

# 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

# HAPPY HOUR

9

Tuesday - Friday | 5 - 7 PM

## COCKTAILS

House Vodka

House Gin

House Rum

House Tequila

House Whiskey

House Bourbon

## BEER

House Bottled Beers

## WINE BY THE GLASS

House Red

House White

**figleaf**

BAR & LOUNGE