



OLEA

Eat Real, Live Well. At Olea, we craft every dish with care, using only sustainably sourced, organic ingredients whenever possible, free from seed oils and processed sugars, so every bite is as pure and nourishing as it is delicious. Our fryers are powered by 100% pure beef tallow for unbeatable flavour and a clean, traditional cook.

OEUF & OH LA LA

ASPARAGUS & SMOKED BACON CRESPELLE 19

italian crepes, ricotta, carbonara alla panna, arugula salad, confit tomatoes

CROQUE MONSIEUR NAPOLITANA 18.50

fried prosciutto sandwich, mozzarella, focaccia, apple conserva, basil, butterleaf salad

CLASSICO 17.50

two eggs cooked any style, double smoked bacon, focaccia, crispy fingerlings

CHORIZO & POTATO BOCHA GF 20

crispy fingerling potatoes, aioli, salsa brava, green onion, poached egg, chorizo

MEDITERRANEAN TOAST V 16

avocado, poached egg, harissa, greek yogurt, signature green shakshuka, radishes

BOCADILLO DE HUEVOS 17

"aka the breakfast sammy" spanish baguette, harissa aioli, double smoked bacon, herb & potato frittata, butterleaf salad

PROSCIUTTO BENEDICT 19

prosciutto cotto, prosecco hollandaise, red pepper agrodolce, butterleaf salad, za'atar chive fingerling hash

CAPRESE BENEDICT V 19

sundried tomato pesto, stracciatella, prosecco hollandaise, butterleaf salad, za'atar chive fingerling hash

CHICKEN & WAFFLES 20

harissa honey glaze, buttermilk waffles, tahini, brussels sprouts slaw

GF gluten free

V vegetarian

GA gluten aware

VG vegan

Let our servers know of any allergies or preferences, we do our best to accommodate sensitivities, however we are unable to 100% guarantee that each dish is allergen free.

Culinary Director - Ryan Blackwell
Executive Chef - Cody Fummerton

WiFi: oleaguest

Please Note: 20% gratuity is added to groups of 6 or more

EVERYTHING ELSE

ALBACORE TUNA 12

harissa herb crust, confit tuna, lemon caper aioli, focaccia

MANCHEGO DATES GF 13

bacon wrapped, chorizo, vincotto

BEET SALAD GF V 18

caramelized feta, pomegranate molasses, red pepper and feta vinaigrette, spiced seeds

PEPPERONI PIZZA 23

pomodoro, preserved chiles, stracciatella

PEAR & BRIE PIZZA V 25

truffle alla panna, gruyere, rosemary, arugula, caramelized onion, mushrooms, truffle honey

RIGATONI V 26

saffron butter, pecorino romano, english peas, asparagus, artichokes, cured egg yolk

SPAGHETTI & MEATBALLS 31

wagyu meatballs, pomodoro, truffled mushroom ragù, vin blanc, herb ricotta

SLIGHTLY SWEETER

CRAFTED WITH ZERO REFINED SUGARS

PEACH CRESPELLE 17

italian crepe, roasted peaches, whipped mascarpone, spiced maple syrup, pistachio-oat crumble

GOT SWEETLY TOASTED 18

thick cut french toast, brulee basque cheesecake, fruit compote, greek yogurt mousse

BRUNCH 10AM-2PM SATURDAYS AND SUNDAYS

HAPPY HOUR 2PM-5PM & 9PM-LATE TUESDAY THROUGH SUNDAY

BRUNCH



BRUNCH COCKTAILS

FRENCH 1908 (FLORAL. REFRESHING. BUBBLY) 17
empress gin, creme de violet, st. germaine, lemon, prosecco (2oz)

SATURDAY CARTOONS (CINNAMON CEREAL MILK) 14
white rum, toasted coconut, espresso, cereal oat milk, agave, cinnamon (1.5oz)

SUNDAY CARTOONS (FRUITY CEREAL MILK) 14
blue curaçao, raspberry vodka, vodka, cereal oat milk (1.5oz)

CITY OF LIGHTS (CITRUSY. REFRESHING. BITTER) 17
aperol, nodo blanco tequila, passionfruit, lime, agave, salt (2oz)

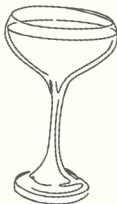
TIRAMISU ESPRESSO MARTINI (SWEET. RICH) 16
vodka, kahlua, liquor 43, espresso, cream, simple syrup (2oz)

MIDNIGHT IN MILAN (BOLD. BRIGHT. EARTHY) 18
amaro nonino, liquor 43, espresso, orange, tonic (2oz)

DUCK A L'ORANGE OLD FASHIONED 17
(BOOZY. BROWN. STIRRED)
duck fat washed brandy, orange marmalade, bitters (2oz)

\$5 MIMOSAS & CAESARS

orange, grapefruit or cranberry mimosas 3oz
gin or vodka caesars 1oz
available during brunch hours



ZERO PROOF

CANNED SODA 3.5
coca cola, diet coke, sprite, ginger ale, nestea iced tea

LAVENDER HONEY LEMONADE 8
honey lavender syrup, lemon juice, soda

CEREAL MILK 11
toasted coconut, espresso, oat milk, agave, cinnamon

POMELO SPRITZ 9
lemon, grapefruit, basil oil, cardamom, soda

ALLEY KAT 8
clear skies pale ale or mangolorian mango ale

WILD TEA KOMBUCHA 8

BENJAMIN BRIDGE PINK PIQUETTE 8

LEITZ SPARKLING RIESLING 8

BULWARK PEACH CIDER 9

BY THE GLASS

	5oz	9oz	BTL
RED			
CANTINA LAVIS CAB TRENTINO RED Trentino, Italy	11	18	50
CAFAGGIO ESTATE CHIANTI RED Toscana, Italy	15	24	63
VINHA PAZ DAO COLHEITA RED BLEND RED Dão, Portugal	16	25	64
HUSH DIRTY LAUNDRY ROSE ROSE Marlborough, New Zealand	12	21	56
WHITE			
FRANCOIS LURTON FUMEE SAUV BLANC WHITE Sud-Ouest, France	12	20	54
GRUNER VELTLINER WHITE Wachau, Austria	14	24	60
NOVELLUM CHARDONNAY WHITE Languedoc-Roussillon, France	13	22	58
ASTROLABE SAUVIGNON BLANC WHITE Marlborough, New Zealand	16	25	64
BELLENDIA FRATELI COSMO PROSECCO Veneto, Italy	13	23	58
BOSCO DEL MERLOT ROSE PROSECCO Veneto, Italy	11	20	54
BILLECART CHAMPAGNE Champagne, France			190

DRAUGHT & CANS

EIGHTY-EIGHT CASSETTE LAGER (160Z) 9
VAYCAY FLO RIDA PASSION PEACH BERLINER WEISSE (160Z) 9
VAYCAY TANGERINE SPEEDO NEW ENGLAND IPA (160Z) 9
OL' BEAUTIFUL OKAMI KASU (160Z) 9
UNCOMMON CIDER GINGER (473 ML) 10

COFFEE

MONOGRAM COFFEES 4.5
americano, espresso, macchiato
CAPPUCCINO 5
LATTE 6
HOT TEA 5
AFFOGATO 8
vanilla gelato, espresso | add amaro nonino +2