

Figtree's Cafe

429 Ocean Front Walk 90291-2402 · +13103924937 · Updated: Jan 14, 2026

[View online menu](#)



COFFEE & TEA 11

ESPRESSO	\$2.50
MACCHIATO	\$3.50
CORTADO	\$4.50
CAPPUCCINO	\$5.00
LATTE	\$5.50
CHAI LATTE	\$5.50
MOCHACCINO	\$6.00
COPACABANA	\$9.00
COFFEE	\$4.00
COLD BREW	\$5.50
ORGANIC TEA	\$4.50

PASTRY COUNTER 11

CARDAMOM CARROT TEA CAKE (GF)	\$5.50
STRAWBERRY BUTTERMILK TEA CAKE	\$5.50
GUAVA CHEESE PASTILLO	\$5.50
PAIN AU CHOCOLAT	\$6.00
CROISSANT	\$5.50
CROISSANT HAM & SWISS	\$6.50
BISCOTTI OF THE DAY.	\$1.50
MEYER LEMON BLUEBERRY SCONE	\$5.50
PECAN CHOCOLATE CHIP COOKIE (GF)	\$6.50
BANANA BREAD	\$5.50

CHURROS & CHOCOLATE**\$12.00****SIDES 11****TOAST AND JAM****\$5.50****RE-FRIED BEANS****\$4.50****FRUIT****\$5.50****FRIED PLANTAINS****\$4.50****HALF AVOCADO****\$4.50****ONE EGG****\$3.00****POTATOES****\$5.00****TORTILLAS****\$3.00****BACON****\$6.00****CHORIZO****\$7.00****GRAVLOX****\$8.00****BREAKFAST PLATES 11****SEASONAL OMELET****AVAILABLE OPTIONS**

Rajas, chive and black pepper boursin cheese, cherry tomato salsa, with a side of toast & jam or fruit

\$17.00

Chorizo: \$3.00

BREAKFAST BURRITO**\$16.00**

Bacon, chorizo, eggs, potatoes, salsa roja, sour cream, cilantro, guacamole

PLANTAIN AND COCONUT PANCAKES**\$19.00**

Organic multi grain pancakes, fried plantains, shredded coconut, mascarpone whip, maple syrup

SEEDED & SPROUTED AVOCADO TOAST**AVAILABLE OPTIONS**

Avocado mousse, sunflower seeds, sesame seeds, flax seeds, fresh sprouts, salsa macha (peanut/sesame allergy)

\$15.00

GF: \$3.00

Egg: \$3.00

GRAVLOX & EGG TOAST**AVAILABLE OPTIONS**

House-cured salmon, 7 minute eggs, red onions, chimichurri, cream cheese, chives, capers / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$20.00

GF: \$3.00

MOM'S GRANOLA & STRAUSS YOGURT**\$14.00**

Preserved peaches, fresh plums and apricots, mint

CHILAQUILES**AVAILABLE OPTIONS**

Fresh corn tortilla chips, salsa tinga, queso fresco, pickled red onions, cilantro, eggs, cherry tomatoes, serrano chiles

\$15.00

Grilled chicken: \$6.00

FIG TREE BREAKFAST PLATE

Toast and berry-pipeno jam, re-fried beans, fried plantains, bacon, eggs, avocado

AVAILABLE OPTIONS

\$19.00

GF: \$3.00

HUEVOS RANCHEROS DIVORCIADOS

2 sunny side up eggs, salsa verde, salsa roja, guacamole, family recipe beans, queso fresco, cilantro, rosemary roasted potatoes, tortillas

\$16.00

MARKET BOWL

Meyer lemon green garlic glazed english peas, sugar snap peas, fingerling potatoes, fennel with pickled green strawberries and poached egg, sesame brown rice

AVAILABLE OPTIONS

\$18.00

Grilled salmon:

\$10.00

Grilled chicken: \$6.00

Gravlox: \$8.00

CHURROS & CHOCOLATE

\$12.00

TABLE SNACKS 9

NACHOS LIBRES

House made salsas, sour cream, cilantro, oregano, queso fresco, re-fried beans, monterey jack, pickled veggies

AVAILABLE OPTIONS

\$16.00

Grilled chicken:

\$6.00

Chorizo: \$6.00

CEVICHE

California rockfish, coconut milk, tomato, cucumber, onion, bell pepper, lime, epazote, cilantro / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$16.00

MARISCOS FRITOS

Fried calamari and smelts, lemon aioli, chimichurri

\$16.00

SALMON AND AVOCADO TOSTADA

Salmon crudo, chipotle aioli, avocado, charred leeks, soy sauce / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$8.00

SCALLOP TOSTADA

Charred serrano avocado mousse, radishes, mint, olive oil / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$10.00

JAPANESE SWEET POTATO TOSTADA

Refried beans, pickled red onions, chimichurri

\$8.00

CHIPS, SALSA, GUACAMOLE

\$12.00

ROSEMARY FRENCH FRIES

\$7.00

GRILLED BREAD & HERB BUTTER

\$6.00

MARKET VEGGIES & SALADS 7

MARKET BOWL **\$18.00**

Meyer lemon green garlic glazed english peas, sugar snap peas, fingerling potatoes, fennel with pickled green strawberries and poached egg, brown rice

GRILLED CHILLED STRING BEANS WITH ROMESCO **\$18.00**

Haricots verts, yellow wax beans, romesco (GF), market herbs, toasted spices

CABBAGE ASADO **\$17.00**

Avocado mousse, pico de gallo, pickled serranos

HEIRLOOM TOMATO & WEISER MELONS **\$18.00**

Burnt orange vinaigrette, market herbs

CUCUMBER & SNAP PEAS **\$15.00**

Heirloom cucumber, market lettuce, buttermilk meyer lemon vinaigrette

MARKET GREENS SALAD **\$13.00**

Mixed letuces, herbs, green goddess dressing

SUMMER ARUGULA SALAD **\$18.00**

Grilled calamari and broccoli de cecci, Jerez vinaigrette, pickled chilis

MAINS 8

AVOCADO CHICKEN MELT **AVAILABLE OPTIONS**

Sourdough, grilled chicken breast, avocado, salsa basil, watercress, sun dried tomatoes, swiss cheese / Served with side of rosemary french fries or leafy green salad

\$19.00

GF bread: \$3.00

SHRIMP ROLL **AVAILABLE OPTIONS**

Potato roll, shrimp, spiced mayo, onions, celery, fresh herbs, lemon, dill, market lettuce, salmon eggs / served with side of rosemary french fries or leafy green salad

\$23.00

GF bread: \$3.00

BEACH BURGER **AVAILABLE OPTIONS**

Brioche bun, organic prime angus double patty, chipotle aioli, cheddar cheese, iceberg lettuce, pickles / served with side of rosemary french fries or leafy green salad

\$18.00

GF bun: \$3.00

PASTA DEL MAR **\$26.00**

Semolina bucatini, clams, mussels, shrimp, squid, capers, calabrese chiles, olives, breadcrumbs

SUMMER TOMATO & GUANCIALE STROZZAPRETI **\$22.00**

Semolina strotzapretti, peads and barnetts guanciale, lemon basil, estero gold cheese

WHOLE GRILLED FISH **\$31.00**

Beet mole morado, branzino, market flowers and herbs, tortillas

STEAK FRITES **\$34.00**

British baldies top sirloin, rosemary fries, butter mustard sauce

ACHIOTE MARINATED HALF CHICKEN **\$35.00**

1/2 brined chicken, achiote rub pre-roast, blistered poblano chiles, pickled serranos, shaved red onion

FARMS WE WORK WITH 9

Finley farms

Weiser farms

Schanner farms

Coleman farms

Valvidia

Two Peas in a Pod

Garden Of Murray farms

Tenerelli farms

Peads & Barnetts

REFRESHMENTS 9

SHAKEN MATCHATA **\$8.00**

Organic matcha, homemade almond horchata, agave

BASIL LIMONADA **\$5.50**

HIBISCUS **\$4.50**

MINT MATE **\$4.50**

AGUA PIEDRA SPARKLING WATER **\$6.50**

AGUA PIEDRA STILL WATER **\$6.50**

GLASS COCA COLA **\$4.50**

GLASS ORANGE FANTA **\$4.50**

GLASS SPRITE **\$4.50**

SMOOTHIES 4

COG **\$9.00**

Coconut, orange, guava

AMAZON **\$9.00**

Kiwi, pineapple, banana, spinach

PURPLE RAIN **\$9.50**

Hibiscus, lemon, berries, mint

COFFEE DATE **\$9.50**

Cold brew, cocoa, banana, dates, oats, walnuts

SPARKLING 2

BUEYES, EXTRA BRUT ROSÉ

We love that a wine with the name "bull" is so delicate, fresh and crisp Malbec - Uco Valley, Argentina, MV

AVAILABLE OPTIONS

Glass: \$12.50

Bottle: \$48.00

MALOOF L`EAU EPICÉE PET NAT

A zingy Pet Nat to give your meal a crisp companion Gewürtztraminier, Reisling - Forest Grove, Oregon 2021

\$65.00

ROSÉ 1

UNTURNTED STONE BLUSH

It'll make you smile, it'll make you glow, it'll make you... blush White Zinfandel - Sonoma, California 2021

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$64.00

ORANGE 2

TENDU CORTESE

Juicy and fruity, with just the right amount of oomph Cortese - Clarksburg, California 2021

AVAILABLE OPTIONS

Glass: \$12.00

1/2 LITER: \$32.00

LITER: \$60.00

WOODS MARFARM

A more orangy orange... like a walk through nightblooming jasmine at midnight Gruner Veltliner, Albariño - Edna Valley, California 2021

\$65.00

WHITE 2

L I W A

Citrus blossom explosion with a hint of summer stone fruit Grüner Veltliner - Monterrey County, California 2021

AVAILABLE OPTIONS

Glass: \$10.00

1/2 LITER: \$30.00

LITER: \$58.00

POPULIS WABI SABI

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$52.00

RED 2

TENDU BARBERA BLEND

Almost like eating a bowl of chilled cherries Barbera, Aglianico, Montepulciano, Rhone varietals - Napa Valley, California, 2020

AVAILABLE OPTIONS

Glass: \$12.00

1/2 LITER: \$32.00

LITER: \$60.00

LES LUNES COSMIC BLEND

A truly refreshing red that reminds of northern california hikes, and mom's berry jam Cabernet Sauvignon, Zinfandel, Merlot, Chardonnay - California 2021

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$60.00

VERMOUTH 4

MOMMENPOP VIN D'SANGE - CA

\$6.00

MAURO VERGANO BIANCO - ITALY	\$6.00
MAURO VERGANO AMERICANO - ITALY	\$6.00
MAURO VERGANO CHINATO - ITALY	\$6.00

AMARO 8

BRÁULIO	\$14.00
MONTENEGRO	\$13.00
NONINO	\$16.00
ANGELENO	\$13.00
NARDINI ANGOSTURA	\$12.00
VALLET FERNET	\$12.00
LO-FI GENTIAN	\$12.00
HOUSE NESPOLINO	\$12.00

BEER 6

WINDY HILL HAZY IPA (DRAFT)	\$9.00
Mikkeller Brewing, San Diego CA	
TRUMER PILSNER (DRAFT)	\$9.00
Trumer Brewing, Berkeley CA	
JUAN CORDEGO PALE ALE (DRAFT)	\$8.00
Cerveceria Insurgente, Tijuana MEX	
JAPANESE LAGER (16OZ CAN)	\$9.00
Rice Lager - Harland Brewing Co., San Diego CA	
ROCKAWASH HIBISCUS MANGO ALE (16OZ CAN)	\$9.00
Brewerij West, Los Angeles CA	
MICHELADA	\$10.00

TEQUILA 12

El Jimador Blanco	\$9.00
Angelisco	\$12.00
San Matias	\$15.00
Ocho Blanco	\$18.00

Ocho Reposado	\$20.00
Ocho Añejo	\$22.00
Siete Leguas Blanco	\$17.00
Siete Leguas Reposado	\$19.00
Siete Leguas Añejo	\$20.00
1579 Blanco	\$14.00
1414 Reposado	\$16.00
Clase Azul Reposado	\$27.00

OTHER AGAVE SPIRITS 3

Raicilla De Una	\$14.00
Yowee Bacanora	\$20.00
Sotol Fabriquero	\$16.00

MEZCAL 11

Illegal Joven	\$11.00
Madre Espadin	\$12.00
Los Javis Espadin Reposado	\$14.00
Madre	\$15.00
Alipus San Luis	\$16.00
Alipus San Baltazar	\$18.00
Alipus San Andres	\$21.00
Alipus Tio Leonardo	\$22.00
Vago ELOTE	\$19.00
Vago ESPADIN	\$20.00
El Jorgorio Pechuga	\$27.00

VODKA 4

Humboldt Distillery	\$12.00
Amass	\$12.00

Tito's	\$13.00
Nikka Coffey	\$15.00
8AM+ 3	
SPICY MARGARITA	\$15.00
Tequila blanco, lime, fresno chile, cilantro	
TONICO	\$17.00
Amass gin, ginger, mint, orange blossom	
BLOODY MARY	\$16.00
10AM+ 11	
SANDÍA SLUSHY	\$17.00
Watermelon, mezcal, cointreau, basil, lime	
MARTINI MALLORCA	\$17.00
Ford's gin, california sherry, castelvaltrano olives	
ESPRESSO MARTINI	\$17.00
Vodka, amaro nonino, st. george coffe liquor, liquor 43, espresso	
YERBA PISCO	\$17.00
Pisco, rosamonte yerba maté, yellow chartreuse, egg white, lemon	
FRESITA	\$17.00
Volstead vodka, strawberry, grapefruit, basil	
ROJO	\$17.00
Michters rye whisky, muz vermouth, luxardo cherry liquor, smoldering thyme	
BEET BLUSH	\$17.00
Ford's gin, lejay cassis, beet juice, lime mint	
PALOMA BLANCA	\$16.00
Angelisco tequila, st. germain, grapefruit oleo, lime	
COLADA	\$17.00
Courvoisier vsop, dr. bird rum, coconut, pineapple	
RETIRO	\$12.00
California fernet, glass coke	
CAIPIRINHA	\$15.00
Cachaca, brown sugar, lime	
WHISKEY 10	

Old Forester	\$10.00
Buffalo Trace	\$11.00
Woodford Reserve	\$13.00
Monkey Shoulder	\$12.00
Blantons	\$20.00
Green Spot	\$16.00
Yellow Spot	\$28.00
Old Overholt Rye	\$12.00
E.H. Taylor (overproof)	\$22.00
Abasolo Corn	\$12.00

BRANDY/COGNAC 5

Caravedo Quebranta Pisco	\$12.00
St. George Pear Brandy	\$13.00
Boulard Calvados VSOP	\$16.00
Mahón	\$14.00
Courvoisier VS Cognac	\$12.00

SCOTCH 3

Monkey Shoulder	\$14.00
Laphroaig 10	\$17.00
Macallan 12	\$25.00

RUM 8

Flor De Cana	\$12.00
Uruapan Charanda	\$12.00
Dr. Bird	\$12.00
Wray and Nephew (overproof)	\$13.00
Probitas	\$14.00
Clément	\$14.00

Avua Prata Cachaça **\$12.00**

Avua Tapinha Cachaça **\$22.00**

SWEETS 5

CHURROS & CHOCOLATE **\$12.00**

ULI'S GELATO **\$7.00**

Salt caramel, real mint stracciatella, california pistachio (v), chocolate sorbet (), meyer lemon sorbet (v)

CHOCOLATE MOUSSE **\$12.00**

Velvety mousse, crème fraiche whip, arbequina olive oil, luxardo cherry

PEACH AND CARAMEL COCONUT BREAD PUDDING **\$14.00**

Served á la mode with vanilla ice cream

ALMOND PECAN CHOCOLATE CHUNK COOKIE (GF) **\$6.50**

Served warm, á la mode with vanilla ice cream +4

HOUSE WINE 2

RED

AVAILABLE OPTIONS

GLASS: \$8.00

1/2 LITER: \$28.00

LITER: \$54.00

WHITE

AVAILABLE OPTIONS

GLASS: \$8.00

1/2 LITER: \$28.00

LITER: \$54.00

FOOD 2

MARISCOS FRITOS **\$12.00**

Fried calamari and smelts, lemon aioli

CEVICHE **\$12.00**

California rockfish, coconut milk, tomato, cucumber, onion, bell pepper, lime, epzaote, cilantro / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS 5

SPICY MARGARITA **\$12.00**

Tequila blanco, lime, fresno chile, cilantro

COLADA **\$12.00**

Monkey shoulder scotch, dr. bird rum, coconut, pineapple

TONICO **\$12.00**

Amass gin, ginger, mint, orange blossom

CAIPIRINHA**\$12.00**

Cachaca, brown sugar, lime

PALOMA BLANCA**\$12.00**

Angelisco tequila, st. germain, grapefruit oleo, lime