemon Acidity, Smooth
38

Pinot Grigio – Barone Fini, Valdadige, 2017.
Floral, Crisp, Fresh
39

Red Wine

Tempranillo – Valserrano, Crianza, Rioja, SP 2014.
Perfect Balance of Red Fruit, Fine Tannin
46

Cabernet Sauvignon – Chateau St. Jean,
Alexander Valley, CA 2016.
Black Fruit, Oak, Cassis
52

Join us for Aperitivo Happy Hour everyday
from 4PM to 7PM at the bar and lounge

Ladies Night — Thursday from 7PM to 9PM

Live Music — Thursday from 6PM to 9PM

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

15

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

15

CUCUMBER COSMO

Refreshing and smooth with a floral finish

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

15

ROSSELLINI

Tart and sweet with a perfect balance

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

15

SANGRIA

Pear Sangria

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

11

Rosé Sangria

Rosé Wine, Pamplemousse Liqueur, Cranberry Juice,
Grapefruit & Raspberry Garnish

11

FIG & OLIVE

Specialty 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

15

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

14

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

14

EL MATADOR

Spicy and bold with an herbaceous finish
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

14

CHAMPS DE FRAISES

Classic & elegant champagne cocktail with bursts of strawberry flavor
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,
Citrus Bitters & Earl Grey Tea

12

FIG & OLIVE

Wine by the Glass

CHAMPAGNE & SPARKLING WINE

Prosecco – Ca’Furlan Cuvée Beatrice, Veneto, IT NV. <i>Smooth, Elegant, Floral</i>	11
Sparkling Wine – Bellenda, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	15
Champagne – Veuve Clicquot, Cuvée Réserve, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24

ROSÉ

GLASS / CARAFE

Syrah/Mourvèdre – Jean-Luc Colombo, Provence, FR 2017. <i>Soft, Delicate Pink, Hints of Peach, Rose Petal & Pepper on the Nose</i>	12 / 25
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Aromas of White Cherry & Yellow Nectarine, Dry & Refreshing</i>	14 / 27

FIG & OLIVE

Wine by the Glass

WHITE

GLASS / CARAFE

Chardonnay – 30 Degrees, Monterey, CA 2015. <i>Balanced Oak, Lemon Acidity, Smooth</i>	10/21
Pinot Grigio – Barone Fini, Valdadige, IT 2017. <i>Floral, Crisp, Fresh</i>	11/23
Sauvignon Blanc – Château Laulerie, Bergerac, 2017. <i>Floral, Pear, Balanced</i>	12/25
Riesling – Willm, Alsace, France 2016. <i>Dry with Great Definition of the Fruit, Floral & Mineral Character</i>	14/29
Chardonnay – Laguna, Russian River Valley, CA 2015. <i>Stone fruit, Tangerine, Creamy</i>	16/33
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	17/35

RED

GLASS / CARAFE

Sangiovese – Dante di Fiorenza Chianti, Tuscany, IT 2016. <i>Red Cherry, Violet, Supple Tannins</i>	12/25
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	13/27
Pinot Noir – Bouchard Áiné et Fils, Burgundy, FR 2016. <i>Red Fruit, Bright, Balanced</i>	14/29
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2016. <i>Intense, Red Fruit, Fine Tannins</i>	14/29
Cabernet Sauvignon – Chateau St. Jean, California, 2016. <i>Black Fruit, Oak, Cassis</i>	15/31
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	17/35

FIG & OLIVE

Wine by the Bottle

CHAMPAGNE & SPARKLING WINE

Prosecco – Ca’Furlan Cuvée Beatrice, Veneto, IT NV. <i>Smooth, Elegant, Floral</i>	39
Cava – Loxarel, Brut, Penedès, SP NV. <i>Grapefruit, Floral, Creamy</i>	51
Sparkling Wine – Bellenda, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	61
Sparkling Wine – Ferrari Brut, Trentino, IT NV. <i>Bright Minerality, Crisp Acidity, Apple</i>	69
Champagne – Veuve Clicquot Yellow, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	92
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	108
Champagne – Veuve Clicquot, Rosé, Reims, FR NV. <i>Raspberry, Spiced Plum, Acidity</i>	172
Champagne – Dom Pérignon, Épernay, FR 2004. <i>Structured, Powerful, Yeast</i>	254

ROSÉ BY THE BOTTLE

Syrah/Mourvèdre – Jean-Luc Colombo, Provence, FR 2017. <i>Soft, Delicate Pink, Hints of Peach, Rose Petal & Pepper on the Nose</i>	39
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Aromas of White Cherry & Yellow Nectarine, Dry & Refreshing</i>	50
Grenache/Cinsault/Syrah – M by Minuty, Côtes de Provence, France 2017. <i>Bright, Orange Peel, Currant</i>	55

FIG & OLIVE

White Wine

FRANCE

- Sauvignon Blanc – Château Laulerie,
Bergerac, 2017. 41
Floral, Pear, Balanced
- Riesling – Willm, 49
Alsace, France 2016.
*Dry with Great Definition of the Fruit, Floral & Mineral
Character*
- Sauvignon Blanc – Domaine de Tonnellerie, 59
Sancerre, 2017.
Peach, Minerality, Elegant
- Chardonnay – Denis Pommier Chablis, 69
Chablis, France, 2013.
Full, Rich, Acidic

SPAIN

- Verdejo – Vega de La Reina, 39
Rueda, 2009.
Pinapple, Zesty Fruit, Refreshing
- Grenache Blanc de Noir – Laurona Blanc, 43
Montsant, 2012.
Grapefruit, Herbs, Anise
- Albarino – Palacio de Fefinanes, 59
Rias Biaxas, 2014.
Floral, Apple, Minerals
- Albarino – Fefinanes, 1583, 69
Rias Biaxas, 2011.
Textured, Ripe Lemon, Herbs

FIG & OLIVE

White Wine

DOMESTIC

- Chardonnay – 30 Degrees,
Monterey, CA 2015. 38
Balanced Oak, Lemon Acidity, Smooth
- Viognier – Bedell Vineyards,
North Folk, NY 2014. 49
Jasmine, Peach, Tangerine
- Chardonnay – Laguna,
Russian River Valley, CA 2015. 59
Stone Fruit, Tangerine, Creamy

ITALY

- Pinot Grigio – Barone Fini,
Valdadige, 2017. 39
Floral, Crisp, Fresh
- Chardonnay – Tormaresca,
Puglia, 2016. 43
Bright, Minerality, Tangerine Acidity
- Arneis – Bruno Giacosa,
Roero, 2013. 49
Apricot, Acacia Flowers, Supple
- Greco di Tufo – Feudi di San Gregorio,
Campania, 2013. 55
Lively Acidity, Minerality, Pear

FIG & OLIVE

Red Wine

FRANCE

- Grenache Blend – Château Beauchene Réserve, 48
Côtes du Rhône, 2016.
Spice, Vanilla, Blackberry
- Pinot Noir – Bouchard Aîné et Fils, 51
Burgundy, 2016.
Red Fruit, Bright, Balanced
- Cabernet Blend – Château Lalande, Cru Bourgeois, 59
Listrac-Médoc, Bordeaux, 2014.
Tobacco, Cedar, Ripe Fruit
- Pinot Noir – Louis Latour, Mercurey Rouge, 67
Mercurey, 2015.
Black Currant, Strawberry, Smooth

NEW WORLD

- Pinot Noir – Pinot Project, 39
California, 2017.
Berry, Light Spice, Smooth
- Red Blend – Project Paso, 49
Paso Robles, CA 2012.
Fruit Forward, Bright, Juicy
- Malbec – Bodega Caro, Aruma, 51
Mendoza, ARG, 2016.
Intense, Red Fruit, Fine Tannins
- Cabernet Sauvignon – Chateau St. Jean, 52
Alexander Valley, CA 2016.
Black Fruit, Oak, Cassis
- Pinot Noir – Smoke Tree, 57
Sonoma County, CA 2015.
Raspberry, Cherry, Bright
- Merlot – Buena Vista, 59
Carneros, CA 2011.
Fine Tannins, Red Fruit, Smooth
- Cabernet Sauvignon – Vindicated, 65
Napa Valley, CA 2016.
Black Fruit, Rich Oak, Cassis
- Pinot Noir – Frank Family, 79
Carneros, CA 2015.
Cherry, Cinnamon, Fig Compote

FIG & OLIVE

Red Wine

ITALY

- Sangiovese – Dante di Fiorenza, Chianti, Tuscany, 2016. 43
Red Cherry, Violet, Supple Tannins
- Corvina – Bertani, Valpolicella, Veneto, 2016. 51
Plum, Cherry, Silky
- Barbera – Fratelli Revello, Barbera d'Alba, Piedmont, 2015. 67
Black Cherry, Raspberry, Plum
- Sangiovese – Castello di Volpaia, Chianti Classico, Tuscany, Italy 2015. 73
Elegant & Intense, Has Scents of Fruits & Spices

SPAIN

- Tempranillo – Valserrano, Crianza, Rioja, SP 2014. 46
Perfect Balance of Red Fruit, Fine Tannin
- Garnacha/Carinena/Cabernet – Bluegray, Priorat, 2011. 63
Complex, Black Fruit, Currant
- Tinta de Toro – Bodega Numanthia, Termes, Toro, 2014. 69
Berries, Liquorice, Cedar

FIG & OLIVE

Dessert Wine

FRIZZANTE

Moscato d'Asti, Marcarini, Asti DOCG, 2015. <i>Floral, Fresh, Vibrant</i>	8
Brachetto d'Acqui, Batasiolio, Acqui DOCG. <i>Raspberry, Rose Petals, Tannins</i>	9

VIN DOUX

Vin Santo, Castello d'Albola Chianti Classico, IT 2003. <i>Hazelnut, Spice, Rich</i>	19
'Ben Rye', Donnafugata Passito di Pantelleria DOP, IT 2010. <i>Dried Apricot, Figs, Luscious</i>	21

PORT

Taylor Fladgate Fine Tawny	12
Taylor Fladgate 20 Year Tawny	20

SHERRY

Pedro Romero Pedro Ximenez	10
Sacromonte Old Sweet Pedro Ximenez	16

MADEIRA

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