

## 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  
Côte 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 Côte 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

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Sauvignon Blanc – Biscaye Baie, Côtes de Gascogne, France 2018. <i>Fresh &amp; Crisp in the Mouth, White Flowers Nose</i>	12
Riesling – Willm, Alsace, France 2018. <i>Hints of Lemon, Fresh Fruits &amp; 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 &amp; Yellow Apples</i>	20
Chardonnay – Newton Vineyards, Unfiltered, Napa Valley, California, 2016. <i>Pear, Vanilla, Structured</i>	28

#### RED

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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 &amp; Baking Spices</i>	18
Cabernet Sauvignon – The Vice, The House, Napa Valley, CA 2017. <i>Black Fruit, Dried Violet, Mocha, Black Tea &amp; Cigar</i>	19

WINE BY THE BOTTLE

# FIG & OLIVE

## CHAMPAGNE, SPARKLING WINE & ROSÉ

### CHAMPAGNE

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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 &amp; 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

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

### ROSÉ BY THE BOTTLE

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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)

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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)

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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

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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

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

### ITALY

#### VENETO & NORTH-EAST

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

#### CAMPANIA

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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 &amp; Cigar</i>	79
Marietta, Armé, Cabernet Blend, Sonoma/Mendocino, 2016. <i>Plums, Blueberries, Spice Followed by Mint &amp; Leather</i>	89
Paul Hobbs, CrossBarn, Sonoma County, 2016. <i>Black Currant, Clove &amp; 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 &amp; Cherry</i>	112
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# FIG & OLIVE

## RED WINE

### PINOT NOIR

#### BURGUNDY (FR)

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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)

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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

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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

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

#### RHÔNE, PROVENCE & CORSICA

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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)

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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

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

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

##### TUSCANY

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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

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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

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

#### RIOJA

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

#### RIBERA DEL DUERO & TORO

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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

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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

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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

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

### RUM & CACHAÇA

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

### TEQUILA

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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 &amp; 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)