

FIG & OLIVE

MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS
FROM OUR CELLAR



SPARKLING

GLS/BTL

Cava – Loxarel, Brut,
Penedès, SP 2015. 13/50
Grapefruit, Floral, Creamy

WHITE WINE

GLS/BTL

Chardonnay – Tormaresca,
Puglia, IT 2016. 15/54
Citrus, Vanilla, Mineral

Vermentino – Côte d'Azur,
Côtes de Provence, FR 2014. 68
Bright Acidity, Fresh, Tropical

Parellada Blend – Cain Feixes, Blanc Seleccio',
Penedès, SP 2016. 62
Green Apple, Lemon Peel, Jasmine

ROSÉ WINE

GLS/BTL

Cinsault/Grenache/Syrah – Château Miraval,
Côtes de Provence, FR 2017. 18/68
Raspberry, Nectarine, Minerality

RED WINE

BTL

Veraton, Alto Moncayo, Garnacha,
Campo de Borja, 2013. 94
Cigar Box, Chocolate, Pepper

DESSERT WINE

GLS/BTL

Lacrima di Moro/Cherries – Velenosi, Visciole,
Marche, IT NV. 14/64
Cherry Jam, Floral, Luscious – 500 ml

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

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

17

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

17

CUCUMBER COSMO

Refreshing and smooth with a floral finish

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

17

ROSSELLINI

Tart and sweet with a perfect balance

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

17

SANGRIA

Pear Sangria

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

14

Rosé Sangria

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

14

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
16

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
Volcán Tequila, Lime Juice, Crème de Cassis & Lavender Bitters
17

THE SOULFLOWER

A cocktail nostalgic to the gardens in Provence, France
Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam &
Lavender Bitters
16

EL MATADOR

Spicy and bold with an herbaceous finish
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice
16

CHAMPS DE FRAISES

Classic & elegant champagne cocktail with bursts of strawberry flavor
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,
Citrus Bitters & Earl Grey Tea
14

FIG & OLIVE

Wine by the Glass

OUR CORAVIN/PERLAGE SELECTION

Champagne – Dom Pérignon, Épernay, FR 2006. <i>Structured, Powerful, Yeast</i>	40
Chardonnay – Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	22
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2016. <i>Ripe Fruit, Powerful, Complex</i>	36

CHAMPAGNE & SPARKLING WINE

Cava – Loxarel, Brut, Penedès, SP 2015. <i>Grapefruit, Floral, Creamy</i>	13
Sparkling Wine – Bellenda Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	16
Champagne – Veuve Clicquot, Yellow Label, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	25
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	29
Champagne – Dom Pérignon, Épernay, FR 2006. <i>Structured, Powerful, Yeast</i>	40

ROSÉ

GLASS / CARAFE

Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	14 / 31
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Peach, Minerality</i>	18 / 39

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>	14/30
Sauvignon Blanc – Charles Krug, Napa Valley, CA 2017. <i>Passion Fruit, Grapefruit, Bright</i>	15/33
Chardonnay – Tormaresca, Puglia, IT 2016. <i>Citrus, Vanilla, Mineral</i>	15/33
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	17/38
Chardonnay – Hartford Court, Russian River Valley, CA 2016. <i>Creamy, Oak, Citrus</i>	19/41
Chardonnay – Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	22/50
Chardonnay – Rombauer, Carneros, CA 2017. <i>Mango, Crème Brûlée, Vanilla</i>	28/60
RED	GLASS / CARAFE
Sangiovese Blend – Florentia Chianti, Tuscany, IT 2015. <i>Black Cherry, Dark Chocolate, Bright</i>	13/29
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	15/33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2016. <i>Intense, Red Fruit, Fine Tannins</i>	16/34
Pinot Noir – Lupé-Cholet, Comte de Lupé, Burgundy, FR 2013. <i>Balanced, Fresh, Red Fruit</i>	17/36
Zinfandel – Frank Family Vineyards, Napa Valley, CA 2014. <i>Red Raspberry, Pepper, Long Finish</i>	18/38
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	19/40
Pinot Noir – Walt, Las Brisas, By Katherine Hall, Sonoma, CA 2016. <i>Red Fruits, Spices, Elegant</i>	20/44
Merlot Blend – Château Mangot, Bordeaux, CA 2014. <i>Black Cherry, Licorice, Tobacco</i>	21/45
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30/76
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2016. <i>Ripe Fruit, Powerful, Complex</i>	36/97

Wine by the Bottle

FIG & OLIVE

Champagne, Sparkling Wine & Rosé

CHAMPAGNE

Nicolas Feuillatte Brut, Chouilly, NV. <i>Brioche, White Flowers, Apple</i>	89
Henriot, Brut, Reims, NV. <i>Elegant, Green Apples, Apricots</i>	105
Veuve Clicquot, Yellow Label, Reims, NV. <i>Baked Apple, Pear, Peach</i>	124
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	130
Moët & Chandon, Grand Vintage, Épernay, 2008. <i>Toasted Almonds, Candied Citrus, Velvety</i>	175
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	180
Billecart-Salmon, Rosé, Brut, Épernay, NV. <i>Balanced, Red Fruit, Berries</i>	190
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	199
Ruinart, Blanc de Blanc, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	215
Veuve Clicquot, Rosé Vintage, Reims, 2004. <i>Red Fruit, Violets, Long Finish</i>	230
Veuve Clicquot, La Grande Dame, Reims, 2004. <i>Rich, Brioche, Voluptuous</i>	355
Krug, Reims, 2000. <i>Brioche, Minerality, Complex</i>	500
Dom Pérignon, Rosé, Épernay, 2005. <i>Elegant, Smoke, Black Cherry</i>	505
Dom Pérignon, Rosé, Épernay, 2003. <i>Elegant, Smoke, Black Cherry</i>	555

SPARKLING WINE

Cava – Loxarel, Brut, Penedès, SP, 2015. <i>Grapefruit, Floral, Creamy</i>	50
Sparkling Wine – Bellenda, Rosé, Veneto, IT, NV. <i>Strawberry, Toast, Raspberry</i>	65
Sparkling Wine – Conundrum Blanc de Blanc, CA, 2016. <i>Key Lime, Melon, Vanilla</i>	99

ROSÉ BY THE BOTTLE

Montepulciano – Fantini Cerasuolo d’Abruzzo, Montepulciano d’Abruzzo, IT 2016. <i>Cherry, Bright, Persistent</i>	45
Cabernet Sauvignon – Isabel, by Mondavi, California, 2017. <i>Dark Red Fruit, Bold, Subtle Tannins</i>	48
Cinsault/Grenache – Coeur De Rose, Reserve, Côtes de Provence, FR 2016. <i>Floral, White Fruits, Balanced</i>	52
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	55
Grenache Blend – Whispering Angel, Côtes de Provence, FR, 2017. <i>Red Currant, Herbal, Persistent</i>	63
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Nectarine, Minerality</i>	68
Pinot Noir – Domaine Pierre Riffault, “Les 7 Hommes”, Sancerre, FR, 2016. <i>Red Berry, Peach, Minerality</i>	74

FIG & OLIVE
White Wine
Sauvignon Blanc

SANCERRE (FR)

Domaine de Tonnellerie, 2017. 68
Peach, Minerality, Elegant

Pascal Jolivet, 2017. 76
Luscious, Stone Fruit, Classic

BORDEAUX (FR)

Tetre de Launay, Sauv. Blanc/Semillon/Muscadelle, 58
Entre-Deux-Mers, 2016.
Finesse, Minerality, Bright

DOMESTIC (USA)

Charles Krug, Napa Valley, 2017. 58
Passion Fruit, Grapefruit, Bright

Cliff Lede, Napa Valley, CA 2017. 72
Key Lime, Green Apple, Lemongrass

FIG & OLIVE
White Wine
Chardonnay

BURGUNDY (FR)

Joseph Drouhin, Saint-Véran, 2016. <i>Lemon, Honeysuckle, Elegant</i>	68
Seguinot Bordet, Vaillon, Chablis 1er Cru, 2017. <i>Citrus, Bright, Classy</i>	82
Dm Faiveley, Clos Rochette, Mercurey, 2014. <i>Green Apple, Balanced, Fresh</i>	98
Dm Vougeraie, "Terres de Famille", Côte de Nuits, 2013. <i>Pear, Bright Acidity, Soft</i>	125
William Fèvre, Fourchame, Chablis 1er Cru, 2014. <i>Fresh, Citrus, Floral</i>	145
Vincent Girardin, Les Perrier, Mersault 1er Cru, 2015. <i>Almond, Ferns, Exotic Fruit</i>	180

DOMESTIC (USA)

Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	62
Hartford Court, Russian River Valley, CA 2016. <i>Creamy, Oak, Citrus</i>	74
Little Boat, Russian River Valley, CA 2017. <i>Lemon, Tangerine, Minerality</i>	89
Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	89
Rombauer, Carneros, CA 2017. <i>Mango, Crème Brûlée, Vanilla</i>	110
Talbott, "Sleepy Hollow Vineyard", Santa Lucia Highlands, CA 2013. <i>Pear, Creamy, Brioche</i>	125
Mateo, Santa Lucia Highlands, CA 2014. <i>Balanced, Oak, Luscious</i>	125
Château Montelena, Napa Valley, CA 2015. <i>Minerality, Green Apple, Citrus</i>	133
DuMOL, Russian River Valley, CA 2014. <i>Elegant, Citrus, Oak</i>	141
Kistler, "Les Noisetiers", Sonoma Coast, CA 2016. <i>Green Apple, Hazelnut, Vanilla</i>	165

ITALY

Tormaresca, Puglia, 2016. <i>Citrus, Vanilla, Mineral</i>	58
Ciampagnis Vieris "Vie di Romans", Friuli-Venezia, 2014. <i>Peach, Poached Pear, Spice</i>	68

FIG & OLIVE
White Wine
Other Varietals

LOIRE – TOURAINE & SANCERRE (FR)

Muscadet – Sur Lie, Black Label, Château Ragotière, 2015. 42
Citrus, Apple, Pear

Chenin Blanc – Domaine Georges Brunet, Vouvray, 2015. 58
Citrus, Brioche, Acid

PROVENCE & CHÂTEAUNEUF-DU-PAPE (FR)

Vermentino – Côte d’Azur, Côtes de Provence, 2014. 68
Bright Acidity, Fresh, Tropical

Grenache Blanc – Clos de l’Oratoire Des Papes, 135
Châteauneuf-du-Pape, 2013.
White Pepper, Minerality, Grand

ALSACE (FR)

Noble Blend – Hugel et Fils, Gentil “Hugel”, 2015. 50
Peach, Cherry Blossoms, Jasmine

Gewurztraminer - Dm Schlumberger “Les Princes Abbes”, 2014. 68
Lychee, Mango, Candied Ginger

Pinot Gris – Hubert Meyer Winzenburg, Grand Cru, 2014. 78
Sweet Pear, Minerality, Luscious

DOMESTIC (USA)

Chenin Blanc – Dry Creek, 45
Wilson Ranch, Clarksburg, CA 2016.
Peach, Melon, Lavender

Riesling – A to Z, Oregon 2017. 52
Honeysuckle, Lime Zest, Tangerine

Pinot Gris Blend – Brassfield, “Serenity Reserve”, 62
High Valley, CA 2015.
Apricots, Honeydew, Lime Zest

Pinot Gris – Etude, Carneros, CA 2016. 78
Aromatic, Apple Blossom, Peach

White Bordeaux Blend – Morlet, “La Proportion Dorée”, 125
Sonoma County, CA 2013.
Honeysuckle, Tropical Fruit, Full

FIG & OLIVE
White Wine
Other Varietals

ITALY

- Pinot Grigio – Barone Fini, Valdadige, 2017. 50
Floral, Crisp, Fresh
- Garganega – Monte Tondo, Soave Classico, Veneto, 2013. 54
Exotic Fruits, Almond, Classic
- Gavi di Gavi – Broglia la Meirana, Piedmont, 2016. 68
Almond, Apple, Citrus
- Greco di Tufo – Feudi di San Gregorio, Campania, 2015. 72
Lively Acidity, Minerality, Pear
- Pinot Grigio – Abbazia di Novacella, Alto Adige, 2016. 76
Orchard Fruit, Honeydew, Lemon

RUEDA (SP)

- Verdejo – Marques de Irun, 2015. 48
White Fruit, Citrus, Fresh
- Verdejo – Shaya “Habis”, 2010. 68
Full, Rich, Herbal Notes

PENEDÈS (SP)

- Parellada Blend – Can Feixes, Blanc Seleccio’, 2016. 62
Green Apple, Lemon Peel, Jasmine

RIAS BAIXAS (SP)

- Albariño – Palacio de Fefiñanes, 2016. 69
Floral, Apple, Minerals

VINHO VERDE (PO)

- Avesso Blend – Quinta de Linhares, 2015. 52
Sour Pear, Citrus, Floral

FIG & OLIVE
Red Wine
Cabernet Sauvignon

BORDEAUX & CAHORS (FR)

Château Giscours, Cabernet Sauvignon/Merlot, Margaux, 2008. <i>Cassis, Earthy, Expressive</i>	185
Château Grand-Puy Lacoste, Cab Sauv/Merlot, Pauillac, 1998. <i>Licorice, Currant, Leather</i>	350
Ch. Pichon Longueville "Comtesse", Cab Sauv/Merlot, Pauillac, 2011. <i>Blackberry, Vanilla Bean, Soft Tannins</i>	355
Château Calon Segur, Cabernet Blend, Saint-Estèphe, 2000. <i>Black Currant, Cigar Box, Smooth</i>	370
Ducru Beaucaillau, Cabernet Sauvignon/Merlot, St. Julien, 2006. <i>Black Cherry, Vanilla, Mint</i>	395
Pavillon Rouge, Cabernet Sauvignon/Merlot, Margaux, 2003. <i>Cassis, Licorice, Eucalyptus</i>	400
Château Palmer, Cabernet Blend, Margaux, 2000. <i>Dark Fruit, Fine Tannins, Deep</i>	645
Château Mouton Rothschild, Cabernet Blend, Pauillac, 2007. <i>Blackberry, Dark Chocolate, Leather</i>	955
Château Lafite Rothschild, Cabernet Blend, Pauillac, 2005. <i>Dark Cherry, Fine Tannins, Grand</i>	1,955

DOMESTIC (USA)

Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	70
Terroir, Napa Valley, 2015. <i>Ripe Cherry, Blackberry, Cocoa</i>	89
Paul Hobbs, CrossBarn, Sonoma County, 2015. <i>Black Currant, Clove, Cherry</i>	98
"II" by Alpha Omega, Bordeaux Blend, Napa Valley, 2016. <i>Fruit Forward, Bold, Smooth</i>	98
Jordan, Alexander Valley, 2014. <i>Black Currants, Floral, Long Finish</i>	129
"Artemis" by Stags' Leap, Napa Valley, 2016. <i>Smooth Tannins, Vanilla, Plum</i>	140
Justin, "Isosceles", Cabernet Blend, Paso Robles, 2015. <i>Roasted Coffee, Tobacco, Currant</i>	155
Silver Oak, Alexander Valley, 2014. <i>Ripe Berries, Dried Herbs, Silky</i>	170
Caymus Vineyards, Napa Valley, 2016. <i>Blackberry, Vanilla, Well Balanced</i>	197
Meritage, Shafer "One Point Five", Cabernet Blend, Napa Valley, 2014. <i>Currant, Bell Pepper, Oak</i>	215
Morlet, "Mon Chevalier", Cabernet Sauvignon Blend, Knight's Valley, 2011. <i>Blue Fruit, Refined, Minerality</i>	245
Meritage, Pahlmeyer Proprietary, Cabernet Blend, Napa Valley, 2014. <i>Blueberry & Fig, Mint, Leather</i>	365

FIG & OLIVE

Red Wine Pinot Noir

BURGUNDY (FR)

Lupé-Cholet, Comte de Lupé, Burgundy, 2013. <i>Red Fruit, Fresh, Balanced</i>	64
Louis Latour, Mercurey Rouge, Mercurey, 2015. <i>Strawberry, Mocha, Elegant</i>	72
Domaine Vincent Girardin, Pommard, 2014. <i>Dry Raisins, Silky Tannins, Smooth</i>	150
Jean Grivot "Aux Boudots" 1er Cru, Nuits Saint George, 2013. <i>Raspberry, Earthy, Bright</i>	295

DOMESTIC (USA)

Baileyana, "Firepeak Vineyard", Edna Valley, 2016. <i>Red Berry, Bright, Herbaceous</i>	68
Walt, Las Brisas, By Katherine Hall, Sonoma, 2016. <i>Red Fruits, Spices, Elegant</i>	78
Saintsbury, Carneros, 2015. <i>Dark Cherries, Rose Petal, Cardamom</i>	88
Talbott, "Sleepy Hollow Vineyard", Santa Lucia Highlands, 2014. <i>Bing Cherry, Vanilla, Rich</i>	113
Dierberg, Santa Maria Valley, 2014. <i>Raspberry, Mushrooms, Vanilla</i>	130
Bruham, "Gap's Crown Vineyard", Sonoma Coast, 2014. <i>Dried Herb, Allspice, Blackberry</i>	145
Goldeneye, by Duckhorn, Anderson Valley, 2015. <i>Cherry, Wildflower, Pomegranate</i>	145
DuMOL, Russian River Valley, 2015. <i>Strawberry, Rose Petals, Cherry</i>	161

FIG & OLIVE
Red Wine
Other Varietals

BORDEAUX & CAHORS (FR)

Château Lalande, Merlot Blend, Listrac-Médoc, 2012. 58
Ripe Fruit, Cedar, Tobacco

Château Mangot, Merlot Blend, St. Emilion, 2014. 80
Plum, Fruit Forward, Spice

Château Mazeyres, Merlot/Cabernet Franc, Pomerol, 2012. 133
Red Berries, Lilac, Vanilla

Château Cheval Blanc, Merlot/Cabernet Franc, 895
St. Emilion, 2008.
Cerry, Cedar, Floral

RHÔNE & SOUTH COAST (FR)

Dm de l'Espigouette "Plan de Dieu", Grenache Blend, 58
Côtes du Rhône Villages, 2015.
Blackberry, Vanilla, Spice

Côte d'Azur, Grenache/Syrah, Côtes de Provence, 2013. 68
Red Fruit, Fresh, Vibrant

Domaine du Vieux Lazaret, Grenache, 130
Châteauneuf-du-Pape, 2015.
Cherry, Pepper, Cigar Box

DOMESTIC (USA)

Frank Family Vineyards, Zinfandel, Napa Valley, 2015. 68
Red Raspberry, Pepper, Long Finish

Whitehall Lane, Merlot/Cabernet/Syrah, Napa Valley, 2014. 74
Red Cherry, Spiced Berry, Light Oak

Prisoner, Red Blend, Napa Valley, 2017. 89
Cherry, Vanilla, Dark Chocolate

Duckhorn, Merlot, Napa Valley, 2014. 119
Black Cherry, Plum, Spice

Cenyth, Meritage Blend, Sonoma County, 2014. 125
Silky, Black Cherry, Vanilla

DuMOL, Syrah, Russian River Valley, 2014. 135
Raspberry, Oak, Dense

FIG & OLIVE
Red Wine
Other Varietals

APULIA (IT)

Palama', Salice Salentino, Negroamaro Blend, 2015. 42
Black Cherry, Spice, Fine Tannins

Altemura Sasseo, Primitivo, 2016. 62
Wild Berries, Pepper, Cloves

PIEDMONT (IT)

Seghesio, Barolo, Nebbiolo, 2013. 98
Elegant, Black Cherry, Balanced

Albino Rocca, Barbaresco, Nebbiolo, 2012. 115
Red Fruit, Lively Tannins, Minerality

TUSCANY (IT)

Florentia, Chianti Classico, Sangiovese Blend, 2015. 52
Red Cherry, Spice, Smooth

Astorre Noti, Chianti Classico, Sangiovese, 2013. 68
Spicy, Soft Tannins, Long Finish

Antinori, "Il Bruciato" Super Tuscan, Cab. Sauv. Blend, 2016. 78
Cherry, Raspberry, Floral

Gaja Ca' Marcanda "Promis", Merlot Blend, 2015. 120
Plum, Cedar, Long Finish

Caparzo, Brunello di Montalcino, Sangiovese, 2013. 125
Wild Berries, Harmonious, Vanilla

Astorre Noti, Brunello di Montalcino, Sangiovese, 2009. 155
Floral, Bright Red Fruit, Balanced

VALPOLICELLA (IT)

Costasera, Amarone, Corvina Blend, 2012. 140
Red Fruit, Violet, Anis

FIG & OLIVE
Red Wine
Other Varietals

RIOJA (SP)

Valserrano, Crianza, Tempranillo, 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	58
Valserrano, Reserva, Tempranillo, 2011. <i>Blackberry, Tannins, Leather</i>	68
Viña Arana, Tempranillo, La Rioja Alta, 2009. <i>White Pepper, Delicate Fruit, Earth</i>	92

PRIORAT & CAMPO DE BORJA (SP)

Veraton, Alto Moncayo, Garnacha, Campo de Borja, 2013. <i>Cigar Box, Chocolate, Pepper</i>	94
Marco Abella "Mas Mallola", Garnacha/Carinena, Priorat, 2008. <i>Raspberry, Spice, Velvety</i>	95
Alto Moncayo, Bodegas Alto Moncayo, Garnacha, Campo de Borja, 2013. <i>Cigar Box, Dark Fruit, Smooth</i>	98
Vall Llach, Idus, Carinena/Garnacha, Priorat, 2015. <i>Baked Dark Berries, Plum, Peppery Notes</i>	115

RIBERA DEL DUERO, JUMILLA & TORO (SP)

Emilio Moro, Tinto Fino, Ribera de Duero, 2016. <i>Red Berries, Pepper, Cedar</i>	72
Bodega Numanthia, Termes, Tinta de Toro, Toro, 2014. <i>Berries, Liquorice, Cedar</i>	75
Bodega El Nido, Clio, Monastrell/Cab Sauv, Jumilla, 2015. <i>Black Cherry, Vanilla, Oak</i>	115
Alion by Bodegas Vega Sicilia, Tempranillo, Ribera del Duero, 2013. <i>Black Fruit, Fine Tannin, Vanilla</i>	197

ARGENTINA

Bodega Caro, Aruma, Malbec, Mendoza, 2016. <i>Intense, Red Fruit, Silky Tannin</i>	60
Bramare Viña Cobos by Paul Hobbs, Malbec, Mendoza, 2015. <i>Black Fruit, Floral, Long Finish</i>	92
Terrazas de Los Andes "Las Compuertas", Malbec, Mendoza, 2013. <i>Black Fruit, Pepper, Silky Tannins</i>	125
Cheval des Andes, Malbec/Cabernet Sauvignon, Mendoza, 2009. <i>Ripe Tannins, Black Fruit, Dry</i>	200