

thewildfig

BY THE GLASS

BUBBLES

- 12 Jean Philippe Crémant De Limoux Brut Rose 2015, France
- 15 Francois Chidaine Method Traditionelle Brut NV, France
- 25 Moët & Chandon 'Imperial' Brut Champagne NV, France

ROSÉ & WHITE

- 9 Bieler Père & Fils Rose 2016, Provence, France
- 10 Bodegas Ostatu Blanco Viura 2016, Rioja Alavesa, Spain
- 11 Santo Winery Assyrtiko 2015, Santorini, Greece
- 11 Ladoucette 'Les Deux Tours' Sauvignon Blanc 2015, Loire, France
- 12 St Michael-Eppan Pinot Grigio 2015, Alto Adige, Italy
- 13 A. Merkelbach 'Kinheimer Rosenberg' Riesling Kabinett 2015, Mosel, Germany
- 15 Domaine Bernard Defaix, Vieilles Vignes Chardonnay 2014, Chablis, France
- 15 Domaine des Baguiers Rose 2016, Bandol, France
- 17 Régis Minet, Vieilles Vignes Sauvignon Blanc 2015, Pouilly Fumé, France
- 18 Patz & Hall Chardonnay 2015, Sonoma Coast, CA

RED

- 12 Ramirez de la Piscina Tempranillo 2012, Rioja, Spain
- 14 Dell' Ornellaia 'Le Volte' Super Tuscan 2015, Tuscany, Italy
- 15 Sinnean 'Piedra' Pinot Noir 2015, Oregon
- 15 Château de Monfaucon 'Baron Louis' Côtes du Rhone 2012, Lirac, France
- 16 Château Castera Bordeaux Blend 2010, Médoc, France
- 17 Dominus 'Carpe Diem' Cabernet Sauvignon 2014, Napa Valley, CA
- 19 Failla Pinot Noir 2014, Sonoma Coast, CA
- 20 Villa Monsignore Barolo DOCG 2012, Piedmont, Italy
- 25 Piancornello Brunello di Montalcino DOCG 2011, Tuscany, Italy
- 27 Domaine Tempier Classique Mouvedre Blend 2014, Bandol, France

BEER

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

DICK & JANE

Champagne, No: 209 Gin, St-Germain Liqueur, lemon juice, hibiscus syrup, Peychaud's Bitters served with a lemon twist

~

CONFERENCE

Michters Rye, Bulleit 10 yr Bourbon, Calvados, Hennessy Cognac, Demerara syrup, Bittermens Xocolatl Mole Bitters, served over a large ice cube, lemon & orange twist

~

GINGER MARGARITA

Patron Silver Tequila, The King's Ginger, fresh ginger, house-made sour mix, cayenne pepper, fresh lime, volcanic black sea salt rim, served over ice

~

FIG & OLIVE

Woody Creek Vodka, fig vinegar, Solerno Blood Orange Liqueur, fresh lemon juice, olive oil, simple syrup, served up

~

APRICOT DAIQUIRI

Zacapa Edición Negra Rum, fresh lime & grapefruit juice, apricot jam, served up

~

WATERMELON COOLER

Belvedere Vodka, watermelon puree, basil simple syrup, fresh ginger, fresh lime juice, Fever Tree Ginger Beer served over ice with a lime

~

RHUBARB GIN & TONIC

Rhubarb infused Tanqueray Bloomsbury Gin, St-Germain Liqueur, Fever Tree Tonic Water, fresh lime juice, served over ice with a lime

~

NEW FASHIONED

Cherry infused Bulleit 10yr Bourbon, mandarin simple syrup, Angostura Bitters, orange twist, served over a large ice cube

~

CORPSE REVIVER

Nolet's Gin, Solerno Blood Orange Liqueur, Lillet Blanc, fresh lemon juice, absinthe rinse, served up

~

ASPEN ELIXIR

Amaro Montenegro, Contratto Bitter Liqueur, Ketel One Vodka fresh ginger, turmeric & orange juice, honey, served up with a slice of ginger

the wild fig

SWEET FIX

BEIGNETS WITH CRÈME ANGLAISE ~ 13

PANNA COTTA ~ 11

Greek yogurt, orange zest, cherry coulis

VANILLA MOUSSE CHEESECAKE 12

fresh peach compote

TIRAMISU ~ 13

CHOCOLATE TARTUFO ~ 11

salted caramel sauce

CHOCOLATE TART ~ 12

fresh cream, strawberry coulis

GELATO OR SORBET ~ 9

daily offering

DESSERT PLATTER ~ 25

choice of three

AFTER DINNER COCKTAILS

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

thewildfig

AFTER DINNER DRINKS

PORTS/MADEIRA/SHERRY

Dows Colhita Tawny 2002 ~ 14
Menéres 20 yr Tawny ~ 18
Menéres 40 yr Tawny ~ 35
Porto Kopke 10 yr Tawny ~ 14
Porto Kopke 30 yr Tawny ~ 25
Royal Oporto 10 yr Tawny ~ 13
Royal Oporto 20 yr Tawny ~ 15
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 Bacalta ~ 18
Glenmorangie Nectar D'Or ~ 18
Glenmorangie Quinta Ruban 12 yr ~ 18
Glenmorangie Lasanta 12 yr ~ 18
Glenmorangie Flight ~ 25
Jura ~ 16
Macallan ~ 15
Macallan 25 1oz. ~ 150
Macallan 25 2oz. ~ 300
Oban Little Bay ~ 21
The Balvenie ~ 18
The Dalmore 12yr ~ 18

GRAPPA/BRANDY

Lemorton Calvados Domfrontals '87 ~ 16
Morice Pays d'Auge Calvados ~ 14
Poli Brunello ~ 16
Poli Chamomile Grappa ~ 14
Poli Honey Liqueur ~ 14
Poli Pear Grappa ~ 16

DESSERT WINE

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 Beernauslese, Austria ~ 59
Inniskillin Ice Wine Riesling, Canada ~ 130