

FIG & OLIVE

MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS
FROM OUR CELLAR



SPARKLING

GLS/BTL

Cava – Campo Viejo, Brut Reserva,
Penedès, SP NV. 13/50
Grapefruit, Ripe Apple, White Fruit

WHITE WINE

GLS/BTL

Chardonnay – Tormaresca,
Apulia, 2017. 15/54
Citrus, Vanilla, Mineral

Grenache Blanc Blend – Jaboulet “Parallele 45” Circa, 54
Côtes du Rhône, FR 2015.
White Peach, Fresh, Mineral

Parellada Blend – Can Feixes, Blanc Selecció, 62
Penedès, SP 2016.
Green Apple, Lemon Peel, Jasmine

ROSE WINE

GLS/BTL

Cinsault/Grenache/Syrah – Château Miraval,
Côtes de Provence, FR 2017. 17/66
Raspberry, Nectarine, Minerality

RED WINE

BTL

Mourvèdre Blend – Dm. La Bastide, Blanche Rouge,
Bandol, 2015. 69
Dark Berries, Liquorice, Spices

Primitivo – Altemura Sasseo, 55
Apulia, IT 2016.
Wild Berries, Pepper, Cloves

Garnacha Blend – Bluegray, 58
Priorat, 2015.
Black Fruit, Currant, Complex

DESSERT WINE

GLS/BTL

Lacrima di Moro/Cherries – Velenosi, Visciole,
Marche, IT NV. 14/64
Cherry Jam, Floral, Luscious

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

Please ask your server for more information

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

16

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

16

CUCUMBER COSMO

Refreshing and smooth with a floral finish

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

16

ROSSELLINI

Tart and sweet with a perfect balance

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

16

SANGRIA

Pear Sangria

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

13

Rosé Sangria

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

13

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

17

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

16

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

15

EL MATADOR

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

15

CHAMPS DE FRAISES

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

13

FIG & OLIVE

Wine by the Glass

OUR CORAVIN/PERLAGE SELECTION

Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	30
Chardonnay – Louis Moreau, Vaulignot, Chablis 1er Cru, FR 2015. <i>Green Apple, Melon, Mineral</i>	21
Bordeaux Blend – Château Capbern, St. Estephe, FR 2014. <i>Ripe Berries, Cedar, Bold</i>	21
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Black Currant, Roasted Coffee, Tobacco</i>	30

CHAMPAGNE & SPARKLING WINE

Cava – Campo Viejo, Brut Reserva, Penedès, SP NV. <i>Grapefruit, Ripe Apple, White Fruit</i>	13
Sparkling Wine – Bellenda Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	16
Champagne – Veuve Clicquot, Cuvée Réserve, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	30

ROSÉ

GLASS / CARAFE

Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017 <i>Red Fruit, Smooth, Bright</i>	14/30
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017 <i>Raspberry, Peach, Minerality</i>	17/37

FIG & OLIVE

Wine by the Glass

WHITE

GLASS / CARAFE

Pinot Grigio – Barone Fini, Valdadige, IT 2017. <i>Floral, Crisp, Fresh</i>	13/28
Riesling – A to Z, Oregon, 2017. <i>Honeysuckle, Lime Zest, Tangerine</i>	14/29
Sauvignon Blanc – Charles Krug, Napa Valley, CA 2017. <i>Passion Fruit, Grapefruit, Bright</i>	15/30
Chardonnay – Tormaresca, Apulia, 2017. <i>Citrus, Vanilla, Mineral</i>	15/30
Chardonnay – Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	17/36
Sauvignon Blanc – Langlois-Chateau, Sancerre, FR 2017. <i>Citrus, Fresh, Elegant</i>	19/40
Chardonnay – Louis Moreau, Vaulignot, Chablis 1er Cru, FR 2015. <i>Green Apple, Melon, Mineral</i>	21/43

RED

GLASS / CARAFE

Sangiovese Blend – Cavatina Chianti Classico Riserva, Tuscany, IT 2014. <i>Dark Cherry, Violet, Cedar</i>	13/27
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2016. <i>Intense, Red Fruit, Fine Tannins</i>	15/32
Tempranillo – Bodega Izadi, Reserva, Rioja, SP 2013. <i>Red Fruit, Liquorice, Spices</i>	15/32
Pinot Noir – Landmark, Overlook, California, 2015. <i>Cherry Jam, Pomegranate, Balance</i>	16/34
Pinot Noir – Jean-Claude Boisset, Les Ursulines, Burgundy, FR 2014. <i>Black Fruit, Spicy Notes, Bright</i>	17/36
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	18/38
Bordeaux Blend – Château Capbern, St. Estephe, FR 2014. <i>Ripe Berries, Cedar, Bold</i>	21/43
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Currant, Roasted Coffee, Tobacco</i>	30/74

FIG & OLIVE

Wine by the Bottle

CHAMPAGNE & SPARKLING WINE

Cava – Campo Viejo, Brut Reserva, Penedès, SP NV. <i>Grapefruit, Ripe Apple, White Fruit</i>	50
Prosecco – Cannella Millesimato Superiore, Veneto, IT NV. <i>Peach, Pear, Hint of Sweetness</i>	58
Sparkling Wine – Bellenda, Rosé, Veneto, IT NV. <i>Strawberry, Toasted Bread, Floral</i>	65
Champagne – Nicolas Feuillatte Brut, Chouilly, FR NV. <i>Stone Fruit, White Flowers, Brioche</i>	85
Champagne – Veuve Clicquot, Cuvée Réserve, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	113
Champagne – Perrier Jouët, Grand Brut, Épernay, FR NV. <i>Apple, Honeysuckle, Vanilla</i>	137
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	145
Champagne – Laurent-Perrier Rosé, Marne, FR NV. <i>Dried Cherry, Candied Ginger, Mineral</i>	188
Champagne – Billecart-Salmon Rosé, Épernay, FR NV. <i>Red Fruit, Rose, Balanced</i>	203
Champagne – Moët & Chandon, Brut Impérial, Épernay, FR NV. <i>Fresh Fruit, Lime Blossom, Baked Pastry 1.5 L Magnum</i>	280
Champagne – Laurent Perrier, Cuvée Rose, Marne, FR NV. <i>Strawberry, Red Currant, Well Rounded 1.5 L Magnum</i>	453
Champagne – Dom Pérignon, Épernay, FR 2009. <i>Structured, Powerful, Yeast</i>	494

ROSÉ BY THE BOTTLE

Montepulciano – Fantini Cerasuolo d’Abruzzo, Abruzzo, IT 2016. <i>Cherry, Bright, Persistent</i>	45
Tempranillo/Garnacha – Baron de Ley, Rioja, SP 2017. <i>Raspberry, Red Flower, Fruity</i>	48
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	54
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Strawberry, Peach, Minerality</i>	66
Pinot Noir – Paul Thomas, Chavignol, Sancerre, FR 2016. <i>Raspberry, Minerality, Delicate</i>	72

FIG & OLIVE

White Wine - France

LOIRE & SANCERRE

Muscadet – Château Ragotière, Black Label, Loire, 2016. <i>Lemon, Apple, Fresh</i>	42
Chenin Blanc – Ch. Soucherie, Le Rangs de Long, Anjou, 2015. <i>Peach, Honey, Aromatic</i>	55
Sauvignon Blanc – Langlois-Chateau, Sancerre, 2017. <i>Grapefruit, Fresh, Elegant</i>	72

BURGUNDY

Chardonnay – Louis Latour, La Grande Roche, Montagny 1er Cru, 2016. <i>Apple, White Pepper, Floral</i>	66
Chardonnay – Louis Moreau, Vaulignot, Chablis 1er Cru, 2016. <i>Green Apple, Melon, Mineral</i>	82
Chardonnay – Château de Meursault, Clos du Domaine, Meursault, 2014. <i>Golden Apple, Honeydew, Balanced</i>	99
Chardonnay – William Fèvre, Fourchame, Chablis 1er Cru 2015. <i>Citrus, Floral, Classy</i>	131
Chardonnay – Bouchard Ainé & Fils, Chassagne-Montrachet 2013. <i>Peach, Honey, Full Body</i>	153

OTHER AREAS

Semillon/Sauvignon Blanc – Lagarde, Bordeaux, 2017. <i>Peach, Cherry Blossom, Green Tea</i>	45
White Blend – Hugel et Fils, Gentil “Hugel”, Alsace, 2016. <i>Apple Jam, Jasmine, Aromatic</i>	50
Grenache Blanc Blend – Jaboulet “Parallele 45” Circa, Cotes du Rhone, 2015. <i>White Peach, Fresh, Mineral</i>	54
Viognier – Alain Jaume, Blanc de Viognier, Cotes du Rhone, 2016. <i>White Peach, Pear, Floral</i>	58

FIG & OLIVE

White Wine - Italy & Spain

ITALY

- Pinot Grigio – Barone Fini,
Valdadige, 2017. 50
Floral, Crisp, Fresh
- Chardonnay – Tormaresca,
Apulia, 2017. 54
Citrus, Vanilla, Mineral
- Garganega – Monte Tondo, Soave Classico,
Veneto, 2014. 58
Exotic Fruits, Almond, Delicate
- Gavi di Gavi – Broglia la Meirana,
Piedmont, 2017. 63
Apple, Citrus, Almond
- Pinot Grigio – Abbazia di Novacella,
Alto Adige, 2017. 69
Orchard Fruit, Honeydew, White Flower
- Vermentino – Antinori, Guado al Tasso,
Tuscany, 2017. 78
Citrus, Passion fruit, Fragrant

SPAIN

- Verdejo – Emina,
Rueda, 2016. 44
Tropical Fruit, Lavander, Fresh Herbs
- Viura – Viña Bujanda,
Rioja, 2014. 48
Pinapple, Green Apple, White Flower
- Albariño – Bodegas Eidosela, Ethereo,
Rias Baixas, 2017. 52
Ripe Lemon, Passion Fruit, Fresh
- Parellada Blend – Cain Feixes, Blanc Seleccio',
Penedes, SP 2016. 62
Green Apple, Lemon Peel, Jasmine

FIG & OLIVE

White Wine - Domestic

SAUVIGNON BLANC

- Sauvignon Blanc – Charles Krug, 52
Napa Valley, CA 2017.
Passion Fruit, Grapefruit, Bright
- Sauvignon Blanc – Cliff Lede, 66
Napa Valley, CA 2017.
Key Lime, Green Apple, Lemongrass

CHARDONNAY

- Chardonnay – Ballard Lane, 48
Central Coast, CA 2016.
Apple, Creamy, Oaky
- Chardonnay – Laguna, 64
Russian River Valley, CA 2015.
Stone Fruit, Tangerine, Creamy
- Chardonnay – Jordan, 78
Russian River Valley, CA 2015.
Citrus, Pear, Mineral
- Chardonnay – Frank Family, 94
Carneros, CA 2016.
Lemon, Lychee, Vanilla
- Chardonnay – Château Montelena, 123
Napa Valley, CA 2014.
Minerality, Green Apple, Citrus
- Chardonnay – DuMOL, 133
Russian River Valley, CA 2015.
Citrus, Oak, Elegant

OTHER VARIETALS & BLENDS

- Riesling – A to Z, 52
Oregon 2017.
Honeydew, Lime Zest, Tangerine
- Viognier – Zaca Mesa Winery, 56
Santa Ynez, CA 2014.
Peach, Honeysuckle, Mineral

FIG & OLIVE

Red Wine - France

BURGUNDY

- Pinot Noir – Jean-Claude Boisset, Les Ursulines, 64
Burgundy, 2014.
Black Fruit, Spicy Notes, Bright
- Pinot Noir – Domaine Faiveley, 76
Burgundy, 2015.
Strawberry, Orange Peel, Mineral
- Pinot Noir – Vincent Girardin, 130
Pommard, 2014.
Ripe Red Fruit, Floral, Rich

BORDEAUX & CAHORS

- Merlot Blend – Château La Fleur Terrien, 49
Lussac-St Emilion, 2010.
Blackberry, Mineral, Long Finish
- Malbec – Château du Caillau, 56
Cahors, 2016.
Cherry, Tannins, Rich
- Cabernet Sauvignon/Merlot – Château Capbern, 79
St. Estephe, 2014.
Ripe Berries, Cedar, Bold
- Merlot/Cabernet Franc – Château Simnard, 115
Saint Emilion, 2010.
Red Cherry, Cedar, Minerality
- Merlot/Cab Franc – Château Cap de Mourlin, 133
Saint Emilion, 2012.
Blackberry, Spices, Black Pepper
- Cab. Sauv./Merlot – Château Lascombes, 180
Margaux, 2014.
Blueberry, Licorice, Bold
- Merlot/Cabernet Franc – Château Certan de May, 270
Pomerol, 2008.
Black Cherry, Anise, Dried Herbs

RHÔNE & PROVENCE

- Grenache Blend – Dm. Brusset "Laurent B", 48
Côte du Rhône Villages, 2015.
Dark Fruit, Leather, Mineral
- Mourvèdre Blend – Dm. La Bastide, Blanche Rouge, 69
Bandol, 2015.
Dark Berries, Licorice, Spices
- Grenache Blend – Domaine du Vieux Lazaret, 97
Châteauneuf-du-Pape, 2015.
Pepper, Cigar Box, Earth

FIG & OLIVE

Red Wine - Italy

NORTH

Corvina Blend – Zenato, Valpolicella Superiore, Veneto, 2015. <i>Wild Berries, Black Currant, Chocolate</i>	46
Barbera – Cascina Adelaide, Le Mie Donne, Piedmont, 2012. <i>Plum, Cherry, Bright</i>	55
Dolcetto d’Alba – Prunotto, Piedmont, 2016. <i>Red Fruit, Floral, Rich</i>	64
Nebbiolo – Produttori del Barbaresco, Barbaresco, Piedmont, 2014. <i>Cherry, Rose Petal, Lively Tannins</i>	89
Corvina Blend – Costasera, Amarone, Veneto, 2012. <i>Raisin, Violet, Anis</i>	150
Nebbiolo – Pio Cesare, Barolo, Piedmont, 2013. <i>Dark Berry, Leather, Blue Flower</i>	165

TUSCANY

Sangiovese Blend – Cavatina Chianti Classico Riserva, Tuscany, 2014. <i>Cherry, Violet, Cedar</i>	48
Sangiovese – Caparzo, Brunello di Montalcino, Tuscany, 2012. <i>Wild Berries, Vanilla, Harmonious</i>	92
Merlot Blend – Gaja Ca’ Marcanda “Promis”, Tuscany, 2015. <i>Plum, Cedar, Long Finish</i>	130
Sangiovese – Il Poggione, Brunello di Montalcino, Tuscany, 2012. <i>Wild Berries, Smooth Tannins, Long Lasting</i>	183
Sangiovese/Cabernet – Antinori, Tignanello, Tuscany, 2015. <i>Red Fruit, Sweet Spices, Vibrant</i>	265
Cabernet Blend – Tenuta San Guido, Sassicaia, Tuscany, 2014. <i>Dark Fruit, Violet, Elegant</i>	504

SOUTH

Nero d’Avola – Altadonna, Sicily, 2010. <i>Prune, Spice, Soft Tannins</i>	45
Primitivo – Altemura, Sasseo, Apulia, 2016. <i>Wild Berries, Pepper, Cloves</i>	55
Negroamaro Blend – Palama’, Salice Salentino, Apulia, 2015. <i>Blackberries, Spice, Fine Tannins</i>	60

FIG & OLIVE

Red Wine - Spain

PRIORAT & CAMPO DE BORJA

- Garnacha Blend – Bluegray, Priorat, 2015. 58
Black Fruit, Currant, Complex
- Garnacha – Veraton, Alto Moncayo, Campo de Borja, 2015. 79
Dark Berries, Cigar Box, Spice
- Garnacha/Carinena – Vall Llach, Idus, Priorat, 2015. 125
Black Cherry, Dark Chocolate, Long Finish

RIOJA

- Tempranillo – Bodega Izadi, Reserva, Rioja, 2013. 56
Red Fruit, Liquorice, Spices
- Tempranillo – Bodega Ontañon Gran Reserva, Rioja, 2005. 92
Strawberry, Toast, Delicate Tannins
- Tempranillo – Bodegas Urbina Gran Reserva, Rioja Alta, 1994. 133
Black Cherry, Plum, Leather

RIBERA DEL DUERO, JUMILLA & TORO

- Tinta de Toro – Bodega Numanthia, Termes, Toro, 2014. 75
Berries, Liquorice, Cedar
- Tinto Fino – Emilio Moro, Malleolus, Ribera del Duero, 2015. 99
Black Fruit, Currant, Complex
- Monastrel/Cabernet – Bodega El Nido, Clio, Jumilla, 2015. 143
Blueberry, Mineral, Great Density

ARGENTINA

- Malbec – Bodega Caro, Aruma, Mendoza, 2016. 56
Red Fruit, Silky Tannin, Intense
- Malbec – Bramare Viña Cobos by Paul Hobbs, Mendoza, 2015. 92
Red Fruit, Floral, Long Finish
- Malbec – Terrazas de Los Andes “Las Compuertas”, Mendoza, 2013. 134
Black Fruit, Pepper, Silky Tannins

FIG & OLIVE

Red Wine - Domestic

PINOT NOIR

Pinot Noir – Landmark, Overlook, California, 2015. <i>Strawberry Jam, Crisp, Floral</i>	60
Pinot Noir – Kate Arnold, Willamette Valley, OR 2015. <i>Plum, Violet, Vanilla Bean</i>	68
Pinot Noir – Hartford Court, Russian River Valley, CA 2015. <i>Raspberry, Nutmeg, Earthy Finish</i>	82
Pinot Noir – Talbott, “Sleepy Hollow Vineyard”, Santa Lucia Highlands, CA 2014. <i>Bing Cherry, Vanilla, Rich Flavor</i>	95
Pinot Noir – Goldeneye by Duckhorn, Anderson Valley, CA 2016. <i>Cherry, Wildflower, Pomegranate</i>	125
Pinot Noir – The Hilt, Old Guard, Sta Rita Hills, CA 2014. <i>Blueberry, Black Tea, Powerful</i>	143

CABERNET SAUVIGNON, MERITAGE & BLENDS

Cabernet Sauvignon – Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	68
Cabernet Sauvignon – Terroir, Napa Valley, 2015. <i>Ripe Cherry, Blackberry, Cocoa</i>	76
Cabernet Sauvignon Blend – Leviathan, Napa Valley, 2016. <i>Dark Fruit, Rich, Exceptional</i>	82
Bordeaux Blend – “II” by Alpha Omega, Napa Valley, 2015. <i>Fruit Forward, Bold, Smooth</i>	98
Cabernet Sauvignon – Paul Hobbs, CrossBarn, Sonoma County, 2015. <i>Currant, Cherry, Clove</i>	111
Cabernet Sauvignon – Jordan, Alexander Valley, 2013. <i>Black Currants, Floral, Long Finish</i>	127
Cabernet Sauvignon – Krutz, Stagecoach, Napa Valley, 2013. <i>Dark Fruit, Cedar, Forest Floor</i>	140
Cabernet Blend – Justin, “Isosceles”, Paso Robles, 2015. <i>Currant, Roasted Coffee, Tobacco</i>	150
Cabernet Sauvignon – “Artemis” by Stag’s Leap, Napa Valley, 2015. <i>Plum, Smooth Tannins, Vanilla</i>	159
Cabernet Sauvignon – Silver Oak, Alexander Valley, 2014. <i>Ripe Berries, Dried Herbs, Silky</i>	177
Cabernet Sauvignon – Robert Foley, Napa Valley, 2012. <i>Black Cherry, Deep, Elegant</i>	200
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, 2015. <i>Blackberry, Vanilla, Well Balanced</i>	208
Cabernet Sauvignon – La Jota, Howell Mountain, 2014. <i>Blackberry, Espresso Bean, Mineral</i>	251

OTHER VARIETALS

Syrah/Grenache Blend – Tablas Creek, Patelin de Tablas, Paso Robles, CA 2015. <i>Plum, Blueberry, Mineral</i>	68
Zinfandel – Seghesio, Sonoma Valley, CA 2015. <i>Blueberries, Pepper, Structure</i>	76
Cabernet Franc – Lieu Dit, Santa Ynez Valley, CA 2016. <i>Red Cherry, Bell Pepper, Herbs</i>	84
Red Blend – Prisoner, Napa Valley, CA 2016. <i>Cherry, Vanilla, Dark Chocolate</i>	118
Merlot – Duckhorn, Napa Valley, CA 2014. <i>Black Cherry, Plum, Spice</i>	123
Syrah – DuMOL, Russian River Valley, CA 2013. <i>Raspberry, Oak, Dense</i>	140

FIG & OLIVE

After Dinner

FRIZZANTE GLS/BTL

Moscato d'Asti – Marcarini, Asti DOCG, 2016. <i>Floral, Fresh, Vibrant</i>	10/38
Brachetto d'Acqui – Bera, Acqui DOCG, NV. <i>Strawberry, Rose Petals, Bright</i>	12/50

VIN DOUX GLS/BTL

Lacrima di Moro/Cherries – Velenosi, Visciole, Marche, IT NV. <i>Cherry Jam, Floral, Luscious 500 ml</i>	14/64
Semillon Blend – Cru d'Arche Pugneau, Sauternes, FR 2011. <i>Apricot, Honey, Luscious</i>	15/89

PORT GLS/BTL

Taylor Fladgate Fine Tawny	10/50
Taylor Fladgate 20 Year Tawny	19/110

SHERRY GLS/BTL

Fernando de Castilla Classic Fino	14/69
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MADEIRA GLS/BTL

Blandy's 10 Year Malmsey	15/80
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AMARO

Meletti	10
Cynar	10
Fernet Branca	11
Nonino	13

GRAPPA

Castello di Volpaia Grappa di Chianti Classico	13
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LIMONCELLO

Meletti Limoncello	12
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LARGE FORMATS

Cabernet Sauvignon – Frank Family, Napa Valley, CA 2014. <i>Red Currant, Chocolate, Cinnamon 1.5 L</i>	265
Cabernet Sauvignon – Jordan, Alexander Valley, CA 2012. <i>Black Currant, Floral, Long Finish 1.5 L</i>	325
Cabernet Sauvignon – Caymus, Napa Valley, CA 2015. <i>Blackberry, Vanilla, Well Balanced 1.5 L</i>	395
Grenache Blend – Dm. du Vieux Telegraphe, Châteauneuf du Pape, FR 2015. <i>Red Fruit, White Pepper, Silky Texture 1.5 L</i>	398
Champagne – Moët & Chandon, Brut Impérial, Épernay, FR NV. <i>Fresh Fruit, Lime Blossom, Baked Pastry 1.5 L</i>	280
Champagne – Laurent Perrier, Cuvée Rose, Marne, FR NV. <i>Strawberry, Red Currant, Well Rounded 1.5 L</i>	453