

figleaf

BAR & LOUNGE

We are proud to support local farmers and producers by using locally grown, organic, and fair-trade ingredients in our dishes whenever possible.

At Figleaf DC, a 22% service charge is included in every check. 18% is an automatic gratuity that goes directly to the service team and 4% contributes to our team's fair compensation and benefits. We're here to ensure your experience is exceptional, so please feel free to reach out to our management team with any questions—your support means the world to us!

FIGLEAFDC.COM

Dinner

Sharables

MEZZE 19

Hummus / Chick Pea & Tahini Spread
Baba Ghanoush / Roasted Eggplant & Tahini Spread
Muhamara / Walnut & Pepper Spread
Dolmas / Rice Stuffed Grape Leaves
Served With Warm Pita & Marinated Olives

POTATOES 'HARRA' 13

Spiced Pee Wee Potatoes, Aleppo Pepper, Lemon, Garlic Aioli

LEMON GARLIC SHRIMP 18

Garlic Oil, Tomato, Saffron, Sumac, Parsley, Warm Pita

SHAWARMA SPICED CHICKEN WINGS 18

Pickled Peppers, Parsley, Sesame Seeds, Cucumber Yogurt

Soup & Salads

SOUPE JO 12

Persian Style Chicken Soup, Root Vegetables,
Pearled Barley, Citrus Yogurt

AJI AMARILLO CAESAR* 15

Romaine, Charred Onion, Chick Peas, Cilantro, Corn Bread
Croutons, Feta Cheese, Peruvian Chile & Anchovy Dressing

ROCKET SALAD 16

Baby Rocket, Grilled Fig, Korean Pear, Dried Pomegranate
Seeds, Pine Nuts, Maple-Dijon Vinaigrette

add Grilled Chicken	8
add Grilled Marinated Shrimp	12
add Chick Pea Falafel	8

Hands On

ROASTED CAULIFLOWER PITA 20

Roasted Cauliflower, Harissa, Pickled Red Onion, Cabbage
Salad, Black Olives, Tahini Dressing, Zena Fries

SIDE CHICK **21**

Chickpea Battered Crispy Chicken Breast, Spicy Pickled Cabbage Slaw, Bibb Lettuce, Mojo Verde Aioli, Zena Fries

ZENA GINSBURGER* **24**

Double Stack Grass Fed Beef Patties, Brioche Bun, Turmeric Pickles, Tobacco Onions, Aged Cheddar, Chipotle Aioli, French Fries

Large Plates

GRILLED KING OYSTER MUSHROOMS **26**

Roasted Eggplant-Tomato Ragout, Couscous, Chickpeas, Mint

GRILLED WAHOO **29**

Grilled Wahoo, Pomme Puree, Garlic Spinach, Charred Tomato-Green Olive and Capers Relish

STEAK FRITES* **32**

8 oz Baharat Marinated Skirt Steak, Zhug, Piquillo Confit, Zena Fries

ZAATAR CHICKEN BREAST **29**

Creamy Saffron Pearl Pasta, Sauteed Kale, Castelvetrano Olives, Preserved Lemon & Roasted Chicken Jus

Dessert

APPLE & WALNUT BAKLAVA **12**

Cinnamon, Honey Syrup, Rose Scented Whipped Cream

TURKISH COFFEE CHEESECAKE **12**

Hazelnut Crust, Cardamon-Espresso Cream Cheese, Mint Drizzle

FLOURLESS CHOCOLATE CAKE **12**

Pomegranate-Pear Compote, Chocolate Ganache

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinks

Specialty Cocktails

- THE ELIXIR** 17
Vodka | Cranberry | Grapefruit | Strawberry | Bitters
- LOVE DRUNK** 17
Mandarin Vodka | Coconut Rum | Grapefruit
- VIOLET VALOR** 17
Old Tom Gin | Violette | Lemon | Almond
- WHITE NEGRONI** 16
Gin | Dolin Bianco | Luxardo Bitter Bianco
- BLENDS WITH BENEFITS** Serves 2-4 32
Spiced Rum | Lemon | Black Tea | Ginger | CBD

Classic Cocktails

- PALOMA | TEQUILA OR MEZCAL** 17
Dos Hombres Mezcal or Casamigos Tequila
Lime | Grapefruit
- PENICILLIN** 17
Monkey Shoulder Scotch | Honey | Lemon | Ginger
- MARTINI | VODKA OR GIN** 17
Grey Goose Vodka or Malfy Gin | Dolin Dry
Orange Bitters
- BOULEVARDIER** 17
Angel's Envy Bourbon | Campari | Dolin Rouge
- DAQUIRI** 17
Brugal 1888 Rum | Lime | Sugar

Bottled Beer

- AUSTIN EASTCIDERS DRY CIDER** 9
Cider / Austin, TX / ABV 5.0
- MILLER LITE** 9
Lager / St.Louis, Missouri / ABV 5.0
- SAMUEL ADAMS COLD SNAP** 9
White Ale / Boston, Massachusetts / ABV 5.3

DENIZENS ANIMAL HAZY 9

IPA / Baltimore, MD / ABV 6.3

HEINEKEN 9

Lager / Netherlands / ABV 5.0

PERONI 9

Pilsner / Rome, Italy / ABV 5.0

MODELO 9

Lager/ Mexico / ABV 4.4

Draft Beer

16oz. 21oz.

CIGAR CITY MADURO 9 12

Brown Ale / Tampa, FL / ABV 5.5

RAR GROOVE CITY 9 12

Hefeweizen / Cambridge, MD / ABV 5.2

CIGAR CITY JAI ALAI 9 12

IPA / Tampa, FL / ABV 6.5

DENIZENS BORN BOHEMIAN 9 12

Pilsner / Baltimore, MD / ABV 4.17

Champagne & Sparkling

MARQUÉS DE CÁCERES CAVA 13 50

Penedes, Spain

CHANDON BRUT ROSE 19 95

Napa, California

VEUVE CLICQUOT BRUT 35 175

Champagne, France

CANARD DUCHENE LEONIE 65

BRUT 375ml

Champagne, France

CANARD DUCHENE CHARLES 95

VII SMOOTH ROSE

Champagne, France

PERRIER- JOUET CHAMPAGNE 300

BRUT BELLE EPOQUE

Sonoma, California

DOM PERIGNON CHAMPAGNE BRUT 500

VINTAGE

Champagne, France

Rose

STUDIO BY MIRAVAL	14	60
Côtes de Provence, France		
WHISPERING ANGEL	17	75
Côtes de Provence, France		

White

PONZI PINOT GRIS	13	60
Marlborough, New Zealand		
MARGOTE CHARDONNAY	14	60
Vin de, France		
TWOMEY SAUVIGNON BLANC	24	115
Napa, California		
PIATELLI VINEYARDS TORRONTES	12	55
Bordeaux, France		
PACO & LOLA ALBARIÑO	15	70
Rias Baixas, Spain		

Red

A BERTHET RAYNE, COTES DU RHONE	13	60
Cotes-du-Rhone, France		
DAOU CABERNET SAUVIGNON	15	70
Sonoma, California		
FAIRFAX, PINOT NOIR	15	70
California, United States		
TENUTA DI COLLOSORBO, ROSSO DI MONTALCINO	17	80
Montalcino, Italy		
CLOUDLINE PINOT NOIR	17	80
Willamette Valley, Oregon		
FAMILIA MAYOL MALBEC	14	65
Mendoza, Argentina		
L'AVENTURE OPTIMUS RED BLEND		160
Paso Robles, California		