

OLEA COCKTAIL HOUR

CANAPE SELECTION

TOMATO BRUSCHETTA – BASIL PESTO, PICKLED SHALLOT GEL, VINCOTTO, FOCACCIA (VG)	\$36/DOZEN
POTATO CROQUETTES – TZATZIKI, SWEET DROP PEPPERS, PRESERVED LEMON (V)	\$36/DOZEN
SAFFRON ARANCINI–FIOR DI LATTE, ARRABIATA SAUCE, GRANA PADANO (V)	\$36/DOZEN
STUFFED OLIVES - FENNEL SPICED PANKO, 'NDUJA (DF)	\$42/DOZEN
SEARED ALBACORE TUNA PINCHO – HARISSA, CONFIT TUNA, LEMON CAPER AIOLI (GF, DF)	\$46/DOZEN
GRILLED CHICKEN SKEWERS – SALSA VERDE, MARINATED SQUASH, SICILIAN SPICES (GF, DF)	\$48/DOZEN
WAGYU MEATBALLS – BASIL, POMODORO, GRANA PADANO	\$48/DOZEN
BEEF TARTARE – CALABRIAN CHILES, GRANA PADANO, EGG YOLK, CAPERS, FOCACCIA	\$48/DOZEN
FRESH SHUCKED OYSTERS – MIGNONETTE, LEMON (GF, DF)	\$60/DOZEN

STATIONS

CHILLED MARINATED SHRIMP – PICKLED CHILES, CILANTRO, CITRUS AIOLI (GF, DF)	\$48
SEAFOOD CRUDO BOARD – OLIVE OIL, APPROPRIATE ACCOMPANIMENTS (GF, DF)	\$MP
CHARCUTERIE BOARD – LOCALLY SOURCED SALAMI, CHEESE, MUSTARD, PICKLES 20 PPL	\$1 80 FOR 20PPL
FLATBREAD & DIP – ZA'ATAR SPICED FLATBREAD, ASSORTED DIPS (V, VG, DF)	\$30 FOR 10PPL
VEGETABLE CRUDITE BOARD – RAW VEGETABLES, ASSORTED DIPS (V, VG, GF, DF)	\$30 FOR 10 PPL

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.

OLEA EVENTS OCT 2025 | PRICES MAY BE SUBJECT TO CHANGE



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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)

DRAUGHT & CANS

EIGHTY-EIGHT CASSETTE LAGER (16OZ) 9

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

VAYCAY TANGERINE SPEEDO NEW ENGLAND IPA (16OZ) 9

OL' BEAUTIFUL OKAMI KASU (16OZ) 9

UNCOMMON CIDER GINGER (473 ML) 10

HOUSE RED (5oz)

HOUSE WHITE (5oz)

PROSECCO (5oz)

MOCKTAILS

LAVENDER HONEY LEMONADE

honey lavender syrup, lemon juice, soda

POLYNESIAN TWIST

passionfruit, coconut, lime, hibiscus, soda

CANNED SODA

coke, diet coke, sprite, canada dry, nestea iced tea

