



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 11
harissa herb crust, confit tuna, lemon caper aioli,
focaccia

MANCHEGO DATES **GF** 13
bacon wrapped, chorizo, vincotto

VEGETABLES

CRISPY POTATOES **GF V** 14
za'atar, tzatziki sauce, sweet drop peppers,
preserved lemon

TOMATO BRUSCHETTA **VG** 15
grilled focaccia, tomato jam, pumpkin seed pesto,
pickled shallot, mosto cotto

GEM LETTUCE SALAD **GF** 17
herb yogurt, tahini, chickpeas, pickled dates,
orange, fennel, sweet potato

CIDER GLAZED BRUSSELS SPROUTS **GF** 17
iberico chorizo, pickled apple, manchego crema,
tarragon

BEET SALAD **GF V** 18
caramelized feta, pomegranate, red pepper &
feta vinaigrette, spiced seeds

ROASTED CAULIFLOWER **GF V** 18
moroccan salsa verde, vadouvan yogurt, pickled
sultanas

BAKED RICOTTA **V** 18
marinated pumpkin, garlic confit, basil,
pickled red onion, focaccia

P.S.

MARGHERITA **V** 19
fresh mozzarella, basil, pomodoro sauce

PEPPERONI 23
pomodoro sauce, calabrian chiles, mozzarella

TROPICAL THUNDER 24
prosciutto cotto, pineapple, piri-piri sauce, red
onion, mozzarella, goat's cheese

PEAR & BRIE **V** 25
truffle alla panna, gruyere, rosemary, arugula,
caramelized onion, mushrooms, truffle honey



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

FISH & MEATS

WAGYU CARPACCIO 21
horseradish aioli, sundried tomato, shemiji mushrooms,
pickled shallot & mustard seeds, toasted brioche

CALAMARI 21
fennel, potato, hazelnut romesco, calabrian chili crema

CHICKEN PICCATA 37
lemon caper butter, red pepper agrodolce, charred
broccoli

BAKED ICELANDIC COD 38
tomato & clam stew, tarragon, saffron aioli, fennel,
leek, potato, almond pangrattato

BEEF STRIPLOIN **GF** 40
6oz CAB California cut, mushroom escabeche, green
garlic butter, pickled garlic scapes. Prepared medium
rare, modifications available on request

PASTAS

BUCATINI ARRABBIATA **VG** 20
chiles, garlic, olive oil, parsley

RIGATONI AL PESTO **V** 24
sundried tomato pesto, almonds, broccoli, vincotto,
basil, mint

CAVATELLI 27
tuscan kale, fennel, pecorino romano, guanciale,
basil, mint, chiles

SPAGHETTI & MEATBALLS 28
wagyu meatballs, pomodoro, truffled mushroom ragù,
vin blanc, herb ricotta

FETTUCINE ALLE VONGOLE 31
manila clams, sundried tomatoes, sea greens, parsley,
pangrattato

OUR PASTA IS
MADE FRESH IN HOUSE DAILY
WITH ONLY 3 INGREDIENTS:
"00" ITALIAN ORGANIC FLOUR.
ORGANIC SEMOLINA AND
FILTERED WATER



WE DO CATERING AND EVENTS! SEE OUR WEBSITE AT:
WWW.OLEAYYC.COM FOR MORE DETAILS!

DINNER

ACCESSORIES

FOCACCIA **VG** 5

SAUTEED MUSHROOMS **VG** 8

6OZ GRILLED CHICKEN **GF** 9

WAGYU MEATBALLS (3) 12

CHARDONNAY PRAWNS (5) **GF** 12

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

EDENS GARDEN 8
cucumber, pineapple, orgeat, lime, soda

STONE SOFA KOLSH 8

WILD TEA KOMBUCHA 8

BENJAMIN BRIDGE PINK PIQUETTE 8

LEITZ SPARKLING 8
riesling or pinot noir

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

Culinary Director - Ryan Blackwell
Executive Chef - Cody Fummerton

WiFi: oleaguest



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

- FLEUR 75** (FLORAL. REFRESHING. BUBBLY) 15
gin, prosecco, lavender honey, lemon (3oz)
- CLEOPATRA RED** (SWEET. REFRESHING. FRUITY) 15
white rum, raspberry liqueur, hibiscus syrup,
lemon, pineapple star anise bitters, tonic (2oz)
- DUCK A L'ORANGE OLD FASHIONED** 17
(BOOZY. BROWN. STIRRED)
duck fat washed brandy, orange marmalade,
bitters (2oz)
- SEASIDE BREEZE** (SWEET. FRUITY. BRIGHT) 17
coconut rum, pineapple vodka, blue curaçao,
coconut syrup, lime, egg white, toasted coconut
(2oz)
- TURIA RIVER** (LIGHT. BRIGHT. SWEET) 17
gin, yellow chartreuse, elderflower liquer, 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)
- GOLDEN CROWN** (FRUITY. SMOOTH. REFRESHING) 18
bourbon, lillet, cocchi rosa, lemon, hibiscus,
cardamom, cucumber (2oz)
- LIMONCELLO SPRITZ** (CITRUSY. REFRESHING. BRIGHT) 18
homemade limoncello, prosecco, lime, cardamom,
basil oil (3oz)
- DOLCE PASSIONE** (SWEET. FRUITY. BRIGHT) 17
white rum, passion fruit, lemon, agave, pechayds
bitters, egg white (2oz)

APERITIFS (1OZ)

- HOUSE MADE LIMONCELLO 7
- TAWNY PORT (1OVR) 8
- CARDAMAMARO 9
- MAROLO MILA CHAMOMILE GRAPPA 11

DRAFT & BOTTLES

- ROTATING LOCAL TAP (16OZ) 9
- LAST BEST TOKYO DRIFT IPA (16OZ) 9
- OL' BEAUTIFUL OKAMI KASU (16OZ) 9
- BUBBLE ROCKET HARD TEA (16OZ) 9
add homemade limoncello 5 | makers mark 7
- MENABREA LAGER (330 ML) 8
- UNCOMMON CIDER HASKAP (473 ML) 10



HALF OFF ANY BOTTLE OF WINE
ALL DAY EVERY WEDNESDAY!

BY THE GLASS

	5oz	9oz	BTL
CANTINA LAVIS CAB TRENTINO RED Trentino, Italy	9	16	45
NOBLE VINES PINOT NOIR RED Monterey, California	10	18	49
CHATEAU GRAND BORDEAUX RED Beaujolais, France	12	21	56
CAFAGGIO ESTATE CHIANTI RED Toscana, Italy	12	21	59
BLACK STALLION CAB SAUVIGNON RED Napa, California	18	32	89
FRANCOIS LURTON FUMEE SAUV BLANC WHITE Sud-Ouest, France	10	18	49
COLLEFRISIO D'ABRUZZO WHITE Abuzzo, Italy	11	20	54
PALADIN PINOT GRIGIO WHITE Veneto, Italy	11	20	54
NOVELLUM CHARDONNAY WHITE Languedoc-Roussillon, France	11	20	54
CHATEAU GRAND BILLARD BORDEAUX WHITE Bordeaux, France	12	21	56

BY THE BOTTLE

BODEGAS ARRAYAN SYRAH RED Mentrída, Spain			74
CASA E DI MIRAFIORE BAROLO RED Piedmont, Italy			109
CASA LUPO AMARONE RED Veneto, Italy			109
TATE SPRING STREET CAB SAUV RED Napa Valley, USA			149
PONTE PINS DES DUNES BLANC WHITE Bordeaux, France			60
TATE SPRING STREET CHARDONNAY WHITE Napa Valley, USA			109

BUBBLES

HUSH DIRTY LAUNDRY ROSE ROSÉ Marlborough, New Zealand	12	21	56
PALADIN PROSECCO Veneto, Italy	10	18	49
BOSCO DEL MERLOT ROSE PROSECCO Veneto, Italy	11	20	54
BILLECART CHAMPAGNE Champagne, France			190



EVERY THURSDAY
\$2 FRESH OYSTERS AFTER 4PM
HALF PRICE ON ANY BOTTLE OF BUBBLY