

# Cocktails

17

## FRUITS OF OUR LABOR

Tequila, Mezcal, Peach, Jalapeno

## ROSE-COLORED GLASSES

Floral Vodka, Allspice, Pineapple,  
Cranberry

## DULCE CORAZON

Rye Whiskey, Creme de Cacao,  
Strawberry

## SUMMER, SUMMERTIME...

Floral Gin, Watermelon, Basil, Lime

## GARDEN OF ZENA

Lemongrass Vodka, Herbal Liqueur,  
Orange Bitters

## H.B.I.C

Prohibition-style Bourbon, Hibiscus Tea,  
Citrus

## SIREN

Puerto Rican Rum, Mezcal, Coconut,  
Guava

## CURIE'S ELIXIR

Cucumber Vodka, Floral Liqueur, Lemon

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

# Bottled Beer 9

## STELLA ARTOIS

## MICHELOB ULTRA

## VICTORY SEASONAL

## GOOSE ISLAND IPA

# Non-Alcoholic

## RED ROOSTER COFFEE

4

## SWALLOWTAIL TEA

Irish Breakfast Tea

Chamomile Tea

Earl Grey Tea

3

## HAPPY HOUR

Tuesday - Friday | 5 - 7 PM

Ask your server for daily specials.

# figleaf

BAR & LOUNGE

# Food

<b>KALE CAESAR</b>	12
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>	10
Charred Puree, Tahini, Marcona, Poached Sultanas, Maple Sherry	
<b>FRIED CHICKEN SANDWICH</b>	13
Berberere, House Made Turmeric Pickles, Kohlrabi Slaw	
<b>LE CLASSIQUE</b>	14
Double Patty, American Cheese, Remoulade, House Pickles, Brioche Bun	
<b>HERBED FRIES</b>	6
Harissa Aioli, Banana Ketchup	
<b>GAMBAS AL AJILLO</b>	12
Sautéed Shrimp, Aleppo, Lemon, Garlic, Olive Oil, Grilled Rustic Bread	
<b>SALMON BOWL</b>	22
Grilled Salmon, Cauliflower Couscous, Za'atar Roasted Carrots, Charred Egg- plant, Chermoula	
<b>MUSHROOM TOBANYAKI</b>	28
Foraged Mushrooms, Crisp Pork Belly, 63° Emerged Egg, Black Truffle	
<b>CREME CATALANA</b>	10
Citrus Custard, Caramelized Sugar, Sea- sonal Berries	
<b>CHOCOLATE CREMOSO</b>	10
Milk Chocolate Mousse, Chocolate Genoise, Santa Domingo Chocolate Ganache	

figleaf

BAR & LOUNGE