

## FIG & OLIVE

# MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS  
FROM OUR CELLAR



### RED WINE

BTL

- Nielluccio/Grenache/Sciacarellu – Maestracci E Prove, 49  
Corsica, France 2013.  
*Solid Wine, Black Fruit, Balanced Acidity*
- Nero d'Avola – Morgante, 59  
Sicily, Italy 2015.  
*Floral, Salty Notes, Fresh & Persistent*
- Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra, 68  
Mallorca, Spain 2016.  
*Complex Aromas of Savory Spices, Violets, Raspberries*
- Grenache Mourvedre – Les Restanques de Pibarnon, 77  
Bandol, France 2014.  
*Fresh Plums & Floral Note, Dense, Fine Tannins*

### WHITE WINE

BTL

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

### ROSÉ WINE

5OZ 12OZ BTL

- Cinsault/Grenache/Syrah – Château Miraval, 18/37/68  
Côtes de Provence, France 2017.  
*Raspberry, Peach, Minerality*

### SPARKLING

BTL

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

Join us for Aperitivo Happy Hour  
Everyday from 4PM to 6PM

Please ask your server for more information

## FIG & OLIVE

### *Specialty Cocktails*

#### **CHAMPS DE FRAISES**

Sparkling Wine with Strawberry Confiture,  
Citrus Bitters & Earl Grey Tea  
12

#### **FLEUR DE PROVENCE**

Château Suau Sauternes, Orange Juice, Orange  
Blossom Water, Cava Garnished with Lemon Thyme &  
Lemon Twist.  
14

#### **PRELUDE**

Pedro Ximenez Amontillado, Antica Formula Carpano  
Vermouth, Rossi Dry, Angostura Bitters.  
15

### **SANGRIA**

#### **Red Sangria**

Red Wine with Mixed Berries  
12

#### **Pear Sangria**

White Wine with Fresh Pear  
11

#### **Rosé Sangria**

Rosé Wine, Berries & Orange  
11

## FIG & OLIVE

### *Specialty Cocktails*

#### **RASPBERRY BELLINI**

Raspberry & Fresh Mint with Sparkling Wine

11

#### **BLOOD ORANGE MIMOSA**

Blood Orange with Sparkling Wine

11

#### **SOJU BLOODY MARY**

House-Made Bloody Mary Mix with Soju

14

### **SPECIALTY LEMONADES**

**All made fresh in house**

5

(+6 add-on Soju)

Mediterranean Thyme Lemonade

Fresh Mint Lemonade

Pink Lavender Lemonade

## FIG & OLIVE

### *Sparkling & Rosé*

#### **CHAMPAGNE & SPARKLING WINE**

**GL BTL**

Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. <i>Understated Aromas of Green Apple &amp; Peach With Floral Notes</i>	14 49
Grenache/Cinsault/Tibouren – Coeur Clementine Rose, Provence, France NV. <i>Balance Between Clarity, Color &amp; Vibrant Aromas</i>	58
Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	17 68
Champagne – Veuve Clicquot, Cuvée Reserve, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24 96
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	25 102

#### **ROSÉ**

**5OZ 12OZ BTL**

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

## FIG & OLIVE

### *White Wine*

#### **WHITE WINE**

**5OZ 12OZ BTL**

Sauvignon Blanc – Château Lauerie,  
Bergerac, FR 2017.  
*Pear, Floral, Balanced*

14/29/53

Riesling – Willm,  
Alsace, France 2016.  
*Dry with Great Definition of the Fruit, Floral & Mineral  
Character*

15/30/49

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

16/33/59

Chardonnay – Laguna,  
Russian River Valley, CA 2016.  
*Stone Fruit, Tangerine, Creamy*

17/35/62

Sauvignon Blanc – Domaine de Tonnellerie,  
Sancerre, FR 2017.  
*Peach, Minerality, Elegant*

18/37/68

Chardonnay – Simonnet-Febvre, Chablis,  
Burgundy, France, 2017.  
*Floral & Mineral Aromas on the Nose, Typical Chardonnay of  
Butter & Brioche, Aromatic Persistence*

20/40/76

Chardonnay – Flowers,  
Sonoma County, CA 2015.  
*Balanced, Crispy, Yellow Apple*

98

#### **CORAVIN SELECTION**

**5OZ 12OZ BTL**

Chardonnay – Au Contraire, Mighty Mouse,  
Russian River Valley, 2014.  
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity  
Providing Refreshing Feel*

22/56/113

# FIG & OLIVE

## Red Wine

### LIGHT BODIED

5OZ 12OZ BTL

Pinot Noir – Andre Montessuy, Bourgogne, 17/35/58  
Burgundy, FR 2016.

*Notes of raspberries and strawberries highlighted by a subtle spicy background*

Pinot Noir – High Hook, 18/37/58  
Oregon, 2015.

*Flavors of Black Cherries, Refreshing Acidity*

Pinot Noir – Frank Family, 89  
Carneros, CA 2016.

*Cherry, Cinnamon, Fig Compote*

### MEDIUM BODIED

5OZ 12OZ BTL

Sangiovese Blend – Chianti Florentia, 14/29/52  
Tuscany, IT 2016.

*Black Cherry, Dark Chocolate, Bright*

Tempranillo – Valserrano, Crianza, 16/33/58  
Rioja Alavesa, SP 2014.

*Perfect Balance of Red Fruit, Fine Tannin*

Grenache Blend - Château Beauchene Réserve, 17/35/59  
Côtes du Rhône, FR 2016.

*Spice, Vanilla, Blackberry*

### FULL BODIED

5OZ 12OZ BTL

Malbec – Bodega Caro, Aruma, 16/33/58  
Mendoza, ARG 2017.

*Intense, Red Fruit, Fine Tannins*

Cabernet Sauvignon – Château Lalande, 17/35/59  
Bordeaux, FR 2014.

*Tobacco, Cedar, Ripe Fruit*

Cabernet Sauvignon – Vindicated, 20/40/79  
Napa Valley, CA 2016.

*Black Fruit, Rich Oak, Cassis*

Merlot – Duckhorn, 122  
Napa Valley, CA 2014.

*Black Cherry, Plum, Spice*

### CORAVIN SELECTION

5OZ 12OZ BTL

Cabernet Blend – Jordan, 30/73/167  
Alexander Valley, 2014.

*Black Currants, Floral, Long Finish*

## FIG & OLIVE

### *After Dinner*

#### FRIZZANTE

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GL

Moscato d'Asti, Marcarini,  
Asti DOCG. *Floral, Fresh, Vibrant* 9

#### PORT

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Taylor Fladgate Fine Tawny 13

Taylor Fladgate 20 Year Tawny 21

#### MADEIRA

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Blandy's 5 Year Bual 13

Blandy's 10 Year Malmsey 17

#### SHERRY

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Alvear NV Pedro Ximenez Amontillado 16

#### VIN DOUX

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Semillon/Sauv Blanc – Château Suau 17

### *Beer*

Brooklyn Seasonal Ale 9

Goose Island "Matilda" Belgian Style Pale Ale 9

Heineken Light 9

Lagunitas IPA 9

Peroni 9

Sapporo 9

Stella Artois 9

Clausthaler (Non-Alcoholic) 9

## FIG & OLIVE

### *Non-Alcoholic*

#### NON-ALCOHOLIC WINES

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Alain Milliat Selection	
WHITE GRAPE JUICE	10
<i>Chardonnay from Bas Armagnac</i>	
ROSE GRAPE JUICE	10
<i>Cabernet Franc from Gaillac</i>	
RED GRAPE JUICE	10
<i>Merlot from Gaillac</i>	

#### JUICES

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Morello Cherry Juice	10
Cox Cloudy Apple Juice	10

#### NECTARS

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Summer Pear Nectar	10
White Peach Nectar	10
Strawberry Nectar	10

### MOCKTAIL

#### **Calypso**

Peach Purée, Grapefruit Juice, Rosewater,  
Pomegranate Juice, Mint

10