

## FIG & OLIVE

### SPECIALTY COCKTAILS 9

#### THE FIG & OLIVE

Muddled Grapes, Basil, Lemon Juice  
New Amsterdam Gin, Lillet Blanc

#### MEDITERRANEAN MULE

New Amsterdam Vodka, Fresh Ginger, Lime,  
Fresh Rosemary, Rosemary Syrup & Ginger Beer  
Served in a traditional metal mug

#### CUCUMBER COSMO

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

#### ROSSELLINI

Passion Fruit Vodka, Blood Orange Juice  
Lime Juice, Dry Orange Slice

#### MOROCCAN OLD FASHIONED

Lemon Thyme Infused Bourbon, Green Chartreuse,  
Moroccan Mint Tea & Peach Bitters

#### EL MATADOR

Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice

#### ROSÉ SANGRIA

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

### HOUSE MIXED COCKTAILS 8

### WINE BY THE GLASS 7

#### SPARKLING WINE

Cava – Campo Viejo  
Penedes, SP NV. *Grapefruit, Ripe Apple, White Flower*

#### WHITE

Pinot Grigio – Barone Fini  
Valdadige, IT 2016. *Floral, Crisp, Fresh*  
Sauvignon Blanc – Charles Krug  
Napa Valley, CA 2016. *Passion Fruit, Grapefruit, Bright*

#### ROSÉ

Montepulciano – Fantini, Cerasuolo  
Abruzzo, IT 2016. *Cherry, Bright, Persistent*

#### RED

Sangiovese Blend – Cavatina, Chianti Classico Riserva  
Tuscany, IT 2011. *Dark Cherry, Violet, Cedar*  
Malbec – Bodega Caro, Aruma  
Mendoza, ARG 2016. *Intense, Red Fruit, Fine Tannins*

### BEER 5

## FIG & OLIVE

### CROSTINI 3 FOR 10 | 6 FOR 18

SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

**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

**Mushroom Croquette** 10

Truffle Aioli, Parmesan.

**Truffle Arancini** 9

Fried Truffle Risotto, Served with Truffle Aioli.

**Mini Avocado Toast** 9

Whole Grain Bread, Avocado, Hard-Boiled Quail Egg,  
Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust.

**F&O Sliders** 11

Tomato, Pickled Onion, Shallot Sauce, Choice of Cheese  
Skinny Fries.

**Short Rib Sliders** 11

Balsamic Glazed Short Rib, Horseradish Aioli, Carmelized  
Onions.

**Oysters\*** 6 for 10 | 12 for 19

Local Oysters, Sherry Mignonette  
Tarragon Aioli, F&O Cocktail Sauce.

**Shrimp Cocktail** 14

Black Tiger Shrimp, F&O Cocktail Sauce.

**Marinated Olives** 6

Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso  
Sevillano.

**Cheese Board\*** 13

Selection of Five Artisan Cheeses, F&O Tapenade, Fig Jam,  
Marcona Almonds, Mixed Olives, Toast.

**Charcuterie Plate** 13

Selection of Four Meats, Cornichons, Pickled Carrot, Pickled  
Red Onion, Whole Grain Mustard, Toast.

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

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.