

FIG & OLIVE

HAPPY HOUR | APERITIVO

SPECIALTY COCKTAILS 9

Champs de Fraises

Sparkling Wine with Strawberry Confiture, St-Germain, Citrus Bitters & Earl Grey Tea

The FIG & OLIVE

Ketel One Botanical Cucumber & Mint Vodka, Blood Orange Olive Oil, Egg White, Simple Syrup, Celery, Lime Juice, Blood Orange Purée

The Souflower

Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam & Lavender Bitters

Rossellini

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

Cucumber Cosmo

Organic Cucumber Vodka, Elderflower Liqueur
Cucumber Purée, Lime Juice. Served Straight Up.

Peachy Keen

Bulleit Bourbon, Giffard Crème de Pêche, Angostura Bitters, Garnished with Mint & Served on the Rocks

Rosé Sangria

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

Pear Sangria

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

HOUSE MIXED COCKTAILS 8

WINE BY THE GLASS

SPARKLING WINE

Prosecco – Luca Paretti, LØVO Doc Brut 8
Treviso, Italy NV. *Understated Aromas of Green Apple & Peach With Floral Notes*

WHITE

Pinot Grigio – Barone Fini 7
Valdadige, IT. *Floral, Crisp, Fresh*
Sauvignon Blanc – Château Laulerie 8
Bergerac, FR. *Floral, Pear, Balanced*

ROSÉ

Grenache/Cinsault – Note Bleue Rosé 8
Côtes de Provence, FR. *Floral on the Nose, Citrus Notes on the Palate*

RED

Sangiovese Blend – Florentia Chianti 7
Tuscany, IT. *Black Cherry, Dark Chocolate, Bright*
Malbec – Bodega Caro, Aruma 8
Mendoza, ARG. *Intense, Red Fruit, Fine Tannins*

BEER 7

FIG & OLIVE

HAPPY HOUR | APERITIVO

Aperitivo is available Monday to Friday
at the bar from 3PM to 6PM

CROSTINI 3 FOR 10 | 6 FOR 18

Forest Mushroom Truffle & Artichoke

Manchego Fig, Marcona Almond

Burrata Tomato & Pesto

Goat Cheese Caramelized Onion

Gorgonzola Apple, Red Pepper Marmalade

Beef Tartar* Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp Meyer Lemon & Micro-Cilantro

Smoked Salmon Crème Fraîche

Prosciutto Olive, Ricotta & Walnut

TASTING & SHARING PLATES

Mediterranean Tasting 15

Hummus, Baba Ghanoush, Rosemary Socca.

Pissaladière Flatbread 18

Caramelized Onion, Boquerones, Niçoise Olive, Lemon Thyme, Affilia Cress.

Mediterranean Flatbread 16

Prosciutto di Parma, Greek Yogurt, Spring Onion, Ricotta, Grated Parmesan, Arbequina Oil.

Mushroom Croquette 9

Truffle Aioli, Parmesan.

Cheese & Charcuterie Board 25

Prosciutto di Parma, Fennel Salami, Dolce Gorgonzola, Manchego, Brie d’Affinois with Fig Jam, Olive Tapenade, Marcona Almonds, Marinated Olives & Whole Grain Mustard.

Marinated Olives 7

Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano.

Half-Dozen Oysters* 12

East or West Coast Oysters, Champagne Mignonette.

Shrimp Cocktail 17

Black Tiger Shrimp, F&O Cocktail Sauce.

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.