

FIG & OLIVE

HAPPY HOUR | APERITIVO

Aperitivo is available every day
at the bar from 4PM to 6PM

SPECIALTY COCKTAILS 9

Champs de Fraises

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

Raspberry Bellini

Raspberry & Fresh Mint with Sparkling Wine

Blood Orange Mimosa

Blood Orange with Sparkling Wine

Soju Bloody Mary

House-Made Bloody Mary Mix with Soju

Pear Sangria

White Wine with Fresh Pear

Red Sangria

Red Wine & Seasonal Berries

Rosé Sangria

Rosé Wine, Berries & Orange

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

Tempranillo – Marques de Caceres 8
Rioja, SP. *Red Fruit, Bright, Fresh*

RED

Pinot Noir – Ambo 7
Lombardy, IT 2013. *Cherry, White Pepper, Fine Tannin*

Grenache Blend – Chateau Beauchene, Reserve 8
Côtes du Rhône, FR 2014. *Spice, Vanilla, Blackberry*

BEER 7

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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 5
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.