



THE MOLDY FIG

COCKTAILS

- NEW YORK SAZERAC** 20
New York twist of a classic New Orleans cocktail
—Rye whiskey, cognac and a splash of absinthe
- MINT JULEP** 18
Kentucky Derby trademark
—Bourbon, mint and a hint of sugar in an ice cold julep cup
- ABSINTHE FRAPPE** 22
The favoured drink of writers, musicians and artists until it was banned in 1912—Served with sugar over crushed ice
- RATTLENSNAKE SOUR** 20
“It’ll either cure a rattlesnake bite, or make you see them”
—Rye whiskey sour with the bite of absinthe
- ROFFIGNAC** 18
Named after 19th century New Orleans Mayor ‘Louis Roffignac’—Cognac and crème de framboise topped with soda for a delightfully refreshing drink
- CAJUN BLOODY MARY** 20
Extra garnish—Cayenne pepper and Louisiana Hot Sauce for a Southern kick
- VIEUX CARRE** 18
French Quarter classic!
—Rye whiskey, cognac, sweet vermouth and Benedictine with a dash of Peychaud’s bitters
- CAJUN LEMONADE** 16
Subtle spicy sensation!
—Pimm’s Cup cocktail turns things up a notch by adding white rum and a dash of hot sauce
- ARNAUD’S FRENCH 75** 21
The famous signature drink of the best cocktail bar in New Orleans!
—Cognac, French sparkling wine and lemon
- CLASSIC DAQUIRI** 16
White rum, lime and sugar. No ice, no nonsense
- GOLD RUSH** 20
Sweet honey and zesty lemon backed by the oaky spice of bourbon



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EAST SIDE 16

Gin, lime, mint and cucumber

POMEGRANATE AND PASSIONFRUIT HURRICANE 18

Pat O'Brien ran a speakeasy and created the original version of the Hurricane

—Our signature version combines white and dark rum with orange juice, passionfruit and pomegranate

CITRUS MISTRESS 18

Ruby red grapefruit—Cointreau, lemon and Vodka with a hint of jasmine

WINE

MR MICK PINOT GRIGIO 8 30

Pear and guava filled out with lots of zesty lime

WINE X SAM THE VICTORIAN PINOT GRIS 10 40

Floral tropical aromatics—Soft palate of baked pears and spice for a lingering finish

ROS RITCHIE SAUVIGNON BLANC 10 39

Passionfruit and citrus on the palate with zesty acidity for a crisp refreshing finish

SWINNEY TIRRA LIRRA' RIESLING BLEND 11.5 45

Apples and pears packed with a fine dry mineral finish

SKILLOGALLEE GEWURTZTRAMINER 12.5 50

Floral aromatics with a rounded palate of lime, orange blossom and a hint of honey and spice

THE IMPRESSIONIST CHARDONNAY 9 35

Aromatic followed by a palate of stone fruit and citrus balanced with soft French oak for length with a hint of creaminess

CANTINA TOLLO SANGIOVESE 8 32

Big juicy palate of red fruits for a light bodied wine with soft tannins

RICHARD HAMILTON GSM 10 40

Sweet raspberries followed by light oak and tannins round out for a juicy medium bodied wine

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WOODSTOCK GRENACHE/TEMPRANILLO	12.5	50
Medium to full bodied with spice and red fruits for a long finish		
UNDERGROUND WINEMAKERS PINOT NOIR	10	40
Big juicy berry palate of black cherries and plum backed up by light oak and almost creamy tannins that sit with you		
SPRINGSEED SCARLET RUNNER SHIRAZ	9.5	38
Cherry and dark berries followed by pepper and a hint of chocolate for a fresh juicy medium bodied shiraz		
ZONTE'S FOOTSTEPS MALBEC	11.5	45
Generous palate of blueberries built up with light tannins		

BEER

ABITA AMBER ALE	10
American Pint 473ml	
ABITA PURPLE HAZE	11
Bottle 355ml	
2 BROTHERS TAXI PILSNER	10
Schooner 425ml	
2 BROTHERS GRIZZ AMERICAN AMBER ALE	11
Bottle 330ml	
TEMPLE ANYTIME PALE ALE	11
Bottle 330ml	
TEMPLE N.W.O. AMERICAN STOUT	12
Bottle 330ml	

CIDER

GYPSY PEAR CIDER	10
Bottle 330ml	
FLYING BRICK ORIGINAL APPLE CIDER	10
Bottle 330ml	



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SPIRITS

VODKA 0	10
REYKA	10
WEST WINDS 'SABRE' GIN	10
HENDRICKS	12
ESPOLON BLANCO	10
ESPOLON REPOSADO	10
CAPTAIN MORGAN ORIGINAL SPICED RUM	10
KRAKEN SPICED RUM	12
CRUZAN 2YR AGED RUM	10
DIPLOMATICO RESERVA	12
APPLETON'S 12YR AGED RUM	14
HABITATION ST ETIENNE XO SHERRY FINISH RUM	16
SOUTHERN COMFORT	10
BULLEIT BOURBON	10
WOODFORD RESERVE	12
EAGLE RARE 10YR OLD BOURBON	15
BULLEIT RYE	10
DAD'S HAT PENNSYLVANIA RYE MALT	12
SAZERAC RYE	15