

FIGS SIGNATURE

FIGS' FASHIONED 16

Bourbon, Cognac, Fig-infused syrup, bitters and orange peel. 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

J.H. Stillworks Vodka, St. Germain, rose water, mint, citrus juices. Light and refreshing with hints of rose water and mint. A very traditional Lebanese drink.

SPRIT7 3 WAYS 15

Aperol, Campari, or St. Germain, prosecco, splash of sparkling water, garnished with orange or lavender respectively. Have it your way - all Italian, all bubbly with a refreshingly light bitterness.

WHEN SHE'S AT PLAY 15

Prosecco, Plymouth Dry gin, pomegranate syrup, pomegranate juice, lemon juice, and rose water. Tart and bubbly "day drink" with bright pomegranate juice, perfectly balanced with floral notes of gin and rose water.

TWO DOLLAR PISTOL 16

Tito's Handmade Vodka, St. Germain, muddled blueberries, spiced bitters, cinnamon and lemon. Light and fruity flavors rounded out with subtle notes from habañero and ginger.

I'LL HEAT YOU HALFWAY 16

Jalapeno-infused tequila, caramelized pineapple, ginger, lime, and Angostura bitters. The FIGS take on a Jackson favorite, the "Spicy Margarita." Heat from the jalapeño infused equila and ginger syrup compliments house-made caramelized pineapple syrup, and a Sal De Gusano rim.

LEBA-KNEES-BEES 16

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

THE BISON'S WAY 16

Spiced Rum, Tequila, mint, and IPA. During our Jackson winters, we warm up with this spicy, Southern Hemisphere cocktail and a Northern Hemisphere kick. Tailored to beat the "Apres" ski chills.

CLASSICS

HJ'S MEDITERRANEAN 17

Absaroka Gin, Campari, Pernod, simple syrup, mint, lemon garnish. When someone comes from abroad, there's a need to bring something old and somehow make it new. This is Maged's interpretation of "The Mediterranean."

BLACK MANHATTAN 18

High West Double Rye, Averna and Angostura bitters, Amarena Cherry garnish. Light, given its strong ingredients. The nose is similar to a traditional Manhattan with notes from a strong rye and the finish of cherry.

ESPRESSO MARTINI 18

Tito's Handmade Vodka, brown sugar and shaken espresso ristretto. A magical mix of espresso and alcohol perfectly sweetened with brown sugar, served with a creamy froth.

A GENTLEMAN'S TODDY 20

Bailey's and cognac with an espresso ristretto or Turkish coffee on the side. Sorry, we don't offer cigars.

A GOOD NIGHT 16

Limoncello, and whole milk. A velvelty dinner cocktail to finish off a dreamy evening.

BEER

8 per pint

STELLA ARTOIS - Anheuser-Busch

LOOSE BOOTS IPA - Snake River Brewing

TETON AMBER ALE - Grand Teton Brewing

HIGHWAY MAN PILSNER - Roadhouse Brewing

PAKO'S IPA - Snake River Brewing

JENNY LAKE LAGER - Snake River Brewing

MOCKTAILS

MOCKINGBIRD 9

ginger, lemon, lime, pineapple, and club soda

MINTED LEMONADE 9

Lemon, lime, simple syrup, mint, rose water and club soda