

FIGS SIGNATURE

FIGS FASHIONED – 16

Courvosier, Rye Whiskey, house-made fig syrup, bitters
A truly unique old-fashioned. Classic pairing of cognac and figs make this alcohol forward cocktail a true delight to savor and enjoy.

LEBANESE LEMONADE – 15

Still West Vodka, St. Germain, rose water, mint, citrus juices
Our version of a very traditional Lebanese drink. Light and refreshing with hints of rose and mint.

ZA'ATAR BOULEVARDIER - 16

Old Forester Bourbon, Carpano Antica Sweet Vermouth, Campari, smoked oregano syrup
Bourbon's version of the classic Negroni. House-made smoked oregano syrup elevate this layered and complex cocktail.

JACKSON 43 - 12

London Dry Gin, pomegranate molasses syrup, pomegranate juice, lemon juice, rose water, prosecco
Tart and bubbly "day drink" with bright pomegranate juice, perfectly balanced with floral notes of gin and rose water.

TWO DOLLAR PISTOL - 14

Tito's Handmade Vodka, St. Germain, muddled blackberries, habanero, ginger bitters, cinnamon, lemon
Light and fruity flavors rounded out with subtle heat from the habanero.

I'LL HEAT YOU HALFWAY - 14

Jalapeno Tequila, caramelized pineapple, ginger, lime, angostura bitters
the FIGS take on a Jackson favorite, the spicy margarita. Heat from the jalapeno tequila and ginger syrup complimented with house-made caramelized pineapple syrup, and Sal De Gusano rim.

LEBA-KNEES-BEES – 15

Still West Great Grey Gin, Domain de Canton ginger, house made lavender honey, and fresh lime juice
A perfect blend of Jackson Hole's premier gin, fresh lemon juice, and house-made lavender honey.

O'CAPTAIN, MY CAPTAIN – 14

Spiced rum, Tuaca, caramelized pineapple syrup, and hot cider
Warm up with this sweet and spicy cider - tailored to beat the apre' ski chills.

CLASSICS

CORPSE REVIVOR NO. 2 - 16

Bombay Gin, Lillet, Cointreau, lemon, Absinthe rinse
Made famous in the 1860s, Corpse Revivers are a series of "hair of the dog" cocktails meant to be consumed the day after a night of heavy drinking. A classic cocktail spiked with the herbal notes of Absinthe.

BLOOD & SAND - 15

Blended Scotch, Cherry Herring, Sweet Vermouth, fresh orange juice
Believed to have been created in the 1920's and pairs very well with game meats. Very smooth and easy to drink. Great introduction for those who are new to scotch.

BLACK MANHATTAN - 18

High west rendezvous rye, Averna, angostura bitters
Surprisingly light given its use of strong ingredients. The nose is similar to a traditional Manhattan with notes of cherry and rye. It's smooth on the sip followed by a big blast of amaro and a finish full of whiskey accompanied by lingering aromatic spice.

IRISH COFFEE - 14

Irish whiskey, coffee, brown sugar, whipped cream
A magical mix of coffee and alcohol perfectly sweetened with brown sugar and lightly whipped cream.

BEER - \$6 EACH

HEYZEUS MEXICAN
 STYLE LAGER
melvin brewing

HIGHWAY MAN
 PILSNER
roadhouse brewing

JENNY LAKE LAGER
snake river brewing

IPA
melvin brewing

MOOSE DROOL
 BROWN ALE
big sky brewing co.

STELLA ARTOIS
belgium

MOCKTAILS - \$9 EACH

MOCKINGBIRD – 9
ginger, lemon, lime, pineapple, soda water

MINTED LEMONADE – 9
mint, rose water, lemon, lime, simple syrup, soda water