

### Salads

- BEET AND ORANGE SALAD 12** BEET, ARUGULA, SHALLOTS, ORANGE, GOAT CHEESE, PUMPKIN SEEDS, CITRUS VINAIGRETTE
- CRANBERRY KALE SALAD 11** KALE, CRANBERRIES, PARMESAN, CANDIED WALNUTS, ROASTED SHALLOTS VINAIGRETTE
- PEAR & BURRATA SALAD 13** PEAR, BURRATA CHEESE, BABY ARUGULA, FENNEL, SHALLOTS, CANDIED WALNUTS, BALSAMIC GLAZE, CITRUS VINAIGRETTE
- SALMON BULGUR SALAD 25** 7OZ SALMON, BULGUR, PEAR, RADISH, MINT, PARSLEY, ARUGULA, FENNEL, CITRUS VINAIGRETTE

### add-ons

- 7oz Salmon 12 | Grilled Chicken 7 | Fried Chicken 8 | 6pc Shrimp 8 | Tofu 4 | Avocado 3 | Kale 4 | Arugula 4 | Broccoli 4 | Bacon 5 | Fried Egg 2

### Sandwiches

- NEW! SPICY PORK KIMCHI MELT** MARINATED PORK BELLY, FRIED KIMCHI, MILD CHEDDAR CHEESE, KIMCHI REMOULADE, COLESLAW  
LUNCH & TAKE OUT 16 | DINNER&BRUNCH 19
- SPICY CHICKEN SANDWICH** BREADED CHICKEN CUTLET, CHIPOTLE AIOLI, PICKLED RED CABBAGE, KALE LUNCH & TAKE OUT 14 | DINNER&BRUNCH 17
- CHICKEN BLT** GRILLED CHICKEN, BACON, TOMATO, LETTUCE, HERB MAYO LUNCH & TAKE OUT 16 | DINNER&BRUNCH 19
- EGGPLANT SANDWICH** EGGPLANT, TOMATO JAM, AVOCADO, ARGULA LUNCH & TAKE OUT 13 | DINNER&BRUNCH 16
- BULGOGI BÁNH MÌ** MARINATED RIBEYE, CUCUMBER, CARROTS, DAIKON RADISH, MAYO, CILANTRO LUNCH & TAKE OUT 17 | DINNER&BRUNCH 20
- BACON AVOCADO SANDWICH** SMOKED BACON, AVOCADO, TOMATO JAM, PROVOLONE CHEESE LUNCH & TAKE OUT 13 | DINNER&BRUNCH 16
- BURRATA SANDWICH 18** BASIL PESTO, BURRATA, TOMATO, ARUGULA, BALSAMIC GLAZE LUNCH & TAKE OUT 15 | DINNER&BRUNCH 18

### Burgers

- FIGUS BEEF BURGER 23** BRIOCHE BUN, 8OZ ANGUS BEEF, SECRET SAUCE, MILD CHEDDAR CHEESE, TOMATO, BABY ARUGULA, RED ONION
  - KOREAN BURGER 25** BRIOCHE BUN, 8OZ ANGUS BEEF, BULGOGI, CUCUMBER KIMCHI, CARROTS, BABY ARUGULA, CHIPOTLE AIOLI, GRUYERE CHEESE
- ALL BURGERS ARE SERVED WITH FRENCH FRIES**  
**DINNER & BRUNCH SANDWICHES ARE SERVED WITH FRENCH FRIES OR SALAD (+1.00)**

### Rice & Quinoa Lunch Bowl

- CHICKEN KATSU** WHITE RICE, CHICKEN KATSU, TONKATSU SAUCE, EGG, COLESLAW, CUCUMBER KIMCHI LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21
- BEEF & BROCCOLI GF** WHITE RICE, BEEF TIPS, ROASTED MUSHROOMS, CHINESE BROCCOLI, HONEY SOY GLAZE LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21
- CHICKEN CURRY** RED CURRY, CHICKEN THIGHS, WHITE RICE, CRISPY SHALLOTS, PICKLED RED CABBAGE LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21
- TOFU QUINOA GF,V** QUINOA, FRIED TOFU, SPINACH, CARROTS, EDAMAME, CUCUMBER KIMCHI, CHO GOCHUJANG LUNCH & TAKE OUT 12 | DINNER&BRUNCH 17
- GRILLED CHICKEN QUINOA GF** GRILLED CHICKEN, SEASONAL VEGETABLES, QUINOA, ARUGULA, PUMPKIN SEEDS, BALSAMIC GLAZE, CITRUS VINAIGRETTE LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21
- GOAT CHEESES SQUASH QUINOA GF** BUTTERNUT SQUASH, QUINOA, SAUTÉED KALE, GOAT CHEESE, POMEGRANATE, RADISH, PUMPKIN SEEDS, CITRUS VINAIGRETTE LUNCH & TAKE OUT 14 | DINNER&BRUNCH 19



### Small Plates

- POTATO CROQUETTES 12**  
cheddar cheese, scallions, chipotle aioli, tomato jam
- SPICY PORK TACOS 15**  
thinly sliced marinated pork belly, corn tortillas, cotija cheese, scallions, chipotle aioli, red radish, lime
- KOREAN BULGOGI TACOS 17**  
thinly sliced marinated ribeye, corn tortillas, cotija cheese, lettuce, pickled red cabbage, chipotle aioli
- DUCK SPRING ROLLS 18**  
shredded duck, cabbage, carrots, house-made sweet and sour, chipotle aioli
- CHILI SHRIMP DUMPLINGS 15**  
chili crisp, scallions, soy garlic sauce



### 치킨 KOREAN FRIED CHICKEN WINGS

6PC \$14 | 8PC \$16 | 12PC \$23

### CHOOSE SAUCE YANGNYEOM 양념 SOY GARLIC GOLDEN CRISPY

### 순두부찌개 SUNDUBU



Korean spicy soft tofu soup with egg, served with white rice and two Korean Banchan

- VEGGIE SUNDUBU**  
LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21
- BEEF SUNDUBU**  
LUNCH & TAKE OUT 18 | DINNER&BRUNCH 23
- KIMICHI MANDU SUNDUBU**  
LUNCH & TAKE OUT 19 | DINNER&BRUNCH 24
- SEAFOOD SUNDUBU**  
LUNCH & TAKE OUT 19 | DINNER&BRUNCH 24
- SEAFOOD & BEEF SUNDUBU**  
LUNCH & TAKE OUT 20 | DINNER&BRUNCH 25



### 비빔밥 BIBIMBAP

white rice, edamame, korean spinach, julienned carrots, cucumber kimchi, fried egg, cho gochujang sauce, sesame oil

- TOFU BIBIMBAP V**  
LUNCH & TAKE OUT 14 | DINNER&BRUNCH 19
- BULGOGI BIBIMBAP**  
LUNCH & TAKE OUT 19 | DINNER&BRUNCH 24
- SPICY PORK BIBIMBAP**  
LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21

### Entrée

- NEW! ARMY STEW FOR 2 부대찌개 42**  
tofu, kimchi, spam, sausage, scallions, mushroom, ramyeon
- NEW! SPAM-CHI FRIED RICE 19**  
kimchi, spam, scallions, sesame oil, sesame seeds, fried egg
- HONEY MISO SALMON 29**  
grilled salmon filet, cajun seasoning, honey miso glaze, tri-colored quinoa, broccoli florets
- KOREAN STYLE BRAISED SHORT RIBS 갈비찜 34**  
beef short ribs, pommes puree, Korean spinach, crispy shallots, daikon radish

### Pasta

- NEW! BULGOGI PASTA 23**  
bulgogi, fettuccine pasta, sesame oil, sesame seeds, green onions, balsamic glaze, parmesan
- CREAMY GOCHUJANG PASTA 19**  
creamy gochujang sauce, fettuccine pasta, sesame oil, sesame seeds, green onions, parmigiano reggiano  
*add-ons: grilled chicken \$8 / shrimp \$8 / mixed seafood \$8 (chef recommended)*
- FETTUCCINE ALFREDO 17**  
fettuccine pasta, alfredo sauce, parsley, parmigiano reggiano

### Sides

- TRUFFLE FRIES 12**
- WAFFLE FRIES 8**
- SWEET POTATO FRIES 8**
- FRENCH FRIES 7**
- SAUTÉED SPINACH 8**
- ROASTED MUSHROOMS 9**

### Weekend Brunch

\*Sat & Sun 11am - 3pm

- AVOCADO TOAST 12** AVOCADO PUREE, SOURDOUGH, CONFIT TOMATO, BALSAMIC GLAZE, SCRAMBLED EGGS
- BERRY FRENCH TOAST 17** SLICED BRIOCHE, BLUEBERRY COMPOTE, BANANAS, WHIPPED LEMON MASCARPONE, MAPLE SYRUP
- COUNTRY OMELETTE 15** TOMATO, GRUYERE CHEESE, BACON, SPINACH, HOME FRIES OR SIMPLE SPRING SALAD
- FIGUS MORNING BURGER 23** BRIOCHE BUN, EGG, SECRET HOUSE SAUCE, CHEDDAR, TOMATOES, ARUGULA, RED ONION, FRENCH FRIES  
**ADD BACON \$3**
- BREAKFAST PLATTER 16** TWO EGGS ANY STYLE, 9 GRAINS TOAST, MUSHROOM, HOMEFRIES, BACON

### Kids under 12

- BUTTERED PASTA 15** BUTTER SAUCE, PARMESAN, FETTUCCINE
- SALMON FRITES 19** GRILLED SALMON FILLET, WAFFLE FRIES
- CHICKEN CUTLETS WITH FRIES 14** CRISPY CHICKEN, FRENCH FRIES
- EGG & CHEESE SANDWICH 12** SCRAMBLED EGGS, CHEDDAR CHEESE, TOMATO JAM
- KID'S BRUNCH PLATTER\* 13** TWO EGGS ANY STYLE, BACON, HASHBROWN, BERRIES  
*\*sat & sun brunch time only*

### Desserts

- CRÈME BRÛLÉE 6** SEASONAL FLAVOR CUSTARD, CARAMELIZED SUGAR
- CHEESECAKE 9** SEASONAL FLAVOR CHEESECAKE
- TIRAMISU 8** SEASONAL FLAVOR TIRAMISU
- TRES LECHES CAKE 9**
- VANILLA ICE CREAM 6** 2 SCOOPS VANILLA ICE CREAM, COCONUT ROLLS
- YUZU MANGO SORBET 7** BERRIES, COCONUT CHIPS
- AFFOGATO 7** ESPRESSO, VANILLA ICE CREAM

**CATERING & EVENTS**  
CONTACT@FIGUSBV.COM FOR YOUR INQUIRY

## Cocktail Pitchers

### MIMOSA PITCHER 49

orange juice, Old York Cellar Sparkling White

### FROSÉ PITCHER 52

strawberry lemonade slush, Old York Rose Reserved

### LYCHEE POMEGRANATE SPRITZER 49

lychee, pomegranate juice, Old York Sparkling White

### WHITE PEACH BIWON 34 (HALF)

non-alcoholic beer, white peach syrup, citrus soda, Old York Cellar What Exit White Blend

### SANGRIA PITCHER 34 (HALF)

orange soda, orange slice, apple slice, brown sugar, Old York Cellar What Exit Red Blend

### PEAR ROSEMARY SANGRIA 34 (HALF)

lemonade soda, pear, rosemary, longan honey, Old York Cellar What Exit White Blend

## Zero-Proof Cocktail

### ALOHA 7

guava juice, citrus soda, blue pea

### BLOOD ORANGE MARGARITAS 8

blood orange soda, lime, margarita mix, pink salt

### BLUEBERRY MOJITO 8

fresh blueberry, mint, lime, citrus soda

### LYCHEE BUTTERFLY MARTINI 9 *New*

blue pea tea, lime juice, non-alcoholic spritz, lychee

### PINEAPPLE HIBISCUS MAI TAI 9 *New*

pineapple juice, hibiscus tea, non-alcoholic rum, fresh lime juice

### MIMOSA 12

orange juice, non-alcoholic sparkling brut

### APEROL SPRITZ 12

orange slice, non-alcoholic Italian bitter aperitif, non-alcoholic sparkling brut, citrus soda

### ESPRESSO MARTINI 12

non-alcoholic vodka, non-alcoholic coffee liqueur

### APPLE GINGER GIN 10

apple cider, ginger syrup, non-alcoholic gin, lime juice, citrus soda

### SHIRLEY TEMPLE 7

grenadine syrup, lemon-lime soda

### PEACH LADY 7

peach, citrus soda, blue pea flower

### HYCHEE 7

hibiscus, lychee, citrus soda



## OLD YORK CELLARS

THE WINERY

### WHITE WINE

#### CHARDONNAY \$28

medium-bodied white with hints of grapefruit and white peach

#### RIESLING \$27

off-dry, full of fruit flavors with notable acidity

### RED WINE

#### DARRYL MACK CELLARS RED \$32

a red blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah & Chambourcin.

#### MERLOT \$31

hints of plum, young dried cherry

#### SYRAH \$31

medium-bodied with hints of tobacco, fig and raisins.

### SPARKLING WINE & ROSÉ

#### SPARKLING WHITE \$32

#### ROSÉ RESERVED \$32

### HALF BOTTLES (2 GLASSES)

#### CHARDONNAY \$18

#### CABERNET SAUVIGNON \$20

#### WHAT EXIT BLUSH \$16

#### WHAT EXIT RED BLEND \$16

#### WHAT EXIT WHITE BLEND \$16

## Summer Special

LARGE ONLY

### WHITE PEACH LAVENDER LIMEADE 7.95

lavender syrup, white peach syrup, lime juice, citrus soda, blue pea

### SALTY CARAMEL EARL GREY CLOUD 6.99

earl grey tea, caramel syrup, house-blend milk, fresh cream

### BROWN SUGAR GINGER CHAI CLOUD 6.99

brown sugar ginger tea, chai tea, house-blend milk, fresh cream

### STRAWBERRY COCO BOBA MILK 7.38

strawberry puree, chocolate milk, brown sugar boba, fresh cream

## Fruit Tea

LARGE ONLY

### MANGO HIBISCUS 6.47

### MANGO GREEN TEA 5.99

### PASSIONFRUIT GREEN TEA 5.99

### PEACH BLACK TEA 5.99

### LYCHEE OOLONG 5.99

### WHITE PEACH OOLONG 5.99



## Cloud Tea & Tea Latte

LARGE ONLY | OUR MILKY CLOUD TEA ARE CRAFTED WITH WHOLE MILK AND FINISHED WITH FRESH CHEESE CREAM

### ICED MATCHA LATTE CLOUD 7.95

### ICED STRAWBERRY MATCHA CLOUD 7.95

### EARL GREY CLOUD 6.99

### CREAMY BLACK SESAME CLOUD 6.99

### BROWN SUGAR GINGER TEA LATTE 6.18

### ICED HONEY OOLONG TEA LATTE 5.99

### ICED THAI TEA LATTE 6.18

### CHAI TEA LATTE 6.18

## Slushy

LARGE ONLY | ALL SERVED WITH FRESH SALTY CHEESE FOAM

### MANGO GREEN TEA SLUSH 6.99

### GRAPE JASMINE TEA SLUSH 6.99

### BLUEBERRY JASMINE TEA SLUSH 6.99

### STRAWBERRY LEMONADE SLUSH 6.99

### TARO SLUSH 7.99

## Coffee

### SINGLE | DOUBLE ESPRESSO 3.5/4

### DRIP COFFEE TO GO \$3 | DINE IN \$5

### AMERICANO 5

### CAPPUCCINO 5

### CAFFÈ LATTE 5

### CARAMEL CAFFÈ LATTE 5.75

### BROWN SUGAR OATMILK CAFFÈ LATTE 6.50

### 235 COFFEE 5.75

condensed milk, drip coffee, black tea

### VIETNAMESE ICED COFFEE 6

condensed milk, drip coffee

### MOCHA 6

## Smoothies

LARGE ONLY

### STRAWBERRY BANANA 7

banana, strawberry, whole milk

### ALMOND BLUEBERRY BANANA 8

banana, blueberry, almond butter, vanilla almond milk

### TURMERIC GREEN 8

banana, spinach, turmeric, mango, whole milk

### PISTACHIOS VANILLA MATCHA 9

banana, vanilla, pistachios powder, matcha, oat milk

### DETOX BOOST BEET BERRY 8

banana, blueberry, orange juice, mint, beets

## Boba Milk

ALL SERVED WITH FRESH CHEESE CREAM

### BROWN SUGAR BOBA MILK 5.99

### ESPRESSO BOBA MILK 6.99

### TARO BOBA MILK 6.59

### OREO BOBA MILK 6.59

### PUMPKIN BOBA MILK 6.59

### BISCOFF CARAMEL BOBA MILK 6.59

### PISTACHIOS BOBA MILK 6.59

## REWARDS

EARN 1 POINT PER DOLLAR SPENT  
\$5 OFF AT YOUR 100 POINT

## BUILD YOUR OWN

01

### HOW YOU LIKE YOUR DRINK

HOT TEA	ICED TEA
TO GO \$3.5   DINE IN \$5	TO GO \$4   DINE IN \$5
HOT TEA LATTE	ICED TEA LATTE
\$5	\$5.5

02

### TEA CHOICE

BLACK TEA	GREEN TEA	JASMINE TEA
OOLONG	PU-ER	EARL GREY
CHAI +0.69	MATCHA +0.99	HOJICHA +0.99
RASPBERRY BLACK TEA	VANILLA BLACK TEA	LYCHEE BLACK TEA
+0.69	+0.69	+0.69

### CAFFEINE-FREE OPTIONS:

HIBISCUS +0.69	BROWN RICE
CHRYSANTHEMUM +0.69	BROWN SUGAR GINGER +0.69

03

### MILK CHOICE

7% HOUSE BLEND MILK / WHOLE MILK / 2% LACTAID MILK +0.50 / SKIM MILK +0.50 / OATMILK +0.75 / ALMOND MILK +0.75 / SOYMILK +0.75

04

### FLAVORS +1.99

PEACH / PASSIONFRUIT / MANGO / BROWN SUGAR / CARAMEL / GRAPE / LONGAN HONEY / GRAPEFRUIT / LYCHEE / LAVENDER / PINEAPPLE / BLACKBERRY / YOGURT / STRAWBERRY / BLUEBERRY / VANILLA / IRISH CREAM

05

### TOPPINGS +1.20

BROWN SUGAR BOBA / HOUSE FRESH CREAM / LYCHEE JELLY / MANGO JELLY / STRAWBERRY POPPING BOBA / PEACH POPPING BOBA

ALL DRINKS UPGRADE TO A LARGER SIZE FOR JUST \$0.79 MORE

