

FIGS

BREAKFAST

HEALTHY STARTS

🍴 THE PARK BREAKFAST ● 21
two free-range eggs made-to-order; choice of bacon, pork sausage patties or chicken sausage links; served with roasted fingerling potatoes and choice of toast (substitute egg whites +2)

THREE EGG OMELET ● 22
choose 3: tomatoes, spinach, bell peppers, onions, mushrooms, jalapenos, feta, cheddar, bacon pork sausage patties, chicken sausage links; served with fingerling potatoes and choice of toast (substitute egg whites +2)

🍴 CLASSIC EGGS BENEDICT 22
two soft poached eggs, canadian bacon and hollandaise on an English muffin; served with fingerling potatoes (substitute smoked salmon +4)

🍴 BISCUIT SANDWICH 21
choice of bacon, pork sausage patties, chicken sausage links; plain or cheesy scrambled eggs on a griddled buttered biscuit; served with fingerling potatoes

AVOCADO TOAST ○ 19
fresh mashed avocado, tomatoes, calabrian chili & orange jam, everything seasoning, micro cilantro; served on 460 whole grain bread (add bacon +4 / add smoked salmon +8)

SMOKED SALMON BAGEL 21
smoked salmon, pickled onions, capers, hard boiled eggs and cream cheese on a toasted everything bagel; served with fresh fruit

FRENCH TOAST ● 19
thick sliced brioche grilled in vanilla cinnamon batter, topped with fresh mixed berries sauce

🍴 FOUL MEDAMAS ●● 18
two free-range eggs made-to-order; chickpeas, parsley, spring onions, fava beans, tahini, tomatoes, garlic and lemon; served with fingerling potatoes and choice of toast

FRIED KALLAJ ● 21
flaky phyllo dough filled with ricotta and pistachios; served with orange blossom syrup and fresh berries

SMOOTHIES

(add soy protein, whey protein, spirulina, or wheatgrass +3)

SIGNATURE FIGS ●● 13
banana, black mission figs, milk, orange juice

SEASONAL WILD BERRIES ●● 14
assorted berries, yogurt, honey

GREEN GODDESS ●○ 13
green apple, kiwi, cucumber, celery, banana, peanut butter, maple syrup

LIGHTER FARES

HOTEL JACKSON PARFAIT ●● 14
organic vanilla yogurt, raspberry compote, fresh berries, toasted almond and pecan granola

COCONUT CHIA PUDDING ○● 15
chia seeds, coconut milk, agave, cacao nibs, kiwi fruits, strawberries

ACAI BOWL ○● 16
acai puree, coconut milk, flax seeds, sliced bananas, fresh berries

LIBATIONS

POMEGRANATE MIMOSA 14
prosecco, pomegranate juice

HUCKLEBERRY MULE 18
huckleberry vodka, pomegranate liqueur, lime, ginger beer

ZA'ATAR BLOODY MARY 14
house bloody mary mix, vodka, house blend seasoning

FIGS ESPRESSO MARTINI 18
turkish coffee, vanilla vodka, coffee & cream liqueur

KIR ROYALE 16
sparkling wine, creme de cassis, lemon

FIGS OLD FASHIONED 18
bourbon, black mission figs, lebanese bitters

COFFEES, TEAS & JUICES

TETON VALLEY ALPINE AIR COFFEES 5
regular or decaf
whole milk, half & half,
almond milk or oat milk (add \$.50)

SPECIALTY COFFEES 7
espresso, cappuccino, latte, iced coffee

ASSORTED RISHI TEAS 6
earl grey, english breakfast, tumeric ginger, chamomile medley, jade cloud, matcha super green, blueberry hibiscus, lavender mint

COLD PRESSED JUICES 12
orange or grapefruit; pressed daily

ASSORTED JUICES 8
tomato, apple, cranberry, pineapple

SIDES

TOASTS ●○ 5

FINGERLING POTATOES ●○ 5

WHOLE BANANA ●○ 3

SLICED TOMATOES ●○ 5

🍴 ONE EGG ●● 4

CHICKEN SAUSAGE LINKS ● 5

MIXED BERRIES ●○ SM 7 LG 13

SLICED AVOCADO ●○ 7

BACON ● 6

PORK SAUSAGE PATTIES ● 5

FRUIT PLATE ●○ SM 8 LG 14

SMOKED SALMON ●○ 12

● VEGETARIAN ○ VEGAN ● GLUTEN FREE

Parties of five or more are subject to a 20% gratuity.

🍴 Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

If you have any concerns regarding food allergies, please alert your server prior to ordering. While we will make every effort to accommodate nut allergies, the kitchen is not a nut-free environment.

FIGS

LUNCH

SMALL PLATES

SHANKLEESH ●● 12
feta cheese, cucumber, za'atar spice

LABNEH ●● 12
eggplant, garlic, lemon juice, tabini; served with warm house-made pita

BABA GHANOUSH ●●●12
eggplant, garlic, lemon juice, tabini

GRILLED EGGPLANT ●● 15
eggplant, toum, labneh, tomato, mint, olive oil

PICKLES & OLIVES ●●●12
turnip, cucumber, olive, cauliflower

TABBOULEH 16
parsley, onion, tomato, bulgur, lemon juice, olive oil

THE FIVE FIGS MEZZE ●● 41
falafel, za'atar fries, hummus, baba ghanoush, tabbouleh; served with warm house-made pita

SALADS

chicken 9 | beeftenderloin 16 | falafel 16

HALLOUMI ●● 22
halloumi cheese, arugula, tomato, cucumber, walnut, pomegranate arils, pomegranate-balsamic vinaigrette

MJADARA (LENTIL) SALAD ●● 20
lentils, quinoa, barley, bulgur, parsley, tomato, spring onion, feta, roasted garlic vinaigrette

MEDITERRANEAN BOWL ● 19
falafel, arugula, quinoa, turnip, cauliflower, olive, tabini, pom balsamic

FATTOUSH SALAD ●● 17
lettuce, cucumbers, cherry tomatoes, red cabbage, pomegranate, radish, pita crouton, sumac, lemon vinaigrette

BEVERAGES

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

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

SOFT DRINKS 5
coke, 7-up, lemonade

SAN PELLEGRINO 5/9
sparkling italian mineral water | 500ml or 1 litre

ACQUA PANNA 5
still italian mineral water

- VEGETARIAN
- VEGAN
- GLUTEN FREE

HUMMUS BY DESIGN

served with 3 warm house-made pitas | add crudite 8

TRADITIONAL HUMMUS ●●●10
chickpea, tabini, garlic, olive oil

🍴 ADD PROTEIN (2oz):

*beef tenderloin - 8
lamb - 10
Shawarma chicken - 6*

ADD INFUSION: 3 ea

*garlic
aleppo
sun-dried tomato
pine nuts +6*

KEBABS OFF THE GRILL

served with yellow rice

🍴 CHICKEN KEBAB ● 19
paprika, herb, garlic marinade

🍴 LAMB KEBAB ● 21
seasoned with lebanese spices

🍴 BEEF KEBAB ● 22
seasoned with lebanese spices

🍴 KAFTA KEBAB ● 22
ground beef and lamb, onion, parsley

HANDHELDS

served with za'atar fries

GRILLED VEGETABLE WRAP ● 17
squash, zucchini, onion, roasted red pepper, garlic sauce, pickled vegetables and tomato in artisanal pita

FALAFEL WRAP ●● 18
three pieces of falafel, tabini, tabbouleh in artisanal pita

🍴 GRILLED CHICKEN WRAP 19
grilled chicken, garlic sauce, pickled vegetables and tomato in artisanal pita

🍴 LAMB BURGER 22
ground lamb, shankleesh, sauteed spinach, tomato, pickled onion on a brioche bun

FIGS FLATBREADS

🍴 LAMB FLATBREAD 22
lamb, feta, pomegranate, tzatziki, mint, olive oil

FIGS FLATBREAD 21
figs, brie, caramelized onions, gorgonzola, arugula, pomegranate molasses

SIDES

PITA BASKET ● 6
five pieces of warm house-made pita

RAW CRUDITE ●●●8
cucumber, celery, carrot

TOUM ●●●3/5
whipped garlic

🍴 GRILLED VEGETABLE SKEWER ●●● 9
seasonal vegetables, herb oil

ZA'ATAR FRIES ●●●6
house fries tossed in seasoned salt and za'atar spice

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FIGS

DINNER

SHAREABLE MEZZES

Mezze is a Lebanese tradition of small shareable dishes, like the tapas of Spain or the aperitivo of Italy. Explore a vibrant array of flavors, textures, and aromas with your whole table. Ask your server about our many gluten free options.

COLD

PICKLES & OLIVES ●●● 12
turnip, cucumber, olive, cauliflower

BABA GHANOUSH ●●● 12
eggplant, garlic, lemon juice, tabini; served with warm house-made pita

SHANKLEESH ●● 12
feta cheese, cucumber, tomato, za'atar spice; served with warm house-made pita

LABNEH ●● 12
house-made cream cheese, tomato, cucumber, olive, za'atar spice; served with warm house-made pita

TABBOULEH ●●● 16
parsley, onion, tomato, bulgur, lemon juice, olive oil

FATTOUSH SALAD ●●● 17
lettuce, cucumber, cherry tomato, red cabbage, pomegranate, radish, lemon vinaigrette, pita crouton

HOT

LAMB GRAPE LEAVES 20
pickled grape leaf, rice, ground lamb, cooked in tomato broth

GRILLED EGGPLANT ●●● 15
eggplant, toum, tomato, labneh, mint, olive

🍴 **MEAT FATAYER (meat pie)** 17
pastry, lamb, pine nut, onion, tomato; served with yogurt

🍴 **FRIED KIBBEH** 18
bulgur, spicy beef, pine nut, onion; served with yogurt

VEGETARIAN GRAPE LEAVES ●●● 16
tomatoes and rice wrapped in grape leaves

SPINACH FATAYER (spinach pie) ●● 16
pastry crust, spinach, onion, pine nut; served with lemon wedge

THE FIGS FIVE MEZZE ●● 41
falafel, za'atar fries, hummus, baba ghanoush, tabbouleh; served with house-made pita

- VEGETARIAN
- VEGAN
- GLUTEN FREE

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HUMMUS BY DESIGN

served with 3 warm house-made pitas | add crudite 8

TRADITIONAL HUMMUS ●●● 10
chickpea, tabini, garlic, olive oil

🍴 **ADD PROTEIN (2oz):**

sautéed

beef tenderloin - 8

lamb - 10

chicken - 6

ADD INFUSION: 3 ea

garlic

aleppo

sun-dried tomato

pine nuts +6

KEBABS OFF THE GRILL

served with yellow rice

🍴 **SHRIMP KEBAB** 42
rosemary, thyme, garlic marinade

🍴 **CHICKEN KEBAB** 38
paprika, herb, garlic marinade

🍴 **BEEF KEBAB** 42
seasoned with lebanese spices

🍴 **LAMB KEBAB** 42
seasoned with lebanese spices

🍴 **BEEF KAFTA KEBAB** 40
ground beef and lamb, onion, parsley

🍴 **MIXED GRILL (TO SHARE)** 99
two skewers each of beef, chicken, kofta

ENTREE PLATES

served with yellow rice

🍴 **CHICKEN SHAWARMA** 36
sliced grilled chicken thighs, Lebanese spice blend; served with toum

🍴 **TENDERLOIN SHAWARMA** 44
sliced prime tenderloin sauteed in special shawarma sauce, parsley and pickles

🍴 **LAMB CHOP** 48
grilled lamb chops seasoned with pom molasses, pistachio crust

🍴 **BAKED KIBBEH** 28
bulgur, spicy beef, onion, pine nut, served with yogurt

🍴 **LEBANESE STEAK FRITES** 60
shawarma rubbed rime new york strip, za'atar fries, bernaïse

🍴 **FRESH CATCH?** MP
black cod, fried onions, 7 spice

SIDES

PITA BASKET ●● 6
five pieces of warm house-made pita

RAW CRUDITE ●●● 8
cucumber, celery, carrot

TOUM ●● 3/5
whipped garlic

ZA'ATAR FRIES ●●● 6
house fries tossed in seasoned salt and za'atar spice

RICE PILAF ALMONDINE ●● 6
rice, vermicelli, almonds

GRILLED VEGETABLE SKEWER ●●● 8
seasonal vegetables, herb oil

BUTTER ROASTED MORNING DEW 24
mushrooms, garlic, herbs, sumac

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