

Cocktails

16

MADE EXCLUSIVELY FOR WOMEN'S HISTORY MONTH

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

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

BANDIDO COFFEE

Bandido Casa Blend

Bandido Unleaded

4

SWALLOWTAIL TEA

Irish Breakfast Tea

Chamomile Tea

Earl Grey Tea

3

figleaf

BAR & LOUNGE

Food

SQUASH SALAD	10
Spiced Delicata, Arugula, Whipped Labneh, Medjol Dates, Puffed Quinoa, Pumpkin Seed Oil, Lemon Vin Cotto	
KALE CAESAR	12
Confit Garlic, Aged Locatelli, Aji Amarillo Anchovy Vinaigrette	
<i>Salad Enhancements</i>	
Grilled Chicken	7
Grilled Shrimp	10
Grilled Salmon	12
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	
GAMBAS AL AJILLO	12
Sautéed Shrimp, Aleppo, Lemon, Garlic, Olive Oil, Grilled Rustic Bread	
SALMON BOWL	22
Grilled Salmon, Cauliflower Couscous, Za'atar Roasted Carrots, Charred Eggplant, Chermoula	
MUSHROOM TOBANYAKI	28
Foraged Mushrooms, Crisp Pork Belly, 63° Emerged Egg, Black Truffle	
CREME CATALANA	10
Citrus Custard, Caramelized Sugar, Seasonal Berries	
CHOCOLATE CREMOSO	10
Milk Chocolate Mousse, Chocolate Genoise, Santa Domingo Chocolate Ganache	

figleaf

BAR & LOUNGE