

# 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, Served Straight Up

#### **Peachy Keen**

Bulleit Bourbon, Giffard Crème de Pêche, Angostura Bitters, Garnished with Mint & Served on the Rocks

#### **Pear Sangria**

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

### *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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## HAPPY HOUR | APERITIVO

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.