

Cocktails

16

#IMSPEAKING

Vanilla Infused Bourbon, Spiced Fig Syrup, Cassia Bitters, Smoked Cinnamon

TOASTED WITH THE MOST-ESS

Bulleit Rye, Sweet Potato Shrub, Cynar, Lemon, Marshmallow Simple Syrup, Chocolate Bitters

GRIND & SHINE

Koloa Rum, Myers Rum, Cointreau, Licor 43, Cream

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

GOLDEN LEAVES

Civic Vodka, Spiced Simple Syrup, Pear, Lemon

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

Food

FALL SQUASH SALAD	10
Spiced Delicata, Arugula, Whipped Labneh, Medjool 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	10
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 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	

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