

figleaf

BAR & LOUNGE

We are proud to support local farmers and producers by using locally grown, organic, and fair-trade ingredients in our dishes whenever possible.



Celebrate the season with our Cherry Picks!

A mandatory charge equal to 18% of the cost of food and beverage will be added to your bill and will be distributed to the service staff (waiters, bussers, captains, and bartenders) as a gratuity. NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY. A separate charge of 2% will be added to your bill as an Administrative Fee which will be retained by the Hotel to defray its administrative costs. The Administrative Fee is NOT a gratuity and will not be distributed to the service staff.

Dinner

Small Plates

PARSNIP & CAULIFLOWER SOUP 12

Sherry Raisins, Chorizo, Preserved Lemon, Harissa Oil

ZENA MEZZE 21

Falafel, Marinated Olives, Hummus, Marinated Goat Cheese, Pickled Peppers, Grilled Naan

SHAWARMA SPICED CHICKEN WINGS 18

Pickled Peppers, Parsley, Sesame Seeds, Smoky Lemon Ranch

SHRIMP SKEWERS 30

Grilled Marinated Shrimp, Smoked Paprika, Sherry Vinegar

ROASTED BEET & CHERRY SALAD 15

Tart Cherries, Roasted Butternut Squash, Goat Cheese,  Maple Candied Pecans, Kumquat Balsamic Vinaigrette

AJI AMARILLO CAESAR* 15

Romaine, Charred Onion, Chickpeas, Cilantro, Rustic Croutons, Feta Cheese, Peruvian Chile & Anchovy Dressing

add Chicken Skewer	8
add Grilled Marinated Shrimp	12
add Chickpea Falafel	8
add Beef & Lamb Kofta	11

Hands On

CRISPY CHICKEN SANDWICH 24

Buttermilk Ranch Battered Chicken Thigh, Creamy Pickled Cabbage Slaw, Green Tomato, Toasted Potato Bun, Served with French Fries

ZENA GINSBURGER 26

Double Stack Beef Patties, Smashed Jalapenos & Onions, Chihuahua Cheese, Mojo Aioli, Crispy Onions, Toasted Brioche Bun, Served with French Fries

Large Plates

MOULARD DUCK BREAST BAO BUNS 25

Coffee Cherry Gastrique, Five-Spice Fries 🌸

MUSHROOM TWO-WAY FARROTTO 30

Farro Risotto, Cashew Cream, Parmesan Cheese, Butternut Squash, Black Kale, Tempura Enoki Mushrooms, Sauteed Royal Oyster Mushrooms (V)

FISH WITH GRILLED VEGETABLES 34

Fish and Vegetable of the Day, Chef's Choice

ZAATAR CHICKEN SKEWERS 30

Yogurt Marinated Chicken, Pearl Couscous, Toasted Almonds, Spiced Carrots, Rosemary Sherry Raisins, Preserved Lemon Demi Glaze

ROPA VIEJA 30

Tomato Braised Shredded Flank Steak, Sweet Plantain, White Rice, Black Beans, Roasted Peppers & Onions

CRAB & SHRIMP CAKES 32

Sherry Garlic Tomato Bacon Jam, Charred Corn & Scallion, Saffron Corn Sauce

Dessert

CHOCOLATE CHERRY CHEESECAKE 12

Dark Chocolate, Aleppo Pepper Compote 🌸

ORANGE AMARETTO CAKE 12

Vanilla Bean Ice Cream

TRIO OF SORBET 12

Mango, Passionfruit, Coconut, Mixed Berries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinks

First Lady Cocktails

THE CAREGIVER – ROSALYNN CARTER 19

Glenfiddich 12 | Ginger Turmeric Syrup | Stirrings Ginger Liqueur | Ardbeg 5

GRACE & GRIT - MICHELLE OBAMA 19

Olive Oil Grey Goose | Cucumber Vermouth

CIVIC BLOSSOM - HELEN TAFT 19

Hendricks | Cucumber Oleo Syrup | Orange Blossom | Rose Water | Lemon

THE CAMELOT – JACKIE KENNEDY 19

St. Germaine | Blume Marillen | Lemon | Florale

SCOUTS HONOR – LOU HOOVER 19

ALB Vodka | Lemon | Ancho Reyes | Rose Water | Maple

Specialty Cocktails

NIGHT SHIFT 17

Cacao-Vanilla Infused Vodka | Crème de Cacao | Amaro Montenegro | Sherry

SUMMER WINDOW 17

Strawberry Infused Tequila | Lime | Lemon | Peach

SWEET PEA 17

Civic Vodka | Lemon | Butterfly Pea Tea

MERCY ME 17

Cacao-Vanilla Infused Vodka | Espresso | Crème de Menthe

MOONLIT ORCHARD 17

Hendrick's Gin | Elderflower | Pear | Lemon

SMOLDERING OAK 17

1792 Bourbon | Cherry | Bitters | Smoke

SPICED PEAR 17

Ron Del Barrilito Rum | Pear | Campari | Orgeat | Lime | Cinnamon

Zero Proof Cocktails

SAFE HAVEN	12
Kava Haven Alcohol-Free Spirit* Grapefruit Pomegranate Rosemary	
SOBER, NOT SILENT	12
Feragaia Distilled Alcohol-Free Spirit* Lemon Honey Rosemary Ginger Beer	
SIP HAPPENS	12
Coconut Cream Orgeat Lime Honey-Ginger	
VELVET RESISTANCE	12
Giffard Aperitif Honey-Thyme Lemon Grapefruit Soda	
ABSTINENT AFFAIR	12
Feragaia Distilled Alcohol-Free Spirit* Pineapple Mint Apple Ginger Salt	
FAUX FIZZ	12
Black Currant Honey Lime	
TEMPERED TONIC	12
Cranberry Lemon Almond Bitter Orange Gentian Rosemary	

Female Rage Cocktails

Female Rage Hot Sauce, founded by Emily Roe, is a premium hot sauce brand that creates bold, flavorful sauces designed to spark conversation and challenge the hyper-masculine status quo that dominates the industry.

CORE MEMORY	17
El Tequileno Lemon Apple Tangy Crimson Apple Hot Sauce Basil	
PEACH PLEASE	17
Civic Vodka Lime Peach Brown Sugar Peach Hot Sauce Honey	

Bottled Beer

AUSTIN EASTCIDERS DRY CIDER	9
Cider / Austin, Texas / ABV 5.0	
ANGRY ORCHARD	9
Cider / Hudson Valley, New York / ABV 5.0	
MILLER LITE	9
Lager / Milwaukee, Wisconsin / ABV 5.0	
COORS LIGHT	9
Lager / Golden, Colorado / ABV 4.2	

MICHELOB ULTRA	9
Lager / St. Louis, Missouri / ABV 4.2	
MODELO ESPECIAL	9
Lager / Mexico / ABV 4.4	
SAMUEL ADAMS BOSTON	9
Lager / Cambridge, Massachusetts / ABV 5.0	
BLUE MOON	9
Belgian-style Wheat / Golden, Colorado / ABV 5.4	
BELL'S TWO HEARTED	9
IPA / Kalamazoo, Michigan / ABV 7.0	
PERONI NASTRO AZZURRO	9
Pilsner / Rome, Italy / ABV 5.0	
PERONI NASTRO AZZURRO 0.0	9
Lager / Rome, Italy / ABV 0	

Draft Beer

16oz. 21oz.

CIGAR CITY MADURO	9	12
Brown Ale / Tampa, FL / ABV 5.5		
RAR GROOVE CITY	9	12
Hefeweizen / Cambridge, MD / ABV 5.2		
CIGAR CITY JAI ALAI	9	12
IPA / Tampa, FL / ABV 6.5		
DENIZENS BORN BOHEMIAN	9	12
Pilsner / Baltimore, MD / ABV 4.17		

Champagne & Sparkling

SALASAR CREMANT DE LIMOUX	13	60
Limoux, France		
MIONETTO PROSECCO BRUT AVANTGARDE	12	58
Veneto Region, Italy		
LANSON CHAMPAGNE BRUT BLACK LABEL 375ml	45	130
Champagne, France		

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BAR & LO

Rosé

WHISPERING ANGEL	17	80
Côtes de Provence, France		
LA FÊTE DU ROSÉ	18	90
Côtes de Provence, France		
CHANDON BRUT ROSÉ	18	90
Napa Valley, California		

White Wine

WHITEHAVEN SAUVIGNON BLANC	15	70
Marlborough, New Zealand		
TWOMEY SAUVIGNON BLANC	24	115
Napa, California		
PONZI PINOT GRIS	15	70
Willamette, Oregon		
MARGOTE CHARDONNAY	14	65
Vin de France		
CAMBRIA KATHERINE'S VINEYARD CHARDONNAY	15	70
Santa Maria Valley, California		
CHALK HILL CHARDONNAY	16	75
Sonoma Coast, California		
PIATELLI VINEYARDS TORRONTES	12	55
Bordeaux, France		
PIEROPAN SOAVE CLASSICO	14	65
Veneto, Italy		

Red Wine

A BERTHET RAYNE BLEND	13	60
Cotes-du-Rhone, France		
ROUTESTOCK CABERNET SAUVIGNON	16	80
Napa Valley, California		
TENUTA DI COLLOSORBO ROSSO DI MONTALCINO SANGIOVESE	17	80
Montalcino, Italy		
IL POGGIONE ROSSO DI MONTALCINO	25	120
Montalcino, Italy		

SIDURI PINOT NOIR	15 36
Willamette Valley, Oregon	
PANDEMONIUM RED BLEND	25 120
Paso Robles, California	

By The Bottle

CANARD DUCHENE LEONIE	65
BRUT 375ml	
Champagne, France	
PERRIER- JOUET CHAMPAGNE	300
BRUT BELLE EPOQUE	
Sonoma, California	
DOM PERIGNON CHAMPAGNE BRUT	500
VINTAGE	
Champagne, France	
CANARD DUCHENE CHARLES VII	95
SMOOTH ROSÉ	
Champagne, France	
L'AVENTURE OPTIMUS	160
RED BLEND	
Paso Robles, California	
BEAUX FRERES PINOT NOIR	180
Willamette Valley, Oregon	
FREEMARK ABBEY	160
CABERNET SAUVIGNON 375ml	
Napa Valley, California	