

OUR ROSÉ SELECTION



ROSÉ WINE GLASS / BOTTLE

Carignan – VillaViva, 12/48
 Languedoc-Roussillon, FR 2018.
Raspberry, Strawberry, Fresh

Grenache Blend – FIG & OLIVE, Coeur de Rosé, 17/68
 Côtes de Provence, France 2019.
Notes of Lychee, Citrus with an Elegant, Balanced Finish

SPARKLING ROSÉ GLASS / BOTTLE

Sparkling Wine – Syltbar, Rosé, 17/68
 Friuli, IT NV.
Lychees, Citrus, Elegant

Champagne – Moët & Chandon, Rosé Impérial, 28/106
 Épernay, FR NV.
Raspberry, Cherry, Floral

Dom Pérignon, Champagne – Rosé, 630
 Épernay, FR 2004.
Elegant, Smoke, Black Cherry

FIG & OLIVE ROSÉ

FIG & OLIVE proudly introduces our very own rosé from the heart of Côtes de Provence near the town of St. Tropez.

Created to pair with the Provencal & Mediterranean cuisine, our rosé is a balance between freshness & richness. It offers a highly aromatic nose with notes of lychees and citrus.

FIG & OLIVE

WINE BY THE GLASS

OUR CORAVIN/PERLAGE SELECTION

Cabernet Blend – Jordan, 30
Alexander Valley, 2015.
Black Currants, Floral, Long Finish

Chardonnay – Newton Vineyards, Unfiltered, 28
Napa Valley, California, 2016.
Pear, Vanilla, Structured

CHAMPAGNE & SPARKLING WINE

Prosecco – Luca Paretti, LØVO Doc Brut, 14
Treviso, Italy NV.
Understated Aromas of Green Apple & Peach with Floral Notes

Sparkling Wine – Syltbar, Rosé, 17
Friuli, IT NV.
Lychees, Citrus, Elegant

Champagne – Veuve Clicquot, Yellow Label, 24
Reims, FR NV.
Baked Apple, Pear, Peach

Champagne – Moët & Chandon, Rosé Impérial, 28
Épernay, FR NV.
Raspberry, Cherry, Floral

ROSÉ

GLASS / BOTTLE

Carignan – VillaViva, 12/48
Languedoc-Roussillon, FR 2018.
Raspberry, Strawberry, Fresh

Grenache Blend – FIG & OLIVE, Coeur de Rosé, 17/68
Côtes de Provence, France 2019.
Notes of Lychee, Citrus with an Elegant, Balanced Finish

FIG & OLIVE

WINE BY THE GLASS

WHITE

Sauvignon Blanc – Biscaye Baie, Côtes de Gascogne, France 2018. <i>Fresh & Crisp in the Mouth, White Flowers Nose</i>	12
Riesling – Willm, Alsace, France 2018. <i>Hints of Lemon, Fresh Fruits & Citrus</i>	15
Pinot Grigio – Barone Fini, Valdadige, Italy 2018. <i>Floral, Crisp, Fresh</i>	16
Chardonnay – Laguna, Russian River Valley, CA 2016. <i>Stone Fruit, Tangerine, Creamy</i>	17
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, France 2018. <i>Peach, Minerality, Elegant</i>	18
Chardonnay – Simonnet-Febvre, Chablis, Burgundy, France, 2018. <i>Fine Citrus Notes with Hints of Green & Yellow Apples</i>	20
Chardonnay – Newton Vineyards, Unfiltered, Napa Valley, California, 2016. <i>Pear, Vanilla, Structured</i>	28

RED

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2016. <i>Black Cherry, Dark Chocolate, Bright</i>	14
Tempranillo – Valserrano, Crianza, Rioja, SP 2017. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	16
Malbec – Château du Caillau, Cahors, FR 2017. <i>Tannins, Rich, Cherry</i>	16
Pinot Noir – Andre Montessuy, Bourgogne, Burgundy, FR 2017. <i>Notes of raspberries and strawberries highlighted by a subtle spicy background</i>	17
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2016. <i>Tobacco, Cedar, Ripe Fruit</i>	17
Pinot Noir – Hahn, Estate Pinot Noir, Arroyo Seco, Monterey, CA 2017. <i>Dried Cherry Notes Mixed with Raspberry & Baking Spices</i>	18
Cabernet Sauvignon – The Vice, The House, Napa Valley, CA 2017. <i>Black Fruit, Dried Violet, Mocha, Black Tea & Cigar</i>	19

WINE BY THE BOTTLE

FIG & OLIVE

CHAMPAGNE, SPARKLING WINE & ROSÉ

CHAMPAGNE

Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i> 375 ml	63
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	106
Veuve Clicquot, Yellow Label, Reims, NV. <i>Baked Apple, Pear, Peach</i>	106
Perrier-Jouët, Grand Brut, Épernay, NV. <i>Delicate, Elegant, Yellow Fruits & Fresh Fruit</i>	153
Ruinart, Blanc de Blancs, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	159
Krug, Grande Cuvée, Reims, NV. <i>Brioche, Minerality, Complex</i>	405
Dom Pérignon, Rosé, Épernay, 2004. <i>Elegant, Smoke, Black Cherry</i>	630

SPARKLING WINE

Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, IT NV. <i>Understated Aromas of Green Apple & Peach with Floral Notes</i>	49
Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	68

ROSÉ BY THE BOTTLE

Carignan – VillaViva, Languedoc-Roussillon, FR 2018. <i>Raspberry, Strawberry, Fresh</i>	48
Grenache Blend – FIG & OLIVE, Coeur de Rosé, Côtes de Provence, France 2019. <i>Notes of Lychee, Citrus with an Elegant, Balanced Finish</i>	68

FIG & OLIVE

WHITE WINE

SAUVIGNON BLANC

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

Domaine de Tonnellerie, Sancerre, 2018. 68
Peach, Minerality, Elegant

CÔTES DE GASCogne (FR)

Biscaye Baie, 2018. 48
Fresh & Crisp in the Mouth, White Flowers Nose

DOMESTIC (USA)

Grgich Hills Estate, Fumé Blanc, Napa Valley, CA 2017. 88
Tropical Fruit, Melon & Citrus Notes with a Crisp, Balanced Acidity

SOMMELIER PICK

Grgich Hills Estate, Fumé Blanc, 88
Napa Valley, CA 2017.
Tropical Fruit, Melon & Citrus Notes with a Crisp, Balanced Acidity

FIG & OLIVE WHITE WINE CHARDONNAY

BURGUNDY (FR)

Simonnet-Febvre, Chablis, Burgundy, 2018. 71
Fine Citrus Notes with Hints of Green & Yellow Apples

Louis Latour, Beaune Blanc, Beaune, 2016. 91
Floral Nose & Vanilla Notes, Beautiful Saline Finish

DOMESTIC (USA)

Laguna, Russian River Valley, CA 2016. 62
Stone fruit, Tangerine, Creamy

Matthiasson, Linda Vista Vineyard, Napa Valley, CA 2018. 81
Yellow Peaches, Musk Melon & Honey on the Nose & Palate

Au Contraire, Mighty Mouse, Russian River Valley, 2014. 113
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity
Providing Refreshing Feel*

Newton Vineyards, Unfiltered, Napa Valley, CA 2016. 134
Pear, Vanilla, Structured

SOUTHERN ITALY

Tormaresca, Puglia, 2018. 58
Bright, Minerality, Tangerine Acidity

SOMMELIER PICK

Au Contraire, Mighty Mouse, 2014. 113
Russian River Valley, CA 2014.
*Pear Compote, Salty Lemon & Limestone, Lifted Acidity
Providing Refreshing Feel*

FIG & OLIVE

WHITE WINE

FRANCE

ALSACE

Riesling – Willm, Alsace, 2018. 49
Hints of Lemon, Fresh Fruits & Citrus

ITALY

VENETO & NORTH-EAST

Pinot Grigio – Barone Fini, Valdadige, 2018. 59
Floral, Crisp, Fresh

CAMPANIA

Falanghina-Mastroberardino, Falanghina del Sannio, 2017. 59
Aromas of Ripe Pineapples Complemented by Undernotes of White Flowers

FIG & OLIVE

RED WINE

CABERNET SAUVIGNON

DOMESTIC (USA)

The Vice, The House, Napa Valley, 2017. <i>Black Fruit, Dried Violet, Mocha, Black Tea & Cigar</i>	79
Marietta, Armé, Cabernet Blend, Sonoma/Mendocino, 2016. <i>Plums, Blueberries, Spice Followed by Mint & Leather</i>	89
Paul Hobbs, CrossBarn, Sonoma County, 2016. <i>Black Currant, Clove & Cherry</i>	112
Newton Vineyards, Unfiltered, Napa Valley, 2016. <i>Dark Cherry, Bramble, Firm, Fine Tannins</i>	127
Jordan, Alexander Valley, 2015. <i>Black Currants, Floral, Long Finish</i>	167
Silver Oak, Alexander Valley, 2015. <i>Ripe Berries, Dried Herbs with a Silky Finish</i>	192
Caymus Vineyards, Napa Valley, 2017. <i>Blackberry, Vanilla, Well Balanced</i>	230
Joseph Phelps "Insignia", Napa Valley, 2016. <i>Dark Berries, Spice Box, Elegant</i>	330

SOMMELIER PICK

Paul Hobbs, CrossBarn, Sonoma County, 2016. <i>Black Currant, Clove & Cherry</i>	112
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FIG & OLIVE

RED WINE

PINOT NOIR

BURGUNDY (FR)

Andre Montessuy, Bourgogne Pinot Noir, 2017. 58
Notes of raspberries and strawberries highlighted by a subtle spicy background

Louis Latour, Mercurey Rouge, Mercurey, 2016. 69
Black Currant, Strawberry, Smooth

Harmand-Geoffroy, Gevrey-Chambertin En Jouise, 2013. 147
Dried Rose on the Nose, Wild Berries & Black Mushroom

DOMESTIC (USA)

Hahn, Estate Pinot Noir, 58
Arroyo Seco, Monterey, CA 2017.
Dried Cherry Notes Mixed with Raspberry & Baking Spices

Smoke Tree, Sonoma County, 2016. 68
Raspberry, Cherry, Bright

Hirsch Vineyards 'San Andreas Fault', Sonoma Coast, 2016. 126
Raspberry, Vanilla, Complex

SOMMELIER PICK

Hirsch Vineyards 'San Andreas Fault', 126
Sonoma Coast, California 2016.
Raspberry, Vanilla, Complex

FIG & OLIVE

RED WINE

FRANCE

BORDEAUX

Château Lalande, Cru Bourgeois, Listrac-Médoc, 2016. 59
Tobacco, Cedar, Ripe Fruit

Merlot – Château Saint-André Corbin, St-Émilion, 2013. 92
Ripe Black Fruits with Velvety Tannins & a Toasted Vanilla Finish

Château Ormes de Pez, Saint-Estèphe, 2012. 119
Bordeaux Blend, Dense Fruits, Profile of Black Currant, Full-Bodied & Complex Wine

Petit Figeac, Merlot Blend, St. Émilion, 2013. 125
Juicy Fruit Character, Notes of Wood & Chocolate with a Savory Finish

CAHORS

Malbec – Château du Caillau, Cahors, 2017. 67
Tannins, Rich, Cherry

RHÔNE, PROVENCE & CORSICA

Nielluccio/ Sciacarellu – Maestracci E Prove, 49
Corsica, 2015.
Notes of Tobacco, Black Cherry, Cranberry & Pepper

Grenache Blend – Clos Bellane, Urganien 1.14 hectare, 115
Châteauneuf-du-Pape, 2016.
Raspberry, Blackberry & Boysenberry Fruit Followed By Licorice & Sweet Tobacco

FIG & OLIVE

RED WINE

DOMESTIC (USA)

Syrah – Copain, Tous Ensemble, Mendocino, CA 2016. 74
*Juicy Red Raspberry & Boysenberry Fruit with Plum Blossom,
Graphite & Spice Make up the Rich Palate*

Merlot – Duckhorn, Napa Valley, 2016. 122
Black Cherry, Plum & Spice

ITALY

PIEDMONT

Nebbiolo – Seghesio, Barolo, 2014. 95
Elegant, Black Cherry, Balanced

Nebbiolo – Castello Di Neive, Barbaresco, 2016. 99
Floral, Intense, Spice

TUSCANY

Sangiovese Blend – Florentia, Chianti Classico, 2016. 52
Red Cherry, Spice, Smooth

Sangiovese – Castello di Volpaia, Chianti Classico, 2017. 64
Elegant & Intense, Has Scents of Fruits & Spices

Sangiovese – Albatreti Brunello di Montalcino, 2013. 140
*Dried Black Cherry, Hazelnut, Anise & Vanilla with a Toasty
Finish*

SICILY

Cannonau – Argiolas, Costera, Sardinia 2019. 54
Ripe Strawberry, Black Cherry, Herbs & Vanilla

Nero d'Avola – Morgante, Sicily, 2016. 59
Floral, Salty Notes, Fresh & Persistent

SOMMELIER PICK

Nebbiolo – Castello Di Neive, 99
Barbaresco, Piedmont, IT 2016.
Floral, Intense, Spice

FIG & OLIVE

RED WINE

SPAIN

CAMPO DE BORJA

Garnacha – Alto Moncayo, Bodegas Alto Moncayo, 129
Campo de Borja, 2016.
Cigar Box, Dark Fruit, Smooth

RIOJA

Tempranillo – Valserrano, Crianza, Rioja Alavesa, 2017. 58
Perfect Balance of Red Fruit, Fine Tannin

RIBERA DEL DUERO & TORO

Tinta de Toro – Bodega Numanthia, Termes, Toro, 2016. 77
Espresso & Allspice with Ripe Black Fruit & a Touch of Oak on the Finish

Tempranillo – Valdubon Reserva, Ribera del Duero, 2014. 94
Rich, Bold, Dark Fruit

MALLORCA

Callet/Mantonegre-Fogoneu/Syrah – Ànima Negra ÀN/2, 68
Mallorca, Spain 2017.
Complex Aromas of Savory Spices, Violets & Raspberries

ARGENTINA

Malbec – Bramare Viña Cobos by Paul Hobbs, 94
Mendoza, 2016.
Red Fruit, Floral, Long Finish

SOMMELIER PICK

Tinta de Toro – Bodega Numanthia, Termes, 77
Toro, 2016.
Espresso & Allspice with Ripe Black Fruit & a Touch of Oak on the Finish

FIG & OLIVE

AFTER DINNER

FRIZZANTE

GLASS

Moscatel, Reymos, Valencia, Spain. 7
Floral, Smooth, Light

Lambrusco 'Dolce Fiore', Bertolani, Emilia Romagna, Italy. 8
Raspberry Jam, Balanced, Earthy

Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. 10
Raspberry, Rose Petals, Tannins

PORT

Ramos de Pinto Lagrimas White 11

Taylor Fladgate Fine Tawny 13

Taylor Fladgate 20 Year Tawny 21

SHERRY

Alvear Pedro Ximenez Solera 17

MADEIRA

Blandy's 5 Year Bual 13

Blandy's 10 Year Malmsey 17

AMARO

Fernet Branca 12

Meletti Amaro 11

Nonino 15

GRAPPA

Marolo 15

ARMAGNAC

Larressingle XO Grand Reserve 35

LIMONCELLO

Meletti Limoncello 13

SPIRITS & DIGESTIFS

FIG & OLIVE

SPIRITS & DIGESTIFS

VODKA

Belvedere	14
Chopin	13
Grey Goose	14
Ketel One	14
Ketel One Citroen	14
Ketel One Oranje	14
New Amsterdam	13
Tito's	14

GIN

Bombay Sapphire	13
Greenhook	13
Hendrick's	15
New Amsterdam	13
Tanqueray	14

RUM & CACHAÇA

Atlantico Reserva	13
Bacardi	14
Cruzan 9 Spiced	13
El Dorado 15yr	17
Ron Zacapa Solera 23 yrs	16

TEQUILA

Casamigos Añejo	18
Casamigos Blanco	16
Don Julio 1942 Añejo	37
Don Julio Blanco	18
Herradura Añejo	17
Illegal Mezcal Joven	17
Patrón Reposado	17
Patrón Silver Blanco	17

ALL LIQUOR PRICES ARE FOR MIXED COCKTAILS
DRINKS ON THE ROCKS, NEAT OR MARTINIS WILL HAVE A SURCHARGE

FIG & OLIVE

SPIRITS & DIGESTIFS

BRANDY & COGNAC

Barsol Pisco Quebranta	11
Courvoisier VSOP	17
Hennessy VS	13
Hennessy VSOP	16
Hennessy XO	41
Laird's Straight Apple Jack	11
Remy Martin VSOP	19
Remy Martin XO	47

WHISKEY & BOURBON

Barrel Bourbon, Cask Strength, 9 yr 6 mo aged <i>Single Barrel #7B39, FIG & OLIVE Selection</i>	20
Basil Hayden's	15
Blanton's	19
Buffalo Trace	13
Bulleit	15
Crown Royal	14
Jack Daniel's	13

IRISH

Jameson	12
Redbreast 15	26

RYE

Bulleit	16
Hudson	23
Michter's Single Barrel Straight	19

SCOTCH – SINGLE MALTS & BLENDS

Balvenie 15	25
Chivas 12	15
Glenlivet 12	18
Glenmorangie "Nectar d'Or"	25
Johnnie Walker "Black Label"	17
Johnnie Walker "Blue Label"	52
Lagavulin 16	32
Laphroaig 10	17
Macallan 12	19
Macallan 18	49
Oban 14	20

FIG & OLIVE

SPIRITS & DIGESTIFS

CORDIALS & LIQUEURS

Amaretto Disaronno	13
Aperol	11
Baileys	13
B&B	13
Campari	11
Chartreuse Green	15
Chartreuse Yellow	15
Drambuie	14
Frangelico	13
Grand Marnier	16
Jägermeister	13
Kahlúa	13
Lillet Blanc	11
Lillet Rouge	11
Martini Rossi Dry	11
Martini Rossi Sweet	11
Pimm's	11
Ricard	13
Sambuca Romana	13

BEER 9

Heineken Light
Kronenbourg
Lagunitas IPA
Negra Modelo
Peroni
Stella Artois
Brooklyn Seasonal Ale
Sierra Nevada
Clausthaler (Non-Alcoholic)