

Cocktails 17

CHEL'S LOVE

Bramble Gin, Strawberry Syrup, Elderflower, Lemon,
Mint

EVITA'S SOUR

Vodka, Yerba Mate Syrup, Lime, Egg White, Tiki
Bitters

SUGAR SNAP

Monkey 47 Gin, Pea Shrub, Dolin Blanc,
Lime

TAKES TWO TO TANGO

Tequila, Mezcal, Lime, Tamarind, Jalapeño
Simple Syrup

PEACH BOURBON SMASH

Applewood Smoked Peach, Bourbon, Citrus, Mint

SAKURA

Sake, Damrak Gin, Hibiscus, Lemon, Aquafaba,
Orange Bitters

NANA'S MANHATTAN

Hibiscus Infused Bourbon, Vermouth, Cherry, Bitters

IDES OF MARCH

Vanilla Vodka, Coconut, White Cranberry, Lychee,
Peach

HONORING WOMEN'S HISTORY MONTH:

COCKTAIL COLLABORATION WITH CHARISMATIC CREATIONS

\$14

BETTY DAVIS

Appleton Estate Rum, Ron Zacapa, Lime, Banana,
Strawberry Basil Lemon Syrup, Smoked Chili Bitters

VIDA RICA

Casa Dragones Tequila, Pear Brandy, Hibiscus Rose Syrup,
Lime

figleaf

BAR & LOUNGE

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

VEUVE CLIQUOT Champagne Brut, France	30
ANGELS & COWBOYS Brut Rose, California	17
GLORIA FERRER Blanc de Blanc, California	16
TORRESELLA Prosecco, Italy	14

ROSE

LONGEVITY Rose Blend, California	14
GOLDENEYE BY DUCKHORN Rose, California	17

WHITE

PONZI VINEYARD Pinot Gris, Oregon	15
LONGEVITY Chardonnay, California	14
WALT BY HALL FAMILY Chardonnay, Napa Valley	17
ETNA BIANCO White Blend, Italy	15

REDS

ERATH Pinot Noir, Oregon	15
FRIDA KAHLO BY CARMEN Red Blend, Chile	14
SEQUOIA GROVE Cabernet Sauvignon, California	20
BONTERRA "ELYSIUM COLLECTION" Merlot, California	15

figleaf

BAR & LOUNGE

Beer On Draft 9

ROTATING SEASONAL DRAFT

Bottled Beer 9

STELLA ARTOIS

MICHELOB ULTRA

RED BEAR SEASONAL

GOOSE ISLAND SEASONAL

RED BRIDGE (Gluten free)

Non-Alcoholic

RED ROOSTER COFFEE

Regular or Decaf

4

Ajiri Tea

3

All tea blends are sourced from a cooperative of farmers in western Kenya. The tea is grown on small-scale shambas (farms). All of the tea is handpicked--only the top two leaves and a bud--ensuring a the highest quality and smooth cup.

Black Tea
Chamomile Tea (Decaf)
Black Ginger Tea
Green Tea

figleaf

BAR & LOUNGE

Food

KALE CAESAR 12
Confit Garlic, Aged Locatelli, Aji Amarillo
Anchovy Vinaigrette

Salad Enhancements

Chicken 7

Salmon 12

ELOTE FRITTERS 12
Chipotle Crema, Cotija, Cilantro

COMPRESSED WATERMELON SALAD 12
Jalapeño Jam, Watercress, Yellow Tomato

RICOTTA DUMPLING 14
Asparagus, Lemon Chive Butter

TRUFFLE PARMESAN FRIES 16
Black Truffles, Aged Locatelli, Herbs,
Truffle Aioli

BROWN SUGAR GLAZED PORK BELLY 18
Scallion Pancake, Green Apple Kimchi

SALMON BOWL 22
Grilled Salmon, Cauliflower Couscous,
Za'atar Roasted Carrots, Charred
Eggplant, Chermoula

PAN ROASTED CHICKEN 16
Braised Collard Greens, Farro, Herb Pistou

FRIED CHICKEN SANDWICH 16
Berbere, House Made Turmeric Pickles,
Kohlrabi Slaw

DELILAH'S REVENGE 18
Double Patty, White Cheddar, Chipotle Aioli,
Crispy Tobacco Onions, Turmeric Pickle,
Pretzel Bun

CHEESECAKE 10
Tate's Chocolate Chip Cookie Crust, Brown
Sugar Whipped Cream, Chocolate Ganache

RHUBARB CUSTARD TART 12
Candied Pistachios, Raspberry Coulis,
Toasted Meringue

figleaf

BAR & LOUNGE