

# thewildfig

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## BY THE GLASS

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### BUBBLES

- 14 Château Moncontour Cremant de Loire Rose Brut NV
- 15 Domaine Francois Chidaine, Methode Traditionelle Brut NV
- 27 Perrier-Jouët Grand Brut Champagne NV

### WHITE

- 10 Poggio al Tesoro Solosole Vermentino 2014, Tuscany
- 11 Vionta Albariño 2014, Rias Baixas
- 11 Ladoucette 'Les Deux Tours' Sauvignon Blanc 2015, Loire
- 12 St Michael-Eppan Pinot Grigio 2015, Alto Adige
- 12 Domaine Roger Perrin Cotes du Rhone Blanc 2014, Rhone
- 13 A. Merkelbach 'Kinheimer Rosenberg' Riesling Kabinett 2013, Mosel
- 15 Domaine Bernard Defaix, Chardonnay Vieilles Vignes 2014, Chablis
- 17 Domaine Roger Neveu 'Cotes des Embouffants' 2015, Sancerre
- 18 Patz & Hall Chardonnay 2013, Sonoma Coast

### RED

- 14 Dell Ornellaia 'Le Volte' Super Tuscan 2014, Veneto
- 15 Sineann 'Piedra' Pinot Noir 2015, Oregon
- 15 Château de Monfaucon 'Baron Louis' Côtes-du-Rhone 2012, Lirac
- 16 Luberri 'Biga' Tempranillo 2011, Rioja
- 17 Dominus "Carpe Diem" Cabernet Sauvignon 2013, Napa Valley
- 18 Ehren Jordan 'Day' Zinfandel 2015, Sonoma County
- 19 Failla Pinot Noir 2014, Sonoma Coast
- 20 Villa Monsignore Barolo DOCG 2011, Piedmont
- 22 Hilary Goldschmidt 'Charming Creek' Cabernet Sauvignon 2013, Oakville
- 27 Domaine Tempier Classique Mouvedre Blend 2013, Bandol

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## BEER

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|---|----------------------|----|----------|
| 4 | Beck's Non Alcoholic | 5  | Pacifico |
| 5 | Amstel Light         | 5  | Hazed    |
| 5 | Stella Artois        | 7  | Guinness |
| 5 | Moretti              | 12 | Chimay   |

WINTER MULE

Leopold Bros. New York Apple whiskey, cranberry simple,  
Fever Tree ginger beer, fresh lemon juice, served over ice

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ENDLESS SUMMER

Woody Creek vodka, rosemary simple, fresh lemon & pomegranate juice  
served over ice with soda water

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DICK & JANE

Champagne, No: 209 gin, St-Germain liqueur, lemon juice, hibiscus syrup,  
peychards bitters served with a lemon twist

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BLACK PRINCE

Zacapa 23 year rum, Antica Formula sweet vermouth, Amaro Averna,  
orange bitter served up

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CONFERENCE

Michters rye, Bulleit 10 yr bourbon, Calvados, Hennessy Cognac,  
Demerara syrup, Bittermans Xocolatl Mole bitters, served over a  
large ice cube, lemon & orange twist

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MOUNTAIN LIFE

Suerte reposado, Contratto Bitters, Solerno blood orange liqueur,  
Antica Formula sweet vermouth, flamed orange peel, served over ice

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GINGER MARGARITA

Patron silver tequila, Domaine Canton ginger liqueur, fresh ginger,  
house-made sour mix, cayenne pepper, fresh lime,  
volcanic black sea salt rim, served over ice

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FIG & OLIVE

Kettle One vodka, fig vinegar, Solerno blood orange liqueur, lemon juice,  
olive oil, simple syrup, served up

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RUSTY NAIL

Glenmorangie whisky 10 year, Drambuie, Angostura bitters,  
lemon twist, served over ice

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GYPSY EYES

Tanqueray Bloomsbury, Contratto Aperitif, Green Chartreuse,  
lime & grapefruit juice, simple syrup, served up

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## SWEET FIX

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BEIGNETS WITH CRÈME ANGLAISE ~ 13

FIG & GINGER SEMIFREDDO ~ 11  
blackberry coulis

TIRAMISU ~ 13

CHOCOLATE TARTUFO ~ 12  
salted caramel sauce

NEW YORK CHEESECAKE ~ 12  
berry coulis

GELATO OR SORBET ~ 9  
daily offering

DESSERT PLATTER ~ 25  
choice of three

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## AFTER DINNER COCKTAILS

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XPRESSO MARTINI ~ 14  
VVan Gogh Double Espresso Vodka,  
Salted Caramel Baileys, Kahlua, Shot Espresso

BUONA NOTTE ~ 12  
Amaro Montenegro, muddled orange,  
served over ice with orange twist

HOT BUTTERED RUM ~ 15  
Real McCoy 12 year rum, hot buttered rum batter

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## AFTER DINNER DRINKS

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### PORTS/MADEIRA/SHERRY

Dows Colhita Tawny 2002 ~ 14  
Porto Kopke 10 yr Tawny ~14  
Porto Kopke 20 yr Tawny ~ 16  
Porto Kopke 30 yr Tawny ~ 25  
Porto Kopke 40 yr Tawny ~ 45  
Taylor 10 yr Tawny ~ 14  
Taylor 20 yr Tawny ~ 16  
The Rare Wine CO,  
Madeira Boston Bual ~ 14  
Venerable V.O.R.S. 30 yr ~ 20

### COGNAC

Remy martin VSOP ~ 15  
Remy Martin XO ~ 35  
Courvoisier VSOP ~ 18  
Larressingle VSOP ~ 15  
Hennessy VSOP ~ 20  
Hennessy XO ~ 40

### DIGESTIF

Averna ~ 12  
Amarao Montenegro ~ 12  
Cappellano Barolo Chinato ~ 18  
Fernet Branca ~ 12  
Ramazzotti ~ 12

### SINGLE MALT SCOTCH

Glenfiddich ~ 14  
Glenlivet ~ 15  
Glenmorangie ~ 16  
Glenmorangie Nectar D'Or ~ 18  
Glenmorangie Quinta Ruban 12 yr ~ 18  
Glenmorangie Lasanta 12 yr ~ 18  
Glenmorangie Flight ~ 25  
Macallan ~ 15  
Macallan 25 1oz. ~ 150  
Macallan 25 2oz. ~ 300  
Oban Little Bay ~ 21  
The Balvenie ~ 18

### GRAPPA/BRANDY

Busnel Calvados ~ 15  
Lemorton Calvados Domfrontals '87 ~ 16  
Morice Pays d'AUGE Calvados ~ 12  
Poli Barolo Grapa ~ 16  
Poli Brunello ~ 16  
Poli Chamomile Grappa ~ 14  
Poli Honey Liqueur ~ 14  
Poli Pear Grappa ~ 22

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## DESSERT WINE

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La Spinetta Moscato di Asti 2013, Piedmont ~ 10/40  
Chateau de Rolland Sauternes 2013, Bordeaux ~ 16/64  
Capezzana Vin Santo di Carmignano Riserva 2007, Tuscany ~ 25/99  
Hopler Beernaulese, Austria ~ 59  
Inniskillin Ice Wine Riesling , Canada ~ 130