

# Cocktails

16

## **CURIE'S ELIXIR**

Cucumber-Infused Civic Vodka, Simple Syrup, Lillet, Lemon, Club Soda

## **EVOLUCIÓN**

Ron Zacapa 23, Simple Syrup, Cherry Bitters, Orange

## **PASSIONISTA**

Catoctin Creek Rye, Campari, Sweet Vermouth, Passionfruit

## **SIREN**

Don Q Anejo, Malibu, Tequila, Triple Sec, Lime Juice, Guava

## **EMPOWERMINT**

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

## **EARHART**

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

## **HBIC**

Hibiscus Tea, Old Forrester Bourbon, Ice, Citrus

## **LA CATRINA**

Casa Dragones, Lime, Cointreau, Simple Syrup

## **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**

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# 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

# Bottled Beer 9

## STELLA ARTOIS

## MICHELOB ULTRA

## VICTORY SEASONAL

## GOOSE ISLAND IPA

# 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

<b>KALE CAESAR</b>	<b>12</b>
Confit Garlic, Aged Locatelli, Aji Amarillo Anchovy Vinaigrette <i>Salad Enhancements</i>	
Grilled Chicken	7
Grilled Shrimp	10
Grilled Salmon	12
<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 Egg- plant, Chermoula	
<b>MUSHROOM TOBANYAKI</b>	<b>28</b>
Foraged Mushrooms, Crisp Pork Belly, 63° Emerged Egg, Black Truffle	
<b>CREME CATALANA</b>	<b>10</b>
Citrus Custard, Caramelized Sugar, Sea- sonal Berries	
<b>CHOCOLATE CREMOSO</b>	<b>10</b>
Milk Chocolate Mousse, Chocolate Genoise, Santa Domingo Chocolate Ganache	

**figleaf**

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