

# Cocktails

17

## CHEL'S LOVE

Bramble Gin, Strawberry Syrup,  
Elderflower Liqueur, Lemon, Mint

## KUSAMA COSMO

Cardamaro, Hendrick's Lunar Gin,  
Cranberry, Bitters, Lemon Zest

## PSM

Absolute Elyx, Cocchi Americano, Pumpkin  
Spice Syrup, Bitters

## THE BEES

Hendrick's Lunar Gin, Fig Puree, Charred  
Lemon, Rosemary Simple Syrup, Bitters

## FARMER'S DAUGHTER

Falernum, Ketel One Vodka, Pineapple, Lime,  
Peach, Cane Sugar

## TAKES TWO TO TANGO

Tequila, Mezcal, Lime, Tamarind, Jalapeno  
Simple Syrup

## ZENA JULEP

Cranberry Rosemary Puree, Toki Whisky, Mint,  
Soda

## THE JAZ

Horchata, Dark Rum

## RUTH'S HARD CIDER

Cinnamon Whiskey, Cider, Cane Simple Syrup

## CURIE'S ELIXIR

Vanilla apple vodka, Captain Morgan,  
Lemon Juice, Apple Cider

# figleaf

BAR & LOUNGE

# WINE BY THE GLASS

## CHAMPAGNE & SPARKLING

<b>VEUVE CLIQUOT</b> Champagne Brut, France	30
<b>PERRIER – JOUET</b> Champagne Grand Brut, France	27
<b>TORRESELLA</b> Prosecco, Italy	14

## ROSE

<b>DAY OWL</b> Rose, California	14
<b>GOLDENEYE BY DUCKHORN</b> Rose, California	17

## WHITE

<b>PONZI VINEYARD</b> Pinot Gris, Oregon	15
<b>WALT BY HALL FAMILY</b> Chardonnay, Napa Valley	17
<b>ETNA BIANCO</b> Carricante, Italy	15

## REDS

<b>PLANET OREGON PINOT NOIR</b> Willamette Valley, Oregon	15
<b>LA ANTIGUA CLASICO CRIANZA</b> Rioja, Spain	15
<b>SALENTINE RESERVE</b> Malbec, Argentina	15
<b>SEQUOIA GROVE</b> Cabernet Sauvignon, California	20

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BAR & LOUNGE

# Beer On Draft 9

ROTATING SEASONAL DRAFT

# Bottled Beer 9

STELLA ARTOIS

MICHELOB ULTRA

VICTORY SEASONAL

GOOSE ISLAND IPA

SHOCK TOP

STELLA CIDRE

# Non-Alcoholic

RED ROOSTER COFFEE 4

SWALLOWTAIL TEA 3

Irish Breakfast Tea

Chamomile Tea

Earl Grey Tea

HAPPY HOUR

Wednesday - Friday | 5 - 7 PM

Ask your server for daily specials.

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BAR & LOUNGE

# Food

<b>KALE CAESAR</b>	<b>12</b>
Confit Garlic, Aged Locatelli, Aji Amarillo Anchovy Vinaigrette <i>Salad Enhancements</i>	
Grilled Chicken	<b>7</b>
Grilled Shrimp	<b>10</b>
Grilled Salmon	<b>12</b>
<b>ROASTED CAULIFLOWER</b>	<b>10</b>
Charred Puree, Tahini, Marcona, Poached Sultanas, Maple Sherry	
<b>FRIED CHICKEN SANDWICH</b>	<b>13</b>
Berberere, House Made Turmeric Pickles, Kohlrabi Slaw	
<b>LE CLASSIQUE</b>	<b>14</b>
Double Patty, American Cheese, Remoulade, House Pickles, Brioche Bun	
<b>HERBED FRIES</b>	<b>6</b>
Harissa Aioli, Banana Ketchup	
<b>GAMBAS AL AJILLO</b>	<b>12</b>
Sautéed Shrimp, Aleppo, Lemon, Garlic, Olive Oil, Grilled Rustic Bread	
<b>SALMON BOWL</b>	<b>22</b>
Grilled Salmon, Cauliflower Couscous, Za'atar Roasted Carrots, Charred Eggplant, Chermoula	
<b>CREME CATALANA</b>	<b>10</b>
Citrus Custard, Caramelized Sugar, Seasonal Berries	
<b>CHOCOLATE CREMOSO</b>	<b>10</b>
Milk Chocolate Mousse, Chocolate Genoise, Santa Domingo Chocolate Ganache	

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