

the wild fig

THE WILD FIG COCKTAILS

FIG 2.0 MARTINI ~ 19

Grey Goose, Chambord, lemonade

GINGER MARGARITA ~ 18

Blanco tequila, ginger liqueur, cayenne pepper, black sea salt

PRICKLY PEAR GIN & TONIC ~ 18

Infused gin, St. Germain, fresh lime, fever tree tonic

NEGRONI DE MICHOACAN ~ 19

Mezcal, serrano infused Campari,
Antica Formula sweet vermouth, Bittermens mole bitters

NEW FASHIONED ~ 19

Cherry infused Buffalo Trace, cherry simple, Angostura bitters

APEROL COSMO ~ 19

Vodka, Aperol, lemon

WILD FIG MOCKTAIL ~ 16

Almave N/A tequila, ginger, lime, tajin

ZEROJITO ~ 12

Lime, mint, elderflower, soda

BEER & CIDER

Pacifico *Mexico* ~ 7

Peroni *Italy* ~ 7

Hofbrau Hefeweizen *Germany* ~ 7

Guinness Stout *Ireland* ~ 8

Dogfish 60 Min IPA *Delaware* ~ 8

Athletic Golden N/A *Milford CT* ~ 7

Seasonal Cider ~ 7

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BY THE GLASS

BUBBLES

- 15 Simonet-Febvre, Crémant de Bourgogne Brut, France
- 28 Henriot Brut '*Souverain*' N.V, Champagne, France

WHITE

- 16 Muga, Viura Blend 2024, Rioja, Spain
- 16 Cordero San Giorgio, Chardonnay 2022, Langhe, Italy
- 17 Michel Paquet, Chardonnay 2022 Mâcon-Villages, France
- 17 La Cappuccina, Soave 2022 San Brizio, Veneto, Italy
- 19 Lunae Bosoni '*Etichetta Grigia*', Vermentino 2023, Colli di Luni, Italy
- 25 Firmin Dezat, Sauvignon Blanc, 2024, Sancerre, France

RED

- 14 Gomez Cruzado Crianza, Tempranillo 2020, Rioja, Spain
- 15 Arnaldo Capari, Sangiovese 2021, Montefalco, Italy
- 17 Jean-Paul Burn '*Le Ronsay*', Gamay 2022, Beaujolais, France
- 18 Lioco, Pinot Noir 2023, Sonoma, California
- 25 Château Le Rey, '*Les Rocheuses*' Bordeaux Blend 2022, France
- 25 Clos du Val, Cabernet Sauvignon 2022, Napa Valley, California