

# FIG & OLIVE HAPPY HOUR

AUTUMN SEASON

Available at the bar Monday – Friday from 3 – 7 pm

## FIG & OLIVE ROSÉ

FIG & OLIVE proudly introduces our very own rosé from the heart of Côtes de Provence near the town of St. Tropez.

Created to pair with the Provençal & Mediterranean cuisine, our rosé is a balance between freshness & richness. It offers a highly aromatic nose with notes of lychees and citrus.

Grenache Blend – FIG & OLIVE, Coeur de Rosé, 17 / 83  
Côtes de Provence, France.

*Notes of Lychee, Citrus with an Elegant, Balanced Finish*

## TASTING & SHARING PLATES

**Riviera Crostini 10**

CHOICE OF THREE

Caramelized Onions & Flavored Goat Cheese

Burrata, Roasted Cherry Tomatoes, Basil Pesto & Toasted Pine Nuts

Prosciutto, Manchego Cheese, Fig Jam & Spicy Marcona Almonds

**Wild Mushroom Croquettes 12**

Black Truffle Aioli.

**Mediterranean Tacos 9** 

Chickpea Tortilla, Charred Vegetables, Sweet Potato Hummus,  
Spicy Crunch.

**East Coast Oysters\*** 1 FOR 3 | 6 FOR 16

Served with Chef Allegretti's Special Mignonette or Cocktail Sauce.

 **Gluten Friendly**

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.

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## WINE BY THE GLASS 9

### SPARKLING

Prosecco – Luca Paretti,  
Treviso, IT. *Green Apple, Peach with Floral Notes*

### ROSÉ

Grenache/Cinsault/ Rolle – Maison Charlotte, Belle Cuvée,  
Côtes de Provence, FR. *Bright Red Berry, Grapefruit, Mineral, Citrus  
Finish*

### WHITE

Sauvignon Blanc – Domaine Veneau, Coteaux du Giennois,  
Loire Valley, FR. *Rich & Luscious Balanced by Crisp Acidity*

Verdeca – Produttori di Manduria, Alice,  
Salento IGT, Puglia, IT. *Fresh & Floral with Savory Notes & Crisp Citrus  
Lift*

### RED

Cabernet Franc – Domaine Bourdin-Chancelle, Saumur-Champigny,  
Loire Valley, FR. *Savory Green Olive Notes with Cherry & Damson Plum*

Tempranillo – Altos Ibéricos,  
Rioja, SP. *Juicy Red Fruits with Savory Undertones of Clove & Leather*

## HOUSE MIXED COCKTAILS 10

## SIGNATURE COCKTAILS 11

### Autumn Cider

Spiced Bourbon, Apple Brandy, Apple Cider, Maple Syrup & Lime Juice.

### Sirocco

El Tequileno Reposado Tequila, Massenez Cilantro Liqueur, Massenez  
Basil Liqueur, Agave, Lime Juice, Harissa Salt.

### Rossellini

Giffard Crème de Fruits de la Passion, Vodka, Blood Orange Purée,  
Lime Juice.

### Cucumber Cosmo

Organic Cucumber Vodka, Elderflower Liqueur, Cucumber Purée,  
Lime Juice.