



CAFE FIG



BAR MAGNOLIA

COCKTAIL MENU

DAISY 17

altos blanco, lime, lion's mane agave

DELILAH 16

absolut elyx, fresh watermelon juice, chateau, lemon, maca infused simple, aperol, mint, orange bitters

HARPER 17

strawberry & pineapple infused mezcal, aperol, bee pollen infused yellow chartreuse, lime

EVELYN 17

altos blanco, snap pea and cucumber juice, lime, agave, apple bitters, tiki bitters

LEILANI 18

rum, lime, pineapple, coconut syrup, mango, gotu kola agave, montenegro

EDEN 16

sipsmith gin, chamomile infused amontillado sherry, lime, simple, guava, cucumber

CHLOE 18

wild turkey bourbon, moringa simple, thyme, peach, lemon, egg white, amaro angeleno, ango

CHARLIE 16

goji berry infused wild turkey, px sherry, house-made cherry bark and vanilla bitters

SCARLETT 17

sipsmith gin, cacao infused sweet vermouth, campari, orange & chocolate bitters
*fat washed with coconut oil

LAYNE 17

campari, mezcal, collagen, fluffy pineapple & orange juice

MENU BY: CARLA LORENZO
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BAR MAGNOLIA

WINE/BEER MENU

BUBBLES

- "FRENCH & BUBBLY" CREMANT DE LOIRE 18/70
- LE VIGNE DE ALICE PROSECCO 16/62
- APRES SOL SPARKLING ROSE 15/58
- MASSERIA DEL FUEDO SELY ROSÉ PET NAT 15/58
- PERRIER JOUËT GRAND BRUT 140

ROSÉ

- ELOUAN ROSÉ 13/50
- DOMAINE BART MARSANNAY ROSÉ 2020 18/70
- CHAMPS DE PROVENCE ROSÉ 19/74

WHITE

- PIKE ROAD PINOT GRIS 15/58
- NOTAS FRUTALES ALBARIÑO 17/62
- THE SETTING 2019 SAUVIGNON BLANC 18/70
- STONE STREET CHARDONNAY 18/70
- RAPHAEL MIDOIR SANCERRE 2020 22/86

RED

- CORAZON DEL SOL MALBEC 15/58
- COLENE CLEMENS VINEYARDS 2019 PINOT NOIR 21/82
- FREQUENCY GSM 17/62
- NAPA BENCH WINES CABERNET SAUVIGNON 20/78
- 2018 HOURGLASS HG III 22/86
- BELLE GLOS EULENLOCH NAPA VALLEY PINOT NOIR 25/98

DRAFT BEER 10

- BOOMTOWN: BAD HOMBRE MEXICAN STYLE LAGER
- BOOMTOWN: INGENUE BELGIAN WHITE
- BOOMTOWN: CHAVEZ RAVINE HAZY IPA
- BOOMTOWN: MIC CZECH PILSNER
- JUNESHINE BLOOD ORANGE MINT

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