

café OLIVIA



WEEKEND BRUNCH

Saturday & Sunday

9AM - 3PM



SANDWICHES

Served on toasted Japanese style milk bread.
Choice of breakfast potatoes,
arugula salad or curry sweet potato chips.

ADAHLIA *V* 14
whipped ricotta, egg, arugula, avocado,
pistachio pesto
add applewood bacon +3

THE BREAKFAST CLUB 17
apple chicken sausage, egg, whipped
feta, arugula, tomato spread

RISING PIG 17
rosemary ham, egg, caramelized onions,
aged white cheddar, black garlic aioli

AMALFI 19
prosciutto, rosemary ham, capicola,
mozzarella, shaved lettuce, roasted tomato,
pickled onions, Calabrian aioli

HANDHELDS

OAXACA MORNINGS 15
flour tortilla, egg, chorizo, OAX cheese,
pickled red onions, Olivia's hot sauce aioli,
potatoes

**CHOPPED CHICKEN
CAESAR WRAP** 16
grilled chicken, crispy leaf, parmesan,
Caesar dressing, fried capers, tortilla wrap,
sweet potato chips

SMOKED SALMON TOAST 19
smoked salmon, whipped cream cheese,
capers, pickled red onions, arugula, lemon
zest, grilled sourdough

ENTRÉES

FARMERS MARKET 16
scrambled eggs, apple chicken sausage,
sourdough toast, choice of crispy potatoes
or seasonal fruit

AVOCADO TOAST *V* 14
whipped feta, tomatoes, baby greens,
pumpkin seeds, garlic chili crunch, pickled
red onion, grilled sourdough

MILK BREAD FRENCH TOAST *V* 16
vanilla batter, mixed berry compote,
sweet mascarpone
limited availability

AURORA *GF* 14
raw cacao overnight oats, coconut yogurt,
spirulina chia, toasted coconut, fresh berries,
house-made granola, agave

DAYLIGHT BOWL *V* 16
sweet potatoes, farro, soft scrambled eggs,
charred tomato, avocado, garlic spinach,
charred halloumi, pumpkin seeds, lemon tahini
add chorizo +5 • chicken +6 • steak +12

THE ROCKY *GF* 24
6 oz steak, scrambled eggs, crispy potatoes,
dressed arugula, warm house salsa

POSITANO PASTA 22
grilled shrimp, penne rigate, mushrooms,
peas, whipped ricotta, garlic, white wine
butter sauce

GREEN GODDESS COBB *GF* 14
baby greens, avocado, cucumber, bacon,
tomatoes, egg, aged white cheddar, green
goddess dressing
add chicken +6 • steak +12 • salmon +9 • shrimp +9

AÇAÍ BOWL *Vg/GF* 15
açai, banana, granola, strawberries,
blueberries, chia

V = Vegetarian

Vg = Vegan

GF = Gluten Free

GFSA = Gluten Free Substitute Available

*We cannot guarantee menu items are free
from nuts due to possible cross-contact.*

SHAREABLES & SIDES

PROSCIUTTO & MELON 18
whipped ricotta, frisée, pistachios,
sourdough

**CRISPY SMASHED
POTATOES** *V/GF* 7
herb spiced baby potatoes, black
garlic aioli

**HOUSEMADE
HUMMUS*** *Vg/GFSA* 10
crispy chickpeas, good olive oil, za'atar

APPLEWOOD SMOKED BACON 4
four slices

APPLE CHICKEN SAUSAGE 4
two sausage links, contains pork

ASSORTED PASTRIES MP

SCRAMBLED EGGS 4
two cedar ridge scrambled eggs with
chives, salt and pepper

TOAST 4
two slices of milk bread or sourdough,
served with Olivia's berry & fig jam

* served with sweet potato chips & baguette
crisps, or mixed raw veggies

*From scratch, locally sourced,
and seed oil free.*

LOCAL PARTNERSHIPS

TRUE HARVEST

JERSEY GIRLS DAIRY

CEDAR RIDGE EGGS

CULTIVAR COFFEE

MARCELLO ANDRES CERAMICS

ICHUNDU MATCHA

DEEP CUTS

Chef-Driven. Ingredients First. Always.



BRUNCH BEVERAGES



SIGNATURES

available with

ESPRESSO or MATCHA

OLIVIA	7 ⁵⁰
whole milk, lavender, butterfly pea, vanilla bean cloud	
PINK CLOUD	8 ⁵⁰
whole milk, strawberry, vanilla bean, strawberry cloud	
NANA'S	8 ⁵⁰
banana milk, café de olla, cinnamon, sea salt	
FIG & ROSE	7 ⁵⁰
pistachio milk, fig syrup, a hint of rose water	
AFTERGLOW	8 ⁵⁰
coconut milk, blue spirulina, blueberry, honey, yogurt collagen peptide cloud (5mg)	
OAT-TASTIC (Iced)	7 ⁵⁰
housemade oatmatcha, vanilla cloud, cinnamon	

VALENCIA (Iced)	7 ⁵⁰
cold brew, orange syrup, coconut milk, vanilla cloud, orange zest	

CLOUDS +1

VANILLA BEAN
STRAWBERRY
YOGURT COLLAGEN PEPTIDE +2

CLASSICS

ESPRESSO	3 ⁵⁰
AMERICANO	4
MACCHIATO	5
CORTADO	5 ⁵⁰
CAPPUCCINO / FLAT WHITE	6 ⁵⁰
LATTE	7
DRIP COFFEE	5
POUR OVER	8 ⁵⁰
COLD BREW	7
KYOTO COLD BREW	8
MOCHA	7
Whole milk, dark cocoa	
CHAI LATTE	7

MILKS

WHOLE
OAT
PISTACHIO
COCONUT
BANANA +1
(contains milk)
OATMATCHA

SYRUPS +1

LAVENDER
VANILLA BEAN
STRAWBERRY
BLUEBERRY
TEXAS HONEY
MOCHA
CAFÉ DE OLLA
ORANGE
BLUE SPIRULINA

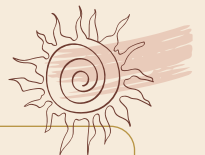
REFRESHERS

SWEET PEA	7 ⁵⁰
lavender lemonade, matcha, honey, splash of coconut milk	
CUCUMBER LIMONATA	6 ⁵⁰
cucumber, mint, lime, Italian lime soda	
OATMATCHA	5 ⁵⁰
housemade oat milk	
LAVENDER HONEY LEMONADE	4
fresh lemonade, wildflower honey, lavender add matcha +3	
PASSION MANGO ICED TEA	4
unsweet	

WINE

LOVEBLOCK	10 / 40
sauvignon blanc	
AVALINE	12 / 46
pinot noir	
GIGI GARDEN	13 / 52
red blend (1 liter)	
FLORA	11 / 44
prosecco DOC	
JULIETTE	11 / 44
provence rosé	

BRUNCH COCKTAILS



SUNRISE MIMOSA	8	BETTY'S BLOODY	13	COMPASS ROSE	12
fresh squeezed oj, prosecco, orange blossom mist		za'atar and sea salt rim, tequila, tomato, lemon, calabrian chili, olive brine, black pepper, charcuterie spear		tequila, texas grapefruit juice, rose water, sea salt, sparkling grapefruit soda	
LAVENDER FIELDS	12	MATCHA MARTINI	13	DAISY CHAIN	11
gin, lavender honey, lemon, bubbles		vodka, house matcha, vanilla bean, oat milk, cold foam		gin, cucumber, lime, wildflower honey	
ROSA SPRITZ	12	DAILY RITUAL	14	FOLLOW US @CAFEOLIVIATX	
strawberry, Sarti Rosa, prosecco, soda		vodka, coffee liqueur, fresh espresso, café de olla. crème foam			