



aperitifs & cocktails. \$13

fig royale

sparkling wine, house-made fig liqueur

kir royale

sparkling wine, crème de cassis

ginny's & tonic

ginny's gin, fever tree tonic, lime

lavender mojito

rum, mint, lavender simple syrup, soda, lime

blood orange margarita

silver tequila, orangecello, blood orange, agave, lime

hemingway

silver rum, dark rum, luxardo, grapefruit, lime, brandied cherry

bee's knees

gin, lemon, agave, lavender

sparkling pear

solano vodka, hardy pineau des charentes, pear, sparkling wine

fig manhattan

fig-infused bourbon, vermouth, brandied cherries

fernet sour

fernet, green chartreuse, lime, simple syrup

cocktails to take the chill off. \$13

fig 'n awesome

amaretto di saronno, fig n awesome liqueur, espresso, steamed milk

caramel irish coffee

jameson's irish, baileys, coffee, whipped cream, fig caramel drizzle

bourbon hot toddy

makers mark, bourbon, lemon, spices

peppery ginger cider

apple cider, domaine de canton, ginger liqueur, lemon, black pepper

absinthe / pastis

vieux pontarlier absinthe.	\$20
emperor norton absinthe.	\$18
absinthe ordinaire.	\$10
ricard.	\$12
pernod anise.	\$11
granier mon pastis.	\$10

aperitifs / amaro

aperol	\$10
bigallet china china	\$14
campari	\$11
carpano antica formula vermouth	\$11
dubonnet sweet vermouth	\$9
esprit de figues	\$14
hardy le coq d'or pineau des charentes.	\$9
lillet blanc	\$10
matthiasson vermouth nv	\$18
muscardini sweet vermouth	\$14
st. george bruto americano	\$12

digestif

green chartreuse	\$20
fernet branca	\$12

cordials / liqueurs

amaretto di saronno	\$12
baileys	\$11
crème de yvette	\$13
domaine de canton	\$13
figcello di sonoma	\$11
fig'n awesome	\$10
frangelico	\$12
grand marnier	\$13
kahlua	\$12
limoncello di sonoma	\$12
luxardo maraschino	\$13
pimm's	\$9
sambuca romana	\$12
st-germain liqueur	\$13



vodka

hangar one fog point	\$25
grey goose	\$14
belvedere	\$14
ketel one	\$12
hanson's organic habanero vodka	\$12
hanson's cucumber vodka	\$12
tito's handmade vodka	\$10
solano vodka	\$10

gin

hendricks gin	\$15
bummer & lazarus gin	\$13
junipero gin	\$13
sipsmith sloe gin	\$13
bombay sapphire gin	\$12
tanqueray	\$12
ginny's gin	\$11
new amsterdam gin	\$10

tequila

clase azul reposado	\$24
bozal mezcal tepezcate	\$22
chamucos tequila especial reposado	\$22
don julio tequila reposado	\$18
la luna mezcal	\$15
patron silver	\$15
sauza tequila silver	\$10

rum

pyrat rum	\$14
koloa dark rum	\$12
havana club	\$11
bacardi superior white	\$10
flor de cana ex seco (4yr)	\$10

bourbon

pappy van winkle's family reserve (23yr)	\$150
pappy van winkle's family reserve (15yr)	\$90
rip van winkle (12yr)	\$55
old rip van winkle (10yr)	\$40
basil hayden's	\$16
knob creek 100	\$16
maker's mark	\$13
bulleit 90	\$12
buffalo trace	\$10

whiskey / rye

st. george baller single malt whiskey	\$22
koval four grain whiskey single barrel	\$20
sonoma distilling co. wheat whiskey	\$18
pikesville rye (7yr)	\$16
bulleit rye	\$12
jack daniel's	\$12
templeton rye	\$12
uncle nearest 1884	\$12
crown royal	\$11
jameson irish whiskey	\$10
heaven hill mellow corn	\$9

scotch

macallan (12yr)	\$20
dalwhinnie (15yr)	\$18
balvenie (12yr)	\$18
laphroaig (10yr)	\$16
bruichladdich, the classic laddie	\$16
glenfiddich	\$15
glenlivet	\$15
chivas regal scotch (12yr)	\$12
johnny walker black	\$12
dewars white label	\$11

brandy / cognac

dartigalongue hors d'age bas armagnac	\$22
belle de brillat pear cognac	\$20
pierre ferrand cognac ambre 10 yr	\$20
remy vsop	\$18
courvoisier vsop cognac	\$18
daron calvados	\$15
chauvet grand orange brandy	\$13
camus vs elegance cognac	\$12
hardy le coq pineau des charentes	\$9
korbel	\$9

ports / sherry /madeira

blandy's, 5-year-old bual madeira	\$11
bodega toro don px 2015 pedro ximenez sherry	\$12
graham's, 20-year tawny port	\$14
loxton cellars, 2015 syrah port	\$11
prager noble companion 10-year tawny	\$14
prager 2015 royal escort port	\$14
ramos pinto porto ruby	\$8
taylor flaggate 2011 lbv port	\$10
warre's, otima 10-year premium tawny port	\$11

dessert wines

anaba, 2012 late harvest roussanne	\$12
navarro, 2016 muscat, late harvest	\$12
domaine de durban, 2017 beaumes de venise	\$10
m. chapoutier, 2016 banyuls vin doux naturel	\$10

house standard – 2 ounce pour

call liquors served up – add \$3

04.15.21