

Cocktails

16

EMPOWERMINT

Appleton Estate Rum, Lime,
Grenadine, Bitters, Nutmeg, Mint
Simple Syrup

EARHART

Green Hat Gin, Maraschino
Liqueur, Crème de Violette, Lemon

TE KA

Bacardi Rum, Orgeat Syrup,
Pineapple, Orange, Tajin

THE HUNTRESS

Borough Bourbon, Maraschino
Liqueur, Triple Sec, Cream

HBIC

Hibiscus Tea, Old Forrester
Bourbon, Ice, Citrus

GOLDEN LEAVES

Civic Vodka, Spiced Simple Syrup,
Pear, Lemon

LA CATRINA

Casa Dragones, Lime, Cointreau,
Simple Syrup

SHOULDER TO SHOULDER

Absinthe Rinse, Tenth Ward
Genever Inspired Gin, Lemon,
Lillet, Cointreau

LOST IN THYME

Civic Vodka, Lavender Thyme
Simple Syrup, Blood Orange
Puree, Soda

figleaf

BAR & LOUNGE

Wine By The Glass

CHAMPAGNE & SPARKLING

VEUVE CLIQUOT 30
Champagne Brut, France

PERRIER – JOUET 27
Champagne Grand Brut, France

PIERRE TAILLEUR DE VINS 15
Mauzac, France

TORRESELLA 14
Prosecco, Italy

ROSE

DAY OWL 14
Rose, California

GOLDENEYE BY DUCKHORN 17
Rose, California

WHITE

PONZI VINEYARD 15
Pinot Gris, Oregon

JACQUES DUMONT 17
Sancerre, France

WALT BY HALL FAMILY 17
Chardonnay, Napa Valley

ETNA BIANCO 15
Carricante, Italy

REDS

STOLLER FAMILY ESTATE 15
Pinot Noir, Oregon

BODEGAS BARCO DE PIEDRA 15
Tempranillo, Spain

SALENTINE RESERVE 15
Malbec, Argentina

SEQUOIA GROVE 20
Cabernet Sauvignon, California

figleaf

BAR & LOUNGE

BEER ON DRAFT

9

BORN BOHEMIAN PILS

Czech Style Lager, Denizens
Brewing

LOST TROPIC

Cider, Graft Cider

DIVINE IPA

India Pale Ale, Brew Republic

Dry Irish Stout

Stout, Manor Hill Brewing

Non-Alcoholic

BANDIDO COFFEE

Bandido Casa Blend
Bandido Unleaded

4

SWALLOWTAIL TEA

Irish Breakfast Tea
Chamomile Tea
Earl Grey Tea

3

figleaf

BAR & LOUNGE

Food

- KALE CAESAR** 12
Confit Garlic, Aged Locatelli, Aji
Amarillo Anchovy Vinaigrette
- ROASTED CAULIFLOWER** 10
Charred Puree, Tahini, Marcona,
Poached Sultanas, Maple Sherry
- FRIED CHICKEN SANDWICH** 13
Berbere, House Made Turmeric
Pickles, Kohlrabi Slaw
- LE CLASSIQUE** 14
Double Patty, American Cheese,
Remoulade, House Pickles, Brioche
Bun
- HERBED FRIES** 6
Harissa Aioli, Banana Ketchup
- RIBEYE PINXTO** 16
Crisped Potato, Salsa Verde,
Romesco, Garlic Aioli, Alliums
- GAMBAS AL AJILLO** 12
Sautéed Shrimp, Aleppo, Lemon,
Garlic, Olive Oil, Grilled Rustic

figleaf

BAR & LOUNGE