

SOMMELIER RECOMMENDATIONS



RED WINE

BTL

Nielluccio/Grenache/Sciaccarellu-Maestracci E Prove, 48
Corsica, France 2015.
Solid Wine, Black Fruit, Balanced Acidity

Nero d'Avola – Morgante, 58
Sicily, Italy 2015.
Floral, Salty Notes, Fresh & Persistent

Callet/Mantonegre-Fogoneu/Syrah-Ànima Negra, 66
Mallorca, Spain 2015.
Complex Aromas of Savory Spices, Violets, Raspberries

WHITE WINE

BTL

Falanghina-Mastroberardino, Falanghina del Sannio, 59
Campania, Italy 2016.
*Aromas of Ripe Pineapples Complemented by Undernotes
of White Flowers*

ROSÉ WINE

GLASS / CARAFE / BOTTLE

Grenache/Cinsault – Note Bleue Rosé, 13/20/52
Côtes de Provence, FR 2017.
Floral on the Nose, Citrus Notes on the Palate

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

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

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

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
15

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
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

Champagne, Sparkling & Rosé

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

Prosecco – Ca’Furlan Cuvée Beatrice, Veneto, IT NV. <i>Smooth, Elegant, Floral</i>	11 / 39
Sparkling Wine – Bellenda, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	15 / 61
Champagne – Veuve Clicquot Yellow, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24 / 92
Champagne – Dom Pérignon, Épernay, FR 2004. <i>Structured, Powerful, Yeast</i>	254

ROSÉ

GLASS / CARAFE / BOTTLE

Grenache/Cinsault – Note Bleue Rosé, Côtes de Provence, FR 2018. <i>Floral on the Nose, Citrus Notes on the Palate</i>	12 / 25 / 39
Grenache/Zinfandel/Carignan - Smoke Tree, California, 2017. <i>Aromas of White Cherry & Yellow Nectarine, Dry & Refreshing</i>	14 / 27 / 50

FIG & OLIVE

White Wine

GLASS / CARAFE / BOTTLE

Chardonnay – 30 Degrees, Monterey, CA 2015. <i>Balanced Oak, Lemon Acidity, Smooth</i>	10/21/38
Pinot Grigio – Barone Fini, Valdadige, 2017. <i>Floral, Crisp, Fresh</i>	11/23/39
Sauvignon Blanc – Château Laulerie, Bergerac, 2016. <i>Floral, Pear, Balanced</i>	12/25/41
Riesling – Willm, Alsace, France 2016. <i>Dry with Great Definition of the Fruit, Floral & Mineral Character</i>	14/29/49
Chardonnay – Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	16/33/59
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, 2016. <i>Peach, Minerality, Elegant</i>	17/35/59

FIG & OLIVE

Red Wine

LIGHT BODIED

GLASS / CARAFE / BOTTLE

Pinot Noir – Bouchard Áiné et Fils, Burgundy, 2015. <i>Red Fruit, Bright, Balanced</i>	14/29/51
Pinot Noir – Smoke Tree, Sonoma County, CA 2015. <i>Raspberry, Cherry, Bright</i>	16/26/66

MEDIUM BODIED

GLASS / CARAFE / BOTTLE

Sangiovese – Dante di Fiorenza, Chianti, Tuscany, 2016. <i>Red Cherry, Violet, Supple Tannins</i>	12/25/43
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	13/27/46
Merlot – Buena Vista, Carneros, CA 2011. <i>Fine Tannins, Red Fruit, Smooth</i>	59

FULL BODIED

GLASS / CARAFE / BOTTLE

Malbec – Bodega Caro, Aruma, Mendoza, ARG, 2016. <i>Intense, Red Fruit, Fine Tannins</i>	14/29/51
Cabernet Sauvignon – Chateau St. Jean, Alexander Valley, CA 2014. <i>Black Fruit, Oak, Cassis</i>	15/31/59
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	17/35/65

FIG & OLIVE

Dessert Wine

FRIZZANTE

Moscato d'Asti, Marcarini,
Asti DOCG, 2015. 8
Floral, Fresh, Vibrant

PORT

Taylor Fladgate Fine Tawny 12
Taylor Fladgate 20 Year Tawny 20

MADEIRA

Blandy's 5 Year Bual 12