

# happy hour at thefig



## Small Plates & Share-ables

**Buffalo Fried Chicken Sliders 8**  
Garlic Aioli | Jalapeño Slaw | Brioche Buns

**Pork Belly Sliders 10**  
Ginger Chili Glaze | Sweet & Spicy Aioli  
Pickled Carrots & Cucumbers

**Lamb Meatball with Arrabiata 12**  
Basil Pesto Butter | Crostini | EVOO

**Cheese Board 15**  
Daily Selection | Bread | Nuts

**Crispy Cauliflower 7**  
Spicy Bleu Cheese Dressing

**Short Rib Poutine 11**  
Braised Short Rib | Kennebec Fries  
Mushrooms | Cheese | Beef Jus

**Local Fish Tacos 9**  
Tomato Basil Salsa | Jack Cheese  
Jalapeño Pesto Aioli

**Classic Burger 13**  
Ground Angus Beef | Aged Cheddar  
Caramelized Onions | Sliced Tomato  
Romaine | Special Sauce | Kennebec Fries

## Something Sweet

**Seasonal Bread Pudding 7**  
Crème Anglaise | Whipped Cream

**Chocolate Filled Churros 9**  
Cinnamon Sugar | Berry Sauce

## Featured Drinks 6

**House Margarita**  
Tequila | Triple Sec  
Sweet & Sour | Simple Syrup

**Paloma**  
Tequila | Triple Sec | Grapefruit

**Moscow Mule**  
Vodka | Ginger Beer | Lime

**Mojito**  
Rum | Lime | Mint | Simple Syrup

**Bourbon Smash**  
Bourbon | Mint | Simple Syrup  
Lemon

## Draft Beer Selection 6

**Lagunitas Sumpin Sumpin Ale**  
Hoppy Pale Wheat Ale

**Saint Archer White Ale**  
Belgian Style, Orange & Coriander

**Iron Triangle Dark Ale**  
Dark Malt Flavor

**Angel City Pilsner**  
Slightly Dry and hoppy

**Dogfish Flesh & Blood IPA**  
Blood Orange and a hint of Lemon

**Hop Valley Bubble Stash IPA**

**All Wines by the Glass**  
**\$2 Off**

Join us every Thursday from 4pm – 6pm for live music on the patio,  
starring performers from the Thornton School of Music!