

COCKTAILS 14

Matcha, Matcha, Matcha

Light & Dark Rum, Matcha Almond Syrup, Citrus

Golden Herb

Miramar Anejo Tequila, Celery, Dill, Lime

Blood Orange Spritz

Tito's Vodka, Aperol, Blood Oranges, Mint, Prosecco

Cucumber Press

Hendrics Gin, Cucumber, Cilantro, Hand Pressed Citrus Juices

Passage to India

Courvoisier, Vadouvan Curry, Lime, Pineapple, Cilantro, Jalapeno

Fig Old Fashioned

Makers Mark Bourbon, House Made Fig Almond Syrup, Bitters

Mezcal Sazerac

El Silencio Mezcal Tequila, Organic Agave, Absinthe, Bitters

Penicillin

House Scotch, Laphroig, Ginger Honey Syrup, Lemon Juice

BEER BY DRAFT 8

Limelight IPA

Boomtown Brewery
Los Angeles, CA

Ballast Point Longfin Lager

Ballast Point Brewing Co.
San Diego, CA

Witbier Belgian Wheat Ale

Santa Monica Brew Works
Santa Monica, CA

24th Street Pale Ale

Strand Brewing Co.
Torrance, CA

BEER BY BOTTLE

Matilda Belgian Style Ale 9

Goose Island
Chicago, IL

21st Amendment IPA 8

Brew Free or Die
San Francisco, CA

Yeti Imperial Stout 11

Great Divide
Denver, CO

Lagunitas Pilsner 8

Lagunitas Brewing Co.
Petaluma, CA

WINES BY THE GLASS

S P A R K L I N G

Prosecco Sorelle Bronca, "Extra Dry", Italy NV 11/42

Champagne Pommery, Brut, France NV 26/102

Sparkling Wine Heidsieck & Co, "Monopole" Rose, France NV 30/118

Sparkling Wine Gruet, Blanc de Noirs, New Mexico NV 16/62

Lambrusco Cialdini, "Castelvetro Secco", Italy NV 13/52

W H I T E

Viognier Graef, Solano County 12/44

Sauvignon Blanc Honig, "Reserve", Napa Valley 15/58

Sancerre Dm. Florian Mollet "Roc de l'Abbaye", Sancerre 16/62

Chardonnay FIG, Santa Maria Valley 17/66

Chardonnay Chanson, Vire-Clesse, Burgundy 15/58

Gruener Veltliner Salomon Undhof, Kremstal 15/58

Alsatian Blend Zwicker, Santa Barbara 13/52

R O S E

Chateau La Gordonne Grenache Blend, Provence 13/52

Porter and Plot Syrah Blend, North Coast 17/57

Fritz Müller Semi-Sparkling Rose, Trocken 14/54

R E D

Pinot Noir FIG, Santa Maria Valley 17/66

Barbera d'Alba Matteo Correggia, Roero 15/58

Cabernet Sauvignon Carpe Diem, Napa Valley 15/58

Tempranillo Vivanco, Crianza, Rioja 16/60

Syrah/Grenache Famille Perrin, "Vinsobres", France 14/54

Bordeaux Blend Trefethen "Dragon's Tooth", Napa Valley 22/85

C O R K A G E \$25 2 Bottle Maximum

FIG



R E S T A U R A N T

DINNER

Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness.

FOR THE TABLE

Marinated Feta Savory, Aleppo Chili, Grilled Bread 7

Warm Olives Thyme, Meyer Lemons 9

Albacore Tuna Crudo Fennel Rub, Aji Amarillo 13

Wood Roasted Broccoli Garlic Aioli, Vella Dry Jack Cheese 11

Wood Roasted Brussels Sprouts Maui Onions, Bacon, Zaatar 13

Charred Octopus Butter Beans, Pickled Onions, Fresno Chilies 17

Spicy Fries Harissa Powder, Toum 9

SALADS

Fattoush Toasted Pita, Cucumbers, Sumac 9

Arugula Lemon, Onions, Pecorino 9

Grilled Halloumi Local Apples and Pears, Persimmons, Pine Nuts 13

Tomato and Radish Salad Mint, French Feta, Zinfandel Vinaigrette 17

FROM THE OVEN

Wood Smoked Manilla Clams Fresh Thyme, Pepper Relish 17

Heirloom Carrots Vadouvan, Creamy Chili Dressing 14

Shishito Peppers Lemon, Sea Salt 9

Wood Roasted Beets Mint Yogurt, Shiso, Zaatar 11

PIZZA

Lamb Sausage Pickled Onions, Yogurt, Mint 17

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15

Organic Mushrooms Thyme Cream, Lemon Caciocavallo Cheese 18

Prosciutto Farm Egg, Fontina, Arugula 19

BREAD BALLOON

Zaatar, EVOO, Sea Salt 11

Comes with 1 spread, additional (\$5 each)

Hummus EVOO, Aleppo Chili

Eggplant Salad Tomatoes, Maui Onions, Chickpeas

Muhamara Charred Green Onions

Warm Curried Lentils Sherry Vinaigrette, Cilantro

Labneh Persian Cucumbers, Sumac

LARGE PLATES

Slow Roasted Savoy Cabbage Tomato Fondue, Five Spice Tofu, Pine Nuts 24

Wood Grilled Half Jidori Chicken Rye Stuffing, Braised Swiss Chard,
Whole Grain Mustard Jus 29

Spinach Penne Argentinian Red Shrimp, Meyer Lemons,
Oven Dried Tomatoes, Charmoula Cream Sauce 28

Grilled Maine Scallops Moroccan Cous Cous, Confit Tomatoes, Crispy Okra 32

Herb Marinated Hanger Steak Grilled Potatoes, Chinese Long Beans 31

Wood Grilled Whole Fish Tahini, Ginger Mignonette, Charred Broccoli 36

Grass Fed Lamb Shank Heirloom Carrots, Pomegranate Molasses,
Five Spice Pumpkin Puree, Whipped Feta 31

Wood Grilled Wild Sea Bass Artichoke Panzanella, Horseradish Yogurt 34

Coffee Rubbed NY Strip Vadouvan Fries, Parsley Salad, Zhugh 42

ERIC'S STASH!

Check out Eric's Menu Supplement for Amazing Artisan Salumi and Small Batch / Rare Cheeses from Around the World.

EXECUTIVE CHEF
YUSEF GHALAINI



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We use responsibly-sourced California meats, vegetables and seafood whenever possible.
We thank our gardeners, farmers and managers for keeping us productive and seasonal.

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An 18% Gratuity will be Added to Parties of 6 or More