

Olive & ivy

BRUNCH MENU

breakfast

- TWO EGGS ANY STYLE* BACON & POTATOES 9
BREAKFAST BURRITO BACON, POTATO, PEPPERS, SALSA, PEPPER JACK 11
EGGS BENEDICT* SHAVED HAM, BASIL HOLLANDAISE 14
POTATO HASH* OVER EASY EGGS, ONION, PEPPERS, SAUSAGE GRAVY 12
IVY SAUSAGE SANDWICH SCRAMBLED EGGS, AMERICAN CHEESE, HOUSE MADE ENGLISH MUFFIN 11
GRILLED VEGETABLE SCRAMBLE RED PEPPER, ZUCCHINI, SPINACH, PROVOLONE 11.5 VEG
CINNAMON FRENCH TOAST FRUIT COMPOTE, MAPLE SYRUP 10 VEG
YOGURT PARFAIT MIXED BERRIES, PEANUT GRANOLA 7 VEG
HOMESTYLE CHEDDAR BISCUIT SCRAMBLED EGGS, SAUSAGE GRAVY 12
IRISH OATS & APPLES BROWN SUGAR MOUSSE, STEAMED MILK 7 VEG
EGG SANDWICH* AVOCADO, BACON, AMERICAN CHEESE 11
SMOKED SALMON* TOASTED BAGEL, TOMATO, CAPER, RED ONION 12

pastries

- | | |
|----------------------|--------------------------|
| FEATURED PASTRY 3 | CHOCOLATE CROISSANT 3.25 |
| DAILY MUFFIN 2.5 | DANISH 3 |
| FRUIT SCONE 2.5 | PAIN DE RAISIN 3 |
| BUTTER CROISSANT 2.5 | GRIZZLY CLAW 3.25 |
| CINNAMON ROLL 3.25 | |

sides

- | | |
|----------------------|------------------------|
| BREAKFAST POTATOES 3 | FRESH FRUIT 3 |
| APPLEWOOD BACON 3 | WHEAT OR WHITE TOAST 2 |
| BOAR'S HEAD HAM 3 | ENGLISH MUFFIN 2 |
| SAUSAGE 3 | |

lunch

- HUMMUS GRILLED PITA, TOMATO, FETA 10.5 VEG
ADD: VEGETABLES 2
MEDITERRANEAN SALAD FETA, ALMOND, TOMATO, COUSCOUS, OREGANO VINAIGRETTE 11.5 VEG
ADD: GRILLED CHICKEN 5 / SHRIMP 6
KALE SALAD BACON, BLUE CHEESE, APPLE, CANDIED PECAN 12 GF
CHOPPED CHICKEN SALAD BLUE CHEESE, BACON, AVOCADO, PEANUT GRANOLA, BUTTERMILK DRESSING 14
TURKEY GRINDER PROVOLONE, TOMATO, CHERRY PEPPER, OREGANO 12.5
BACON CHEESEBURGER* CARAMELIZED ONION, AGED CHEDDAR, ARUGULA 13.5
GRILLED CHICKEN PANINI PROSCIUTTO, RICOTTA, ROASTED PEPPER, ARUGULA, PESTO AIOLI 13.5
LAMB GYRO GRILLED PITA, TZATZIKI, TOMATO, ONION, FETA 14.5
TUNA SALAD SANDWICH APPLE, CELERY, BABY GREENS, TOASTED WHEAT 10.5
ATLANTIC SALMON* BEET, FINGERLING POTATO, HORSERADISH VINAIGRETTE 23 GF

flatbreads

- BRAISED SHORT RIB DOLCE GORGONZOLA, SMOKED ONION, ARUGULA, RED WINE REDUCTION 16.5
CARAMELIZED BRUSSELS SPROUT
GLAZED SWEET POTATO, CHÈVRE, SMOKED PISTACHIO 14.5 VEG
MARGHERITA CRUSHED TOMATO, FRESH MOZZARELLA, BASIL 13.5 VEG
PICCANTE ITALIAN SAUSAGE, SPICY SALAMI 15.5
PESTO CHICKEN CARAMELIZED ONION, TOMATO, PINE NUT 15.5

coffee drinks

- CAPPUCCINO 3.5
LATTE 3.5
MOCHA 4
CINNAMON ROLL LATTE CINNAMON, VANILLA, CHANTILLY WHIP 4

cocktails

- BELLINI PEACH PURÉE, PEACH LIQUEUR, SMIRNOFF VODKA, PROSECCO 8
OLDTOWN HOUND RUTTE GIN, ST. GERMAIN, ARIZONA GRAPEFRUIT 9
IVY'S MARY SMIRNOFF VODKA, VEGETABLE BLEND, LIME JUICE, SALT RIM 8

EXECUTIVE CHEF – CHRIS MONROE

GF: GLUTEN FREE VEG: VEGETARIAN Please notify your server of any food allergies.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

rosado / rosé / rosato / pink

ROSÉ OF GRENACHE DOMAINES OTT, CÔTES DE PROVENCE, FRANCE

blanco / blanc / bianco / white

RIESLING COVEY RUN, COLUMBIA VALLEY, WA

CHENIN BLANC SAUVION (VOUVRAY AOC) FRANCE

PINOT GRIGIO CA' DI ALTE (VENETO DOC) ITALY

SAUVIGNON BLANC VAVASOUR, AWATERE VALLEY, NEW ZEALAND

SAUVIGNON BLANC TWOMEY, NAPA VALLEY, CA

CHARDONNAY TRUE MYTH "PARAGON VINEYARD", EDNA VALLEY, CA

CHARDONNAY CLOS DU VAL, NAPA VALLEY, CA

CHARDONNAY LAGUNA, RUSSIAN RIVER VALLEY, CA

CHARDONNAY CHALK HILL, SONOMA COAST, CA

rojo / rouge / rosso / red

TINTA DE TORO BODEGAS MAURODOS "PRIMA" (TORO DO) SPAIN

PINOT NOIR BAILEYANA, EDNA VALLEY, CA

PINOT NOIR PANTHER CREEK "FOX BLOCK ELEVEN", WILLAMETTE VALLEY, OR

NEGROAMARO CANTELE "RISERVA" (SALICE SALENTINO DOC) ITALY

SANGIOVESE LA BRACCESCA "SABAZIO" (ROSSO DI MONTEPULCIANO DOC) ITALY

SANGIOVESE SAN QUIRICO (CHIANTI COLLI SENESI DOCG) ITALY

MERLOT TANGLEY OAKS, NAPA VALLEY, CA

MALBEC TERRAZAS "RESERVA", MENDOZA, ARGENTINA

BORDEAUX BLEND DELILLE "D2", COLUMBIA VALLEY, WA

CABERNET SAUVIGNON GUENOC, LAKE COUNTY, CA

CABERNET SAUVIGNON BENCH, ALEXANDER VALLEY, CA

PETITE SIRAH MADRIGAL, NAPA VALLEY, CA

ZINFANDEL "DAY" BY EHREN JORDAN, SONOMA, CA

SHIRAZ TWO HANDS "GNARLY DUDES", BAROSSA VALLEY, AUSTRALIA

GLASS BOTTLE

11 43

7 27

7 27

8 31

9 35

16 63

8 31

12 47

13 52

15 59

13 54

12 47

15 59

9 35

10 39

11 43

10 39

12 47

17 67

8 31

12 47

15 59

16 63

18 71

bubbles

PROSECCO DOLCI COLLINE, VENETO, ITALY

CHAMPAGNE VEUVE CLICQUOT "YELLOW LABEL", CHAMPAGNE, FRANCE

sangria

RED SANGRIA RED WINE, BLUEBERRY, RASPBERRY, BRANDY, FRESH LIME

WHITE SANGRIA WHITE WINE, PEAR, BRANDY, FRESH LIME

cocktails

RYE WHISKEY OLD FASHIONED BULLEIT RYE, CARPANO ANTICA, ANGOSTURA BITTERS

POMEGRANATE DAIQUIRI SAILOR JERRY SPICED RUM, PINEAPPLE, POMEGRANATE FLOAT

WHITE CRANBERRY COSMO KETEL ONE, ORIGINAL COMBIER, WHITE CRANBERRY, LIME

APPLE JALAPEÑO MARGARITA GREEN APPLE, SILVER TEQUILA, ANCHO VERDE, CRACKED CINNAMON

BLOOD ORANGE PALOMA DOBEL DIAMOND TEQUILA, SOLERNO, LIME SOUR, GRAPEFRUIT SODA

FIG & GINGER MULE FIGENZA FIG VODKA, STOLICHNAYA VODKA, LIME, POMEGRANATE, GINGER BEER

GRAPEFRUIT MOJITO RON MATUSALEM, COMBIER PAMPLEMOUSSE, LIME, FRESH MINT

ROSEMARY'S GIMLET KETEL ONE VODKA, SMASHED CUCUMBER, AMARO MONTENEGRO, ROSEMARY SPRIG

GIN & TONIC #19 NOLET'S GIN, GRAPEFRUIT BITTERS, CUCUMBER, MEDITERRANEAN TONIC

beer

FOUR PEAKS "KILT LIFTER" 16OZ ARIZONA

STELLA ARTOIS BELGIUM

FOUNDERS BREWING CO. "ROBUST PORTER" MICHIGAN

BROOKLYN BREWING "BROOKLYN LAGER" NEW YORK

PERONI ITALY

SAN TAN BREWING "MOON JUICE IPA" ARIZONA

DESCHUTES "FRESH SQUEEZED IPA" OREGON

GOOSE ISLAND "312 URBAN WHEAT" ILLINOIS

LIGHTER STYLE - 5.5 COORS LIGHT, MICHELOB ULTRA, MODELO ESPECIAL

GLASS BOTTLE

9 49

18 83

9 25

9 25

12

11

12

12

11

11

11

12

11