

EST.D

THE OLIVER

2016

AMERICAN CUISINE REDEFINED

LAST UPDATED: 14 Aug, Twenty Nineteen

DINNER

No. 1 FIRSTS


BREAD & BUTTER

ciabatta loaf, salted butter

PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

BUFFALO FALAFEL

tzatziki ranch, pickled celery, cucumber, buffalo sauce, pita, cauliflower  option

DIP DUO

roasted pepper queso, guacamole, warm tortilla chips

SPINACH EMPANADILLAS

spinach, leek, feta, wonton, black garlic yogurt

LEEK FONDUE

goat cheese, fontina, gruyere, dark beer, crostini


TARTARE TWO WAYS*

dijon, potato chip, parmesan, burnt chile chimichurri, mache, oven-dried tomato, red onion, caper, sherry vinaigrette

SALADS OR SOUP

SOUP OF THE DAY


BG

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing 


CAESAR

jalapeño cornbread croutons, Parmigiano Reggiano  option

COBB

hard-boiled egg, bacon, avocado, blue cheese, cherry tomato, red onion, mache, poppyseed vinaigrette 

CHOP CHOP

mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette 

ADD: GRILLED OR FRIED CHICKEN \$4, HANGER STEAK \$6, JUMBO SHRIMP \$7.5, ALMON \$6 TO ANY OF THE ABOVE SALADS


SHRIMP LOUIE*

jumbo gulf shrimp, avocado, tomato, iceberg boat, Louie dressing 

SANDWICHES

CHOICE OF FRIES, CHIPS, OR COLESLAW


WAGYU BURGER*

french onions, yellow cheddar, pickle, dijon, braised bacon, brioche  option

BEST CHICKEN FRIED CHICKEN

Diamond Crystal buttermilk battered, baby Swiss, spicy slaw, B&B pickles, lemon chive mayo, house brioche bun

PRIME RIB DIP*

slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread  option

SEAFOOD & PASTA


SALMON*

couscous, charred lemon, zucchini, lemon-dill-coriander 

STRIPED BASS*

5-spice, bok choy, pepper broth, snap pea, Mediterranean salsa 


CREOLE SHRIMP BOIL

shrimp, crawfish, clams, sweet corn, andouille sausage, hot mama butter, court bouillon, fingerling potato, grilled ciabatta  option

S&P PASTA

broccoli pesto, pickled red onion, blistered cherry tomato, roasted garlic, spaghetti


BLACKENED FISH TACOS

blackened, red cabbage, spicy cilantro-lime crema, escabeche, black garlic romesco 

MEATS & BIRDS



FRENCH ONION CHICKEN


caramelized pearl onion, turnip, celery root, french onion jus, gruyere crumbs 

CHICKEN FINGER PLATTER

house slaw, fries, garlic ranch, honey mustard



PORK CHOP*

red cabbage agrodolce, pickled mustard seeds, dried cherry, fingerling potato 

JERK SHORT RIB

jerk spice, cauliflower dirty rice, fried plantain, cornbread crumb



FILET MIGNON MEATLOAF*

caramelized brussels sprouts, smashed fingerling potato, mushroom ragout, thyme gravy



HANGER STEAK*

tomato, onion & herb salad, celery root mash



FILET*

seasonal panzanella, celery root mashed
choice of: blue cheese butter or red wine shallot butter

SIDES

HOUSE FRENCH FRIES 5

CELERY ROOT MASHED  6SMASHED FINGERLING POTATOES  6CREAMY CHEESE GRITS  8CAULIFLOWER DIRTY RICE  7

CHARRED BROCCOLINI

herb butter, parmesan cheese  7CHOOSE ANY THREE SIDES AND
MAKE IT A MEAL FOR \$17

WINE DRINKERS MAKE THE BEST FRIENDS.

1/2 OFF BOTTLES OF WINE

EVERY SUNDAY & MONDAY

ALL BOTTLES \$100 & UNDER ARE HALF OFF ALL DAY.

SOCIAL HOUR

EVERY DAY 3:30PM-6:30PM

\$5 COCKTAILS • \$6 SNACKS • \$3 BEERS • \$5 WINES

BAR AREA ONLY

 gluten free option - must request gluten free

**These items may be served raw or under cooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

COCKTAILS

WINE



BARKEEPER'S POUR
a rotating cocktail curated by the bar team

MKT

RED

CHAPPELLET PRITCHARD HILL "MOUNTAIN CUVEE" <i>Bordeaux Blend, CA</i>	68
SEVEN FALLS <i>Cabernet Sauvignon, WA</i>	8/32
BORNE OF FIRE <i>Cabernet Sauvignon, WA</i>	14/58
FRANK FAMILY <i>Cabernet Sauvignon, CA</i>	18/72
PEIRANO ESTATES <i>Malbec, CA</i>	9/34
REVELRY <i>Merlot, WA</i>	10/40
DUCKHORN <i>Merlot, CA</i>	16/64
ERATH "RESPLENDENT" <i>Pinot Noir, OR</i>	11/40
PALI "RIVIERA" <i>Pinot Noir, CA</i>	13/52
PATZ & HALL <i>Pinot Noir, CA</i>	80
DOMAINE DROUHIN <i>Pinot Noir, OR</i>	96
INTRINSIC <i>Red Blend, WA</i>	13/50
MARIETTA CELLARS "CHRISTO" LOT #3 <i>Rhone Blend, CA</i>	48
MEYER FAMILY <i>Syrah, CA</i>	12/46
ODISEA "THE TEMP" <i>Tempranillo, CA</i>	9/36
VALRAVN <i>Zinfandel, CA</i>	11/42

WHITE

CHATEAU STE. MICHELLE INDIAN WELLS <i>Chardonnay, WA</i>	9/34
STAG'S LEAP "HANDS OF TIME" <i>Chardonnay, CA</i>	13/50
PATZ & HALL <i>Chardonnay, CA</i>	17/70
L'ECOLE <i>Chenin Blanc, WA</i>	9/36
J. WILKES <i>Pinot Blanc, CA</i>	10/38
ANTINORI SANTA CRISTINA <i>Pinot Grigio, Italy</i>	8/30
RED NEWT "CIRCLE" <i>Riesling, NY</i>	9/34
CROSSINGS <i>Sauvignon Blanc, NZ</i>	9/34
KIM CRAWFORD <i>Sauvignon Blanc, NZ</i>	12/48

ROSÉ

SANTA CRISTINA CIPRESSETO ROSATO TOSCANA <i>Rosé, Toscana, Italy</i>	8/32
ERATH <i>Pinot Noir Rosé, OR</i>	10/40

SPARKLING

DOMAINE STE. MICHELLE <i>Brut, WA</i>	8/32
J VINEYARDS <i>Brut, CA</i>	60
ROEDERER ESTATE L'ERMITAGE <i>Brut, CA</i>	68

BEER

ACE PINEAPPLE CIDER <i>Sebastapol, CA</i>	6
AVERY WHITE RASCAL <i>Boulder, CO</i>	6
BELL'S TWO HEARTED ALE <i>Kalamazoo, MI</i>	7
BOULEVARD TANK 7 <i>Kansas City, MO</i>	8
BUD LIGHT, MILLER LITE <i>USA</i>	4
DOGFISH HEAD SEAQUENCH <i>Milton DE</i>	7
FREE STATE PALE ALE <i>Lawrence, KS</i>	5
KC BIER Co DUNKEL <i>Kansas City, MO</i>	6
KC BIER Co HEFEWEIZEN <i>Kansas City, MO</i>	5
LEFT HAND NITRO MILK STOUT <i>Longmont, CO</i>	7
MARTIN CITY ABBEY <i>Kansas City, MO</i>	6
SCHLAFLY KÖLSCH <i>St. Louis, MO</i>	5
TORN LABEL HOUSE BREW <i>Kansas City, MO</i>	6

CLASSICS	MOSCOW MULE vodka, lime, housemade ginger beer	W I T H A N O L I V E R T W I S T	10
	PINEAPPLE MARTINI Tom's Town vodka, pineapple, lime, sugar		10
	MARGARITA tequila, curacao, lime, agave nectar, grapefruit		9
	OLD FASHIONED Union Horse Rolling Standard Whiskey, caramelized orange, bitters		13
	OLIVER NEGRONI Citadelle gin, Aperol, Cappaletti, Carpano Antica, hellfire shrub		11
	CLOVER CLUB old tom gin, sloe gin, raspberry cordial, lemon juice, egg white, absinthe		12
PLANTERS PUNCH aged rum, lemon, orange, amarena, orgeat, pineapple, bitters	12		

HIGHBALLS	#1 GIN TONIC Hendrick's gin, cucumber & juniper ice cubes, Fever Tree tonic	12
	MOSELEY TEA Tom's Town Corruption gin, lemon, earl grey grapefruit syrup, sparkling wine	12
	ROOT N' RYE Union Horse Rye, Fernet Branca, bitters, Boylan's Root Beer	10
	DEAR MS. BEAUREGARD gin, crème de violette, dry curacao, lemon juice, orange bitters, Fever Tree elderflower tonic	10
	FUEGO DE LA VIDA reposado tequila, lime, Ancho liquor, Blood Orange San Pellegrino	12
	NEVER SPRING Citadel gin, lemon, caramelized orange syrup, Cappaletti, sparkling wine	12
	WHISKEY DOOZLE Four Roses bourbon, oleo sacchrum, lemon, local honey-infused brandy	11

HOUSEBOTTLED	THE NIGHTHAWK bourbon, blackberry cordial, Galliano, sweet vermouth, Angostura bitters	12
	LATER DAYS rye whiskey, Sfumato, Barenjager, orange bitters	12
	PRETTY IN PINK Bombora vodka, Lillet Rose, Strawberry shrub, Velvet Falernum	13
	AFTER MIDNIGHT sweet vermouth, J. Rieger Caffé amaro, Del Maguey crema mezcal, Frangelico, spiced chocolate bitters	12
	TEMPTATION Tom's Town bourbon, sweet vermouth, Cardamaro, Luxardo bitter bianco	12

BOTTLED SODAS

NON-ALCOHOLIC

BOYLAN'S CANE SUGAR 3.5
12 oz. cola, root beer, or black cherry

CLASSICS 2
8 oz. Coke, Diet Coke, or Sprite

bread & butter concepts



THE OLIVER

