



# OLEA

VEGETABLE ANCHORED. CHEF DRIVEN. FAMILY STYLE DINING.  
HAPPY HOUR 2PM-5PM & 9PM-LATE

## PINCHOS

### SAFFRON ARANCINI V 10

fior di latte, arrabbiata tomato fondue,  
grana padano

### ALBACORE TUNA 12

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

### MANCHEGO DATES GF 13

bacon wrapped, chorizo, vincotto

## VEGETABLES

### CRISPY POTATOES GF V 15

za'atar, tzatziki sauce, sweet drop peppers,  
preserved lemon

### TOMATO BRUSCHETTA VG 15

grilled focaccia, tomato jam, pumpkin seed pesto,  
pickled shallot, mosto cotto

### CIDER GLAZED BRUSSELS SPROUTS GF 18

iberico chorizo, manchego mousse, pickled apple,  
tarragon

### BEET SALAD GF V 18

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

## .ZAS

### MARGHERITA V 19

fresh mozzarella, basil, pomodoro sauce

### PEPPERONI 23

pomodoro, preserved chiles, stracciatella

### TROPICAL THUNDER 24

prosciutto cotto, pineapple, fresno chile, red  
onion, mozzarella

### PEAR & BRIE V 25

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

## FISH & MEATS

### CHILLED MARINATED SHRIMP GF 18

sofrito, pickled peppers, bay leaf aioli, potato chips

### WAGYU CARPACCIO 22

horseradish aioli, sundried tomato, shemiji mushrooms,  
pickled shallot & mustard seeds, toasted brioche

### CALAMARI 21

fennel, potato, hazelnut romesco, calabrian chili crema

### GRILLED CHICKEN SPIEDINI GF 35

sicilian spiced chicken skewers, marinated zucchini,  
confit cherry tomatoes, cannellini puree, almonds

### GRILLED EUROPEAN BASS GF 42

chickpea panisse, spring greens, greek yogurt, tomato  
and olive salsa

### BEEF STRIPLOIN GF 43

6oz CAB California cut, mushroom escabeche, green  
garlic butter, pickled garlic scapes, prepared medium  
rare, modifications available on request

## PASTAS

### BUCATINI ARRABBIATA VG 21

chiles, garlic, olive oil, parsley

### RIGATONI V 26

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

### GNOCCHETTI 28

basil pesto, fennel sausage, broccoli, grana padano,  
crispy farro

### SPAGHETTI & MEATBALLS 31

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

### FETTUCINE ALLE VONGOLE 31

manila clams, cherry tomatoes, parsley, pangrattato

## ACCESSORIES

### FOCACCIA VG 5

### SAUTEED MUSHROOMS VG 8

### 6OZ GRILLED CHICKEN GF 11

### WAGYU MEATBALLS (3) 12

### CHARDONNAY PRAWNS (5) GF 12

## ZERO PROOF

### CANNED SODA 3.5

coca cola, diet coke, sprite, ginger ale,  
nesteia iced tea

### LAVENDER HONEY LEMONADE 8

honey lavender syrup, lemon juice, soda

### POLYNESIAN TWIST 8

passionfruit, coconut, lime, hibiscus, soda

### STONE SOFA KOLSH 8

### WILD TEA KOMBUCHA 8

### BENJAMIN BRIDGE PINK PIQUETTE 8

### LEITZ SPARKLING 8

riesling

### BULWARK PEACH CIDER 9

## COFFEE & DESSERTS

### MONOGRAM COFFEES 4.5

americano, espresso, macchiato

### CAPPUCCINO 5

### LATTE 6

### HOT TEA 5

### AFFOGATO GF V 8

vanilla gelato, espresso | add amaro nonino +2

### GELATO OR SORBET GF V 8

housemade gelato or sorbet, ask your  
server for today's flavours

### BASQUE CHEESECAKE V 12

seasonal fruit compote

### DARK CHOCOLATE MOUSSE GF V 12

whipped mascarpone, salted  
caramel, hazelnut praline

### RHUBARB CRISP GF V 12

pistachio-oat crumble, greek yogurt  
mousse, elderflower

### LONDON FOG CREME BRULEE GF V 12



EVERY WEDNESDAY ALL DAY  
ANY PIZZA \$18  
HALF PRICE ON ANY BOTTLE OF WINE

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.

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

Culinary Director - Ryan Blackwell  
Executive Chef - Cody Fummerton

WiFi: oleaguest

WE DO CATERING AND EVENTS! SEE OUR WEBSITE AT:  
[WWW.OLEAYYC.COM](http://WWW.OLEAYYC.COM) FOR MORE DETAILS!



# DINNER



# OLEA

HAPPY HOUR FEATURES  
HALF OFF ANY COCKTAIL | \$7 PINCHOS | \$9 TRUFFLE FRIES  
\$7 DRAUGHT | \$7 HOUSE WINE | \$18 PIZZAS

HAPPY HOUR 2PM-5PM & 9PM-LATE

## COCKTAILS

DUCK A L'ORANGE OLD FASHIONED (BOOZY. BROWN. STIRRED) 18  
duck fat washed brandy, orange marmalade, bitters (2oz)

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

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

TURIA RIVER (LIGHT. BRIGHT. SWEET) 19  
gin, yellow chartreuse, elderflower liqueur, melon, lime, cardamom (2oz)

DARK SIDE OF THE MOON (BOLD. CITRUSY. SMOKEY) 18  
mezcal, aperol, maraschino, lime, grapefruit (2oz)

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

LA NOCE DI COCCO (SWEET. FRUITY. CREAMY) 18  
pineapple rum, white rum, thai chili syrup, mango pulp, lime, coconut cream, orange (2oz)

LIMONCELLO SPRITZ (CITRUSY. REFRESHING. BRIGHT) 20  
homemade limoncello, prosecco, lime, cardamom, basil oil (3oz)

DOLCE PASSIONE (SWEET. FRUITY. BRIGHT) 19  
white rum, passion fruit, lemon, agave, peychauds bitters, egg white (2oz)

## APERITIFS (10Z)

HOUSE MADE LIMONCELLO 7

TAWNY PORT (10YR) 8

CARDAMAMARO 9

MAROLO MILA CHAMOMILE GRAPPA 11

## DRAUGHT & CANS

'88 CASSETTE LAGER (16OZ) 9

VACAY FLO RIDA PASSION PEACH BERLINER WEISSE (16OZ) 9

VACAY TANGERINE SPEEDO NEW ENGLAND IPA (16OZ) 9

OL' BEAUTIFUL OKAMI KASU (16OZ) 9

UNCOMMON CIDER GINGER (473 ML) 10



HALF OFF ANY BOTTLE OF WINE  
ALL DAY EVERY WEDNESDAY!

## BY THE GLASS

### RED

|                                                            | 5oz | 9oz | BTL |
|------------------------------------------------------------|-----|-----|-----|
| CANTINA LAVIS CAB TRENTINO<br>RED   Trentino, Italy        | 11  | 18  | 50  |
| CAFAGGIO ESTATE CHIANTI<br>RED   Toscana, Italy            | 15  | 24  | 63  |
| VINHA PAZ DAO COLHEITA RED BLEND<br>RED   Dão, Portugal    | 16  | 25  | 64  |
| HUSH DIRTY LAUNDRY ROSE<br>ROSE   Marlborough, New Zealand | 12  | 21  | 56  |

### WHITE

|                                                               |    |    |    |
|---------------------------------------------------------------|----|----|----|
| FRANCOIS LURTON FUMEE SAUV BLANC<br>WHITE   Sud-Ouest, France | 12 | 20 | 54 |
| GRUNER VELTLINER<br>WHITE   Wachau, Austria                   | 14 | 24 | 60 |
| NOVELLUM CHARDONNAY<br>WHITE   Languedoc-Roussillon, France   | 13 | 22 | 58 |
| ASTROLABE SAUVIGNON BLANC<br>WHITE   Marlborough, New Zealand | 16 | 25 | 64 |

## BY THE BOTTLE (750ML)

|                                                        |  |  |     |
|--------------------------------------------------------|--|--|-----|
| BODEGAS ARRAYAN SYRAH<br>RED   Mentrida, Spain         |  |  | 78  |
| CASA E DI MIRAFIORE BAROLO<br>RED   Piedmont, Italy    |  |  | 109 |
| CASA LUPO AMARONE<br>RED   Veneto, Italy               |  |  | 109 |
| PALADIN PINOT GRIGIO<br>WHITE   Veneto, Italy          |  |  | 58  |
| PONTE PINS DES DUNES BLANC<br>WHITE   Bordeaux, France |  |  | 65  |

## BUBBLES

|                                                   |    |    |     |
|---------------------------------------------------|----|----|-----|
| BELLENDIA FRATELI COSMO PROSECCO<br>Veneto, Italy | 13 | 23 | 58  |
| BOSCO DEL MERLOT ROSE PROSECCO<br>Veneto, Italy   | 11 | 20 | 54  |
| BILLECART CHAMPAGNE<br>Champagne, France          |    |    | 190 |



EVERY THURSDAY  
HALF PRICE ON ANY BOTTLE OF BUBBLY