

# 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.

“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 RECEIPT 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.”

# Zena Hour

## Cocktails

### JANE DALY

Vodka | Lemonade | Iced Tea

**\$12**

### SWEET PEA

Vodka | Butterfly Pea Tea | Lemon

**\$12**

### MERCY ME

Cacao-Vanilla Infused Vodka | Espresso | Crème de  
Menthe

**\$12**

### SUMMER WINDOW

Strawberry Infused Tequila | Peach | Lime

**\$12**

### NIGHT SHIFT

Cacao-Vanilla Infused Vodka | Crème de Cacao |  
Amaro Montenegro | Chocolate Bitters

**\$12**

### SAFE HAVEN

Kava Haven NA Spirit | Grapefruit | Pomegranate |  
Rosemary

**\$10**

## Wine

HOUSE WHITE

\$7

HOUSE RED

\$7

## Beer

DRAFT

\$6

MILLER LITE LAGER BTL

\$6

## Spirits

WELL DRINKS

\$9\*

\*Additional beverage charge for mixed drinks.

## Eat

**GINSBURGER**

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

\$10

**HUMMUS**

Served with Grilled Flatbread & Olives

\$6

## **JALAPENO BLACK BEAN DIP**

Served with Plantain, Taro Root & Tortilla Chips

**\$6**

## **SHAWARMA WINGS**

Pickled Peppers, Lemon Ranch

**\$10**

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