

## 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 Soulflower

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

##### Pear Sangria

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

##### Rosé Sangria

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

#### HOUSE MIXED COCKTAILS 8

#### WINE BY THE GLASS

##### SPARKLING WINE

Cava – Loxarel Brut, 8  
Penedes, SP NV. *Grapefruit, Floral, Creamy*

##### WHITE

Pinot Grigio – Barone Fini, 7  
Valdadige, IT. *Floral, Crisp, Fresh*

Chardonnay – Tormaresca, 8  
Puglia, IT. *Citrus, Vanilla, Mineral*

##### ROSÉ

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

##### RED

Sangiovese Blend – Florentia Chianti, 8  
Tuscany, IT 2015. *Black Cherry, Dark Chocolate, Bright*

Tempranillo – Valserrano, Crianza, 9  
Rioja, SP. *Red Fruit, Soft Tannins, Smooth*

#### BEER 7

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Aperitivo is available every day  
at the bar from 4PM to 7PM

#### 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.