

BREAKFAST

7 AM – 10:45 AM

SANDWICHES

Featuring artisanal fresh bread & cage free eggs

- ADAHLIA *V*

whipped ricotta, egg, arugula, avocado, pistachio pesto
applewood bacon +3

14
- THE BREAKFAST CLUB

apple chicken sausage, egg, whipped feta, arugula, tomato spread

17
- RISING PIG

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

17

HANDHELDS

- OAXACA MORNINGS

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

15
- AVOCADO TOAST *V*

whipped feta, tomatoes, baby greens, pumpkin seeds, garlic chili crunch, pickled red onion, grilled sourdough

14
- SMOKED SALMON

sourdough toast, salmon, whipped herb cream cheese spread, arugula, capers, red onion, lemon zest

19

ENTRÉES

- FARMERS' MARKET

scrambled eggs, apple chicken sausage, sourdough toast and choice of crispy potatoes or seasonal fruit

16
- MILK BREAD FRENCH TOAST *V*

vanilla batter, mixed berry compote, sweet mascarpone

16
- AÇAÍ BOWL *Vg/GF*

açaí, banana, granola, strawberries, blueberries, chia

15
- DAYLIGHT BOWL *V*

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

16

LUNCH

11 AM – 3 PM

SANDWICHES

All served with house pickled carrot.
Choice of arugula salad or curry sweet potato chips.
*Served on toasted milk bread

- THE OLIVIA*

housemade herb chicken, ricotta spread, pistachio pesto, arugula, roasted tomato

18
- STEAK MELT

grilled steak, sautéed mushrooms & onions, smoked gouda, black garlic aioli, baguette

19
- BRIE & BERRY FIG JAM*

whipped brie spread, Olivia's berry & fig jam, arugula, sliced apple, pink salt
add prosciutto +5

14
- AMALFI*

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

19
- GRILLED 3 CHEESE *V*

aged cheddar, gouda, whipped brie, grilled sourdough
add applewood bacon or rosemary ham +3

14

ENTRÉES

- GRAIN BOWL *Vg/GFSA*

quinoa, farro, sweet potato, pickled red onion, baby kale, mushrooms, herbed tomatoes, tahini lemon dressing
add chicken +6 • shrimp +9 • salmon +9 • steak +12

14
- MISO SALMON *GF*

brown sugar & miso marinated salmon, ginger, cauliflower rice, charred lemon

19
- SUMAC CHICKEN

half chicken, farro, kale, lemon, tomatoes, mushrooms, tahini, lemon dressing

19
- POSITANO PASTA

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

22
- BUTCHER CUT *GF*

6 oz steak, crispy potatoes, peppercorn sauce, dressed arugula

24

SALADS

Add chicken +6 • shrimp +9 • salmon +9 • steak +12

- GREEN GODDESS COBB *GF*

14

baby greens, avocado, cucumber, bacon, tomatoes, egg, aged white cheddar, green goddess dressing
- CAMPANIA CHOPPED *GF*

19

salami, crispy prosciutto, mixed greens, tomatoes, pickled red onions, figs, roasted red peppers, parmesan, marcona, lemon herb vinaigrette
- TERRA *V/GF*

14

true harvest crispy leaf lettuce, frisée, golden and ruby beets, shaved fennel, whipped ricotta, toasted pistachios, blood orange, citrus honey vinaigrette
- CAPRI CAESAR *V*

15

crispy greens, parmesan, baguette crisps, fried capers, preserved lemon caesar dressing
- MYKONOS *V/GF*

16

house mixed greens, halloumi, marinated charred cherry tomatoes, kalamata olives, pickled red onion, cucumber, chickpeas, zesty pomegranate vinaigrette

SNACKS & SOUPS

- ROASTED TOMATO *Vg*

8

roasted tomato, coconut cream, herb crumbs
- ORZO CHICKEN

8

bone broth, herbs, turmeric, mirepoix, lemon
- AVOCADO TOAST *V*

14

grilled sourdough, whipped feta, tomatoes, pickled red onion, pumpkin seeds, garlic chili crunch

SHAREABLES

served with sweet potato chips & baguette crisps
or mixed raw veggies +2

- AVOCADO MASH *Vg/GFSA*

9

pickled red onions, pumpkin seeds
- WHIPPED RICOTTA DIP *V/GFSA*

10

wildflower honey, pistachios, sea salt
- HOUSEMADE HUMMUS *Vg/GFSA*

10

crispy chickpeas, good olive oil, za'atar

OLIVIA

SIDES

- ROASTED CAULIFLOWER *Vg/GF*

7

za'atar, lemon tahini, pumpkin seeds, sumac, pickled red onions, pistachio pesto
- CRISPY SMASHED POTATOES *V/GF*

7

herb spiced baby potatoes, black garlic aioli
- SAUTÉED FARRO *Vg*

8

wilted kale, lemon, tomatoes, mushrooms, tahini
- DRESSED ARUGULA *V/GF*

7

pickled red onions, lemon parm vinaigrette, pistachios
- SWEET POTATO CHIPS *Vg/GF*

5

housemade curry salt

LOCAL PARTNERSHIPS

TRUE HARVEST
JERSEY GIRLS DAIRY
CEDAR RIDGE EGGS
CULTIVAR COFFEE
MARCELLO ANDRES CERAMICS
ICHUNDU MATCHA
DEEP CUTS



*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.

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
CHAI LATTE	7
MOCHA	7
whole milk, dark cocoa	

MILKS

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

SYRUPS +1

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

CLOUDS +1

VANILLA BEAN
STRAWBERRY
YOGURT COLLAGEN
PEPTIDE +2

café OLIVIA



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	7 ⁵⁰
housemade oatchata, vanilla cloud, cinnamon	

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

REFRESHERS

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

JOIN US FOR
**WEEKEND
BRUNCH**
Saturday & Sunday
9AM - 3PM

FOLLOW US @CAFEOLIVIATX

LIBATIONS

COMPASS ROSE	12
tequila, Texas grapefruit juice, rose water, sea salt, sparkling grapefruit soda	
ROSA SPRITZ	12
strawberry, Sarti Rosa, prosecco, soda	
DAILY RITUAL	14
vodka, coffee liqueur, fresh espresso, café de olla, crème foam	
LAVENDER FIELDS	12
gin, lavender honey, lemon, bubbles	
MATCHA MARTINI	13
vodka, house matcha, vanilla bean, oat milk, cold foam	
DAISY CHAIN	11
gin, cucumber, lime, wildflower honey	

WINE

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