

Figleaf Bar & Lounge

1155 14th St NW · +12023793787 · Updated: Jan 14, 2026

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BEVERAGES 7

COFFEE

(Reg or Decaf)

AVAILABLE OPTIONS

Small (12oz): \$4.00

Large (16oz): \$5.00

LATTE

AVAILABLE OPTIONS

Small (12oz): \$5.00

Large (16oz): \$6.00

CAPPUCCINO

AVAILABLE OPTIONS

Small (12oz): \$5.00

Large (16oz): \$6.00

AMERICANO

AVAILABLE OPTIONS

Small (12oz): \$5.00

Large (16oz): \$6.00

CHAI LATTE

AVAILABLE OPTIONS

Small (12oz): \$5.00

Large (16oz): \$6.00

HOT TEA

Earl Grey, English Breakfast, Chamomile, Green, Peppermint

AVAILABLE OPTIONS

Small (12oz): \$3.00

Large (16oz): \$4.00

Add Oat Milk, or Coconut Milk: \$0.50

Add Vanilla, Hazelnut, Pumpkin Spice, or Caramel: \$0.75

ORANGE JUICE

\$7.00

BREAKFAST 9

BUTTER CROISSANT

\$5.00

BREAKFAST PASTRY

\$5.00

YOGURT

\$5.00

OATS

\$9.00

MIXED FRUIT CUP

\$9.00

ZENA BREAKFAST

\$20.00

Two eggs any style, your choice of bacon or sausage, breakfast potatoes & grilled toast

AVOCADO TOAST

Grilled rustic whole grain bread, smashed avocado, pickled red onion, cashew cream

AVAILABLE OPTIONS

\$20.00

Add an egg for: \$3.00

BREAKFAST SANDWICH

Fried eggs, cheddar cheese, sliced tomato, smashed avocado on a brioche roll. Served with seasoned breakfast potatoes

\$20.00

VANILLA FRENCH TOAST

Brioche dipped in our vanilla custard and grilled. Topped with sliced berries served with bacon and warm maple syrup

\$20.00

SHARABLES 6

MEZZE

Falafel, Marinated Olives, Hummus, Marinated Goat Cheese, Pickled Peppers, Grilled Naan

\$21.00

BEEF AND LAMB KOFTA

Ground Lamb and Beef with Sumac Pickled Red Onion, Tomato, Cucumber and Creamy Yogurt

\$27.00

CHICKEN SKEWERS

Yogurt Marinated Chicken with Charred Lemon Vinaigrette

\$25.00

SHAWARMA SPICED CHICKEN WINGS

Pickled Peppers, Parsley, Sesame Seeds, Cucumber Yogurt

\$18.00

AJI AMARILLO CAESAR*

Romaine, Charred Onion, Chickpeas, Cilantro, Rustic Croutons, Feta Cheese, Peruvian Chile & Anchovy Dressing

\$15.00

EMPOWER GREENS

Kale, Shaved Brussel Sprouts, Quinoa, Toasted Pepitas, Roasted Corn, Roasted Peppers, Red Onion, Creamy Lime Vinaigrette

\$17.00

HANDS ON 3

BOCADILLO & CHIPS

Grilled Rustic Bread with Spanish Cured Chorizo, Baby Arugula, Roasted Piquillo Peppers and Garlic Sherry Aioli

\$22.00

GRILLED CHICKEN SANDWICH

Yogurt Marinated Chicken Breast, Shaved Lettuce, Cucumbers, Peppadew Pepper, Tomato, Vinegar-Feta Aioli, Toasted Ciabatta Bun
Served with French Fries

\$24.00

ZENA GINSBURGER

Double Stack Beef Patties with Brie Cheese, Arugula, Roasted Garlic Aioli, Caramelized Onion, Bacon Jam on Toasted Rustic Bun Served with French Fries

\$26.00

LARGE PLATES 4

SHAWARMA CAULIFLOWER

Creamy Cauliflower-White Bean Puree, Roasted Sunchoke, Grilled Rapini, Almond-Tomato Chermoula

\$26.00

FISH OF THE DAY

Garlic Mashed Potatoes, Sauteed Spinach, Tomato and Green Olive Caper Relish, Charred Lemon Vinaigrette

\$34.00

ZAATAR CHICKEN BREAST **\$30.00**

Creamy Saffron Pearl Pasta, Sauteed Kale, Castelvetrano Olives, Preserved Lemon & Roasted Chicken Jus

STEAK FRITES **\$30.00**

Flank Steak, Fried Potatoes, Chimichurri, Garlic Aioli

DESSERT 2

WHITE CHOCOLATE MANGO MOUSSE **\$12.00**

Tropical Fruit Medley

FLOURLESS CHOCOLATE CAKE **\$12.00**

Pomegranate-Pear Compote, Chocolate Ganache

SPECIALTY COCKTAILS 6

EMBER & SPICE **\$17.00**

Mezcal | Pomegranate | Lemon | Harissa

AMBROSIA TIDE **\$17.00**

Ouzo | Lime | Honey

MOONLIT ORCHARD **\$17.00**

Gin | Elderflower | Pear | Lemon

ANDEAN SUNDOWN **\$17.00**

Pisco | Peppercorn Vodka | Agave | Lemon

LEVANTINE ZEPHYR **\$17.00**

Tequila | Grapefruit | Zaatar

SMOLDERING OAK **\$17.00**

Bourbon | Cherry | Bitters | Smoke

CLASSIC COCKTAILS 5

PALOMA | TEQUILA OR MEZCAL **\$17.00**

Dos Hombres Mezcal or Casamigos Tequila Lime | Grapefruit

PENICILLIN **\$17.00**

Monkey Shoulder Scotch | Honey | Lemon | Ginger

MARTINI | VODKA OR GIN **\$17.00**

Grey Goose Vodka or Malfy Gin | Dolin Dry Orange Bitters

BOULEVARDIER **\$17.00**

Angel's Envy Bourbon | Campari | Dolin Rouge

DAQUIRI **\$17.00**

Brugal 1888 Rum | Lime | Sugar

ZERO PROOF 3

ABSTINENT AFFAIR**\$12.00**

Pineapple | Mint | Apple | Ginger | Salt

FAUX FIZZ**\$12.00**

Black Currant | Honey | Lime

TEMPERED TONIC**\$12.00**

Cranberry | Lemon | Almond | Bitter Orange | Gentian | Rosemary

BOTTLED BEER 6**AUSTIN EASTCIDERS DRY CIDER****\$9.00**

Cider / Austin, TX / ABV 5.0

MILLER LITE**\$9.00**

Lager / St.Louis, Missouri / ABV 5.0

DENIZENS ANIMAL HAZY**\$9.00**

IPA / Baltimore, MD / ABV 6.3

HEINEKEN**\$9.00**

Lager / Netherlands / ABV 5.0

PERONI**\$9.00**

Pilsner / Rome, Italy / ABV 5.0

COORS LIGHT**\$9.00**

Lager / Golden, Colorado / ABV 4.2

DRAFT BEER 4**CIGAR CITY MADURO****AVAILABLE OPTIONS**

Brown Ale / Tampa, FL / ABV 5.5

16oz.: \$9.00

21oz.: \$12.00

RAR GROOVE CITY**AVAILABLE OPTIONS**

Hefeweizen / Cambridge, MD / ABV 5.2

16oz.: \$9.00

21oz.: \$12.00

CIGAR CITY JAI ALAI**AVAILABLE OPTIONS**

IPA / Tampa, FL / ABV 6.5

16oz.: \$9.00

21oz.: \$12.00

DENIZENS BORN BOHEMIAN**AVAILABLE OPTIONS**

Pilsner / Baltimore, MD / ABV 4.17

16oz.: \$9.00

21oz.: \$12.00

CHAMPAGNE & SPARKLING 7

SALASAR CREMANT DE LIMOUX

Limoux, France

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$60.00

CHANDON BRUT ROSE

Napa, California

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$90.00

VEUVE CLICQUOT BRUT

Champagne, France

AVAILABLE OPTIONS

Glass: \$35.00

Bottle: \$170.00

CANARD DUCHENE LEONIE BRUT

Champagne, France

\$65.00

CANARD DUCHENE CHARLES VII SMOOTH ROSE

Champagne, France

\$95.00

PERRIER- JOUET CHAMPAGNE BRUT BELLE EPOQUE

Sonoma, California

\$300.00

DOM PERIGNON CHAMPAGNE BRUT VINTAGE

Champagne, France

\$500.00

ROSE 2

STUDIO BY MIRAVAL

Cotes de Provence, France

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$65.00

WHISPERING ANGEL

Cotes de Provence, France

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$80.00

WHITE 6

DAWN SAUVIGNON BLANC

Marlborough, New Zealand

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$60.00

PONZI PINOT GRIS

Willamette, Oregon

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$70.00

MARGOTE CHARDONNAY

Vin de France

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$65.00

TWOMEY SAUVIGNON BLANC

Napa, California

AVAILABLE OPTIONS

Glass: \$24.00

Bottle: \$115.00

PIATELLI VINEYARDS TORRONTES

Bordeaux, France

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$55.00

PACO & LOLA ALBARINO

Rias Baixas, Spain

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$70.00

RED 7

A BERTHET RAYNE, COTES DU RHONE

Cotes-du-Rhone, France

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$60.00

DAOU CABERNET SAUVIGNON

Sonoma, California

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$70.00

FAIRFAX, PINOT NOIR

California, United States

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$70.00

TENUTA DI COLLOSORBO, ROSSO DI MONTALCINO

Montalcino, Italy

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$80.00

CLOUDLINE PINOT NOIR

Willamette Valley, Oregon

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$80.00

FAMILIA MAYOL MALBEC

Mendoza, Argentina

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$65.00

L'AVENTURE OPTIMUS RED BLEND

Paso Robles, California

\$160.00

HAPPY HOUR 8

PIEROPAN SOAVE CLASSICO

Soave, Italy

\$7.00

POGGIO AL TESORA MEDITERRA

Tuscany, Italy

\$7.00

BORN BOHEMIAN PILSNER

Denizens Brewing

\$6.00

WELL DRINKS

\$9.00

ZENA GINSBURGER

Grass Fed Beef Patty, Brioche Bun, Turmeric Pickles, Tobacco Onions, Aged Cheddar, Chipotle Aioli

\$10.00

BAO CHICKEN**\$5.00**

Fried Chicken Thigh, Golden Bao Bun, Salsa Criolla, Caribbean Remoulade, Bibb Lettuce

BUFFALO CHICKEN WINGS**\$8.00**

Four Jumbo Fried Chicken Wings, Buffalo, Ranch Dressing

ROASTED RED PEPPER HUMMUS**\$9.00**

Tahini, Lemon, Crispy Chickpeas, Grilled Naan