

FIG & OLIVE

MEDITERRANEAN SELECTIONS

TOP RECOMMENDATIONS
FROM OUR CELLAR



SPARKLING

GLS/BTL

Cava – Loxarel, Brut,
Penedès, SP 2015. 13/55
Grapefruit, Floral, Creamy

WHITE WINE

GLS/BTL

Grenache Blanc Blend – Jaboulet "Parallele 45" Circa, 52
Côtes du Rhône, FR 2016.
White Peach, Fresh, Mineral

Sauvignon Blanc/Muscat – Gramona "Gessami" 62
Penedès, 2017.
Lilacs, Stone Fruit, Aromatic

Chardonnay – Henri Perusset Macon Villages, 68
Burgundy, 2016.
Smooth, Vibrant, Minerality

ROSÉ WINE

GLS/BTL

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

RED WINE

BTL

Grenache/Syrah – Côte d'Azur, 68
Côtes de Provence, 2014.
Red Fruit, Fresh, Vibrant

Primitivo – Altemura Sasseo, 64
Apulia, IT 2015.
Wild Berries, Pepper, Cloves

Garnacha/Carinena/Cabernet – Bluegray, 60
Priorat, 2014.
Complex, Black Fruit, Currant

DESSERT WINE

GLS/BTL

'Ben Rye', Donnafugata, 18/72
Passito di Pantelleria DOP.
Dried Apricot, Figs, Luscious – 375 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

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

16

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 SELECTION

Chardonnay – Duckhorn, Napa Valley, 2015. <i>Pear, Vanilla, Mandarin Orange</i>	22
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Black Currant, Coffee, Tobacco</i>	30

CHAMPAGNE & SPARKLING WINE

Cava – Loxarel, Brut, Penedès, SP 2015. <i>Grapefruit, Floral, Creamy</i>	13
Sparkling Wine – Lamberti, 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>	28

ROSÉ

GLASS / CARAFE

Tempranillo – Marqués de Cáceres, Rioja, SP 2016. <i>Red Fruit, Bright, Fresh</i>	13 / 28
Montepulciano – Fantini Cerasuolo d'Abruzzo, Montepulciano d'Abruzzo, IT 2016. <i>Cherry, Bright, Persistent</i>	15 / 32
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2016. <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>	14/30
Sauvignon Blanc – Decoy, by Duckhorn, Sonoma County, CA 2017. <i>Nectarine, Honeydew, Lively</i>	15/33
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	17/38
Chardonnay – Laguna, Russian River, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	17/38
Chardonnay – Duckhorn, Napa Valley, 2015. <i>Pear, Vanilla, Mandarin Orange</i>	22/50

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 – Smoke Tree, Sonoma County, CA 2016. <i>Raspberry, Cherry, Bright</i>	16/34
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2014. <i>Tobacco, Cedar, Ripe Fruit</i>	17/37
Pinot Noir – Jean-Claude Boisset "Les Ursulines", Burgundy, FR 2016. <i>Red Fruit, Plum, Spice</i>	18/38
Syrah/Grenache Blend – Tablas Creek, Patelin de Tablas, Paso Robles, CA 2015. <i>Plum, Blueberry, Mineral</i>	18/38
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	20/43
Cabernet Sauvignon Blend – Leviathan, Napa Valley, CA 2014. <i>Dark Fruit, Rich, Exceptional</i>	25/53
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Black Currant, Roasted Coffee, Tobacco</i>	30/76

Wine by the Bottle

FIG & OLIVE

Champagne, Sparkling Wine & Rosé

CHAMPAGNE

Veuve Clicquot Yellow, Reims, NV. <i>Baked Apple, Pear, Peach</i>	109
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	120
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	145
Ruinart, Blanc de Blanc, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	165
Ruinart, Brut Rosé, Reims, NV. <i>Ripe Cherry, Lush, Vibrant</i>	183
Moët & Chandon, Grand Vintage, Épernay, 2009. <i>Toasted Almonds, Candied Citrus, Velvety</i>	185
Veuve Clicquot Gold, Reims, 2008. <i>Toasted Brioche, Racy Acidity, Lively</i>	204
Ruinart, Dom Ruinart, Reims, 2004. <i>Rich, Toast, Long Finish</i>	250
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	300
Krug, Reims, 2002. <i>Brioche, Minerality, Complex</i>	500
Dom Pérignon, Rosé, Épernay, 2005. <i>Elegant, Smoke, Black Cherry</i>	630

SPARKLING WINE

Cava – Loxarel, Brut, Penedès, SP 2015. <i>Grapefruit, Floral, Creamy</i>	55
Sparkling Wine – Lamberti, Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	65

ROSÉ BY THE BOTTLE

Tempranillo – Marqués de Cáceres, Rioja, SP, 2016. <i>Red Fruit, Bright, Fresh</i>	50
Montepulciano – Fantini Cerasuolo d’Abruzzo, Montepulciano d’Abruzzo, IT 2016. <i>Cherry, Bright, Persistent</i>	56
Grenache/Cinsault/Syrah – M by Minuty, Côtes de Provence, FR 2017. <i>Bright, Orange Peel, Currant</i>	62
Cinsault/Grenache/Syrah – Coeur de Rose Reserve, Côtes de Provence, FR 2016. <i>Lychee, Citrus, Balanced</i>	64
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2016. <i>Raspberry, Peach, Minerality</i>	66

FIG & OLIVE
White Wine
Sauvignon Blanc

LOIRE–TOURAINE, SANCERRE & POUILLY-FUMÉ (FR)

Château de la Roche, Loire, 2015. 59
Crisp, Apple, Citrus

Domaine de Tonnellerie, Sancerre, 2017. 66
Peach, Minerality, Elegant

Pascal Jolivet, Sancerre, 2017. 72
Luscious, Stone Fruit, Classic

BORDEAUX (FR)

Dourthe, La Grande Cuvée, 2017. 58
Stone Fruit, Bright, Elegant

DOMESTIC (USA)

Elizabeth Spencer, Mendocino, 2017. 54
Herbaceous, Pear, Balanced Acidity

Decoy, by Duckhorn, Sonoma County, 2017. 58
Nectarine, Honeydew, Lively

Charles Krug, Napa Valley, 2016. 62
Passion Fruit, Grapefruit, Bright

PENEDÈS (SP)

Gramona "Gessami", Sauvignon Blanc/Muscat, 2017. 62
Lilacs, Stone Fruit, Aromatic

FIG & OLIVE
White Wine
Chardonnay

BURGUNDY (FR)

Henri Perusset Macon Villages, 2016. <i>Smooth, Vibrant, Minerality</i>	68
Simonnet Febvre, Côte de Lechet, Chablis 1er Cru, 2015. <i>White Peach, Orange Peel, Floral</i>	84
Dm. Jean Marc Boillot, Montagny 1er Cru, 2016. <i>Apricot, Honey, Balanced</i>	96
Domaine Fevre, Fourchaume, Chablis 1er Cru, 2014. <i>Almond, Floral, Creamy</i>	145
Bouchard Père et Fils Genevrières, Meursault 1er Cru. <i>Burgundy, 2013 Butter, Oak, Almond</i>	200

DOMESTIC (USA)

Cambria, Katherine's Vineyard, Santa Maria Valley, 2015. <i>Stone Fruit, Balanced, Crisp</i>	56
Smoke Tree, Sonoma County, 2016. <i>Nectarine, White Flower, Balanced</i>	60
Laguna, Russian River Valley, 2015. <i>Stone Fruit, Tangerine, Creamy</i>	66
Gary Farrell, Russian River Valley, 2013. <i>Pear, Honeysuckle, Kaffir Lime</i>	88
Duckhorn, Napa Valley, 2015. <i>Pear, Vanilla, Mandarin Orange</i>	89
Little Boat, Russian River Valley, 2016. <i>Red Apple, Lemon, Vanilla</i>	92
Hartford Court, Russian River Valley, 2016. <i>Creamy, Oak, Citrus</i>	98
Ramey, Russian River Valley, 2015. <i>Creamy, Apricot, Pistachio</i>	115
DuMOL, Russian River Valley, 2015. <i>Elegant, Citrus, Oak</i>	135
Kistler, Les Noisetiers, Sonoma Coast, 2015. <i>Chablis-like, Lime Blossom, Chalk Minerality</i>	180

SOUTHERN ITALY

Tormaresca, Puglia, 2016. <i>Bright, Minerality, Tangerine Acidity</i>	52
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FIG & OLIVE
White Wine
Other Varietals

LOIRE–TOURAINE, SANCERRE & POUILLY-FUMÉ (FR)

Chenin Blanc – Château Montfort, Vouvray Demi-sec, 56
Loire Valley, 2017.

Apple, Minerality, Lively Acidity

RHÔNE (FR)

Grenache Blanc Blend – Jaboulet "Parallele 45" Circa, 52
Côtes du Rhône, 2016.

White Peach, Fresh, Mineral

DOMESTIC (USA)

Riesling – A to Z, Oregon 2017. 52

Honeysuckle, Lime Zest, Tangerine

PIEDMONT (IT)

Cortese – La Scolca Gavi di Gavi, Gavi, 2017. 62

Pear, Minerality, Dry

Arneis – Bruno Giacosa, Roero, 2015. 78

Apricot, Acacia Flowers, Supple

VENETO (IT)

Pinot Grigio – Barone Fini, Valdadige, 2017. 48

Floral, Crisp, Fresh

Garganega – Inama Soave Classico, Veneto, 2016. 54

Stone Fruit, Floral, Subtle Almond

Pinot Grigio – Abbazia di Novacella, Alto Adige, 2017. 68

Orchard Fruit, Honeydew, Lemon

SOUTHERN ITALY

Greco di Tufo – Feudi di San Gregorio, Campania, 2015. 66

Lively Acidity, Minerality, Pear

RUEDA (SP)

Verdejo – Finca Montepedroso, Rueda, 2014. 50

Passion Fruit, Grapefruit, Floral

RIAS BAIXAS (SP)

Albarino – Palacio de Fefinanes, Rias Bixaxas, 2017. 54

Floral, Apple, Minerals

FIG & OLIVE
Red Wine
Cabernet Sauvignon

BORDEAUX (FR)

Château Lalande, Cru Bourgeois, Merlot/Cab Sauv, Listrac-Médoc, 2014. <i>Tobacco, Cedar, Ripe Fruit</i>	59
Vieux Château Saint André, Cabernet Blend, Saint-Émilion, 2013. <i>Dark Cherry, Minerality, Velvety Finish</i>	92
Lacoste Borie, Cabernet Blend, Pauillac, 2014. <i>Ripe Plum, Dark Chocolate, Long Finish</i>	110
Château Peymartin, Cab Sauv/Merlot, Saint-Julien, 2014. <i>Dark Fruit, Toasted Vanilla, Firm Acidity</i>	130
Château Calon Segur, Cabernet Blend, St. Estephe, 2005. <i>Black Currant, Cigar Box, Smooth</i>	395
Château Margaux, Cabernet Blend, Margaux, 2006. <i>Dark Fruit, Fine Tannins, Deep</i>	935
Château Mouton Rothschild, Cabernet Blend, Pauillac, 2008. <i>Blackberry, Dark Chocolate, Leather</i>	1,105

DOMESTIC (USA)

Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	76
Textbook, Napa Valley, 2016. <i>Bold, Currant, Full Tannins</i>	82
Leviathan, Cabernet Sauvignon Blend, Napa Valley, 2014. <i>Dark Fruit, Rich, Exceptional</i>	98
Paul Hobbs, CrossBarn, Sonoma County, 2015. <i>Black Currant, Clove, Cherry</i>	117
Little Boat, Dry Creek Valley, 2015. <i>Strawberry, Mocha, Smooth</i>	123
Ramey Claret, Cabernet Sauvignon Blend, Napa Valley, 2015. <i>Round, Dark Fruit, Seductive</i>	129
Ehlers Estate, 120 Over 80, St. Helena, 2011. <i>Dark Raspberry, Structured, Velvety</i>	140
Justin Isosceles, Cabernet Blend, Paso Robles, CA 2015. <i>Black Currant, Coffee, Tobacco</i>	155
Silver Oak, Alexander Valley, 2013. <i>Ripe Berries, Dried Herbs, Silky</i>	190
Caymus Vineyards, Napa Valley, 2016. <i>Blackberry, Vanilla, Well Balanced</i>	215
Opus One, Cabernet Blend, Napa Valley, 2015. <i>Blueberry, Black Olive, Licorice</i>	490

FIG & OLIVE

Red Wine Pinot Noir

BURGUNDY (FR)

Jean-Claude Boisset "Les Ursulines", Burgundy, 2016. <i>Red Fruit, Plum, Spice</i>	66
Louis Latour, Côte de Nuits, Burgundy, 2016. <i>Velvety, Red Fruit, Bright</i>	88
Xavier Monnot, Clos de La Fussiere, Maranges 1er Cru, 2015. <i>Red Fruit, Soft Tannins, Silky</i>	115
Domaine Faiveley, Clos des Myglands, Mercurey, 2014. <i>Red Fruit, Silky Tannins, Bright</i>	130
Joseph Drouhin, Vosne-Romanée, 2015. <i>Wild Cherry, Truffle, Oak</i>	165

DOMESTIC (USA)

Smoke Tree, Sonoma County, 2016. <i>Raspberry, Cherry, Bright</i>	60
Buena Vista, Sonoma County, 2016. <i>Red Fruit, Forward, Bright</i>	69
Hitching Post "Hometown", Santa Barbara, 2017. <i>Ripe Red Berry, Plum, Oak</i>	78
Little Boat, Russian River Valley, 2015. <i>Dark Cherry, Vanilla, Smooth</i>	92
Goldeneye, by Duckhorn, Anderson Valley, 2016. <i>Cranberry, Blackberry, Subtle Leather</i>	110

NORTHERN ITALY

Ambo, Lombardy, 2017. <i>Cherry, White Pepper, Fine Tannin</i>	50
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FIG & OLIVE
Red Wine
Other Varietals

DOMESTIC (USA)

Syrah/Grenache Blend – Tablas Creek, Patelin de Tablas, Paso Robles, 2015. 66

Plum, Blueberry, Mineral

Merlot – Stag’s Leap, Napa Valley, 2014. 78

Elegant, Red Fruit, Velvety

Merlot – Duckhorn, Napa Valley, 2015. 135

Black Cherry, Plum, Spice

BORDEAUX & CAHORS (FR)

Malbec – Château du Caillou, Cahors, 2015. 68

Tannins, Rich, Cherry

Malbec – Château Haut-Monplaisir, Prestige, Cahors, 2014. 84

Vanilla, Dark Berry, Concentrated

Merlot/Cab Franc – Château Simard, Saint-Émilion Grand Cru, Bordeaux, 2010. 145

Cassis, Round Structure, Plum

Merlot/Cab Franc – Château Fonroque, St. Emilion Grand Cru, Bordeaux, 2012. 180

Black Fruit, Subtle Wood, Velvety

RHÔNE (FR)

Grenache/Syrah – Côte d’Azur, Côtes de Provence, 2014. 68

Red Fruit, Fresh, Vibrant

Grenache Blend – Château La Nerthe, Châteauneuf-du-Pape, 2014. 150

Dark Fruit, Earth, Minerality

FIG & OLIVE
Red Wine
Other Varietals

PIEDMONT (IT)

Nebbiolo – Matteo Correggia, Roero Rosso, 2015. <i>Strawberry, Dried Flowers, Smooth Tannins</i>	69
Nebbiolo – Castello Di Neive, Barbaresco, 2014. <i>Floral, Intense, Spice</i>	92
Nebbiolo – Villadoria Barolo, 2012. <i>Dried Roses, Vanilla, Pepper</i>	98
Corvina Blend – Costasera, Amarone, Valpolicella, Veneto 2012. <i>Red Fruit, Violet, Anise</i>	134
Barbera – Vietti, Scarrone, Barbera d’Alba, 2015. <i>Dark Fruit, Velvety, Balanced</i>	120

TUSCANY (IT)

Sangiovese Blend – Florentia, Chianti Classico, 2015. <i>Red Cherry, Spice, Smooth</i>	50
Sangiovese/Cabernet Blend - La Maialina, Gertrude, 2014. <i>Black Cherry, Dark Chocolate, Tobacco</i>	58
Sangiovese – Astorre Noti, Chianti Classico, 2013. <i>Spicy, Soft Tannins, Long Finish</i>	72
Sangiovese – Luiano, Chianti Classico Riserva, 2015. <i>Cherry, Pepper, Velvety</i>	80
Red Blend – Arcanum, Il Fauno, 2014. <i>Plum, Spice, Smooth</i>	98
Sangiovese – Astorre Noti, Brunello di Montalcino, 2009. <i>Floral, Bright Red Fruit, Balanced</i>	125

APULIA (IT)

Primitivo – Altemura Sasseo, 2015. <i>Wild Berries, Pepper, Cloves</i>	64
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FIG & OLIVE
Red Wine
Other Varietals

PRIORAT, CAMPO DE BORJA & TORO (SP)

- Garnacha/Carinena/Cabernet – Bluegray, 60
Priorat, 2014.
Complex, Black Fruit, Currant
- Tinto de Toro – Bodega Numanthia, Termes, Toro, 2015. 75
Berries, Liquorice, Cedar
- Garnacha – Veraton, Alto Moncayo, 98
Campo de Borja, 2014.
Cigar Box, Chocolate, Pepper

RIOJA (SP)

- Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2014. 56
Perfect Balance of Red Fruit, Fine Tannin
- Tempranillo – Valserrano, Reserva, Rioja Alavesa, 2013. 66
Blackberry, Tannins, Leather
- Tempranillo – Valserrano, Gran Reserva, 115
Rioja Alavesa, 2011.
Cherry, Oak, Smooth Tannin

RIBERA DEL DUERO (SP)

- Tempranillo – Valdubon Cosecha, 2014. 68
Spice, Vanilla, Dark Fruit
- Tempranillo – Emilio Moro, 2016. 75
Round, Dark Fruit, Smooth

ARGENTINA

- Malbec – Bodega Caro, Aruma, Mendoza, 2016. 60
Intense, Red Fruit, Silky Tannin
- Malbec – Bramare Viña Cobos by Paul Hobbs, 92
Mendoza, 2015.
Red Fruit, Floral, Long Finish
- Malbec – Terrazas de Los Andes "Las Compuertas", 125
Mendoza, 2014.
Black Fruit, Pepper, Silky Tannins
- Malbec/Cabernet Sauvignon – Cheval des Andes, 200
Mendoza, 2013.
Ripe Tannins, Black Fruit, Dry