BREAKFAST

7 AM – 10:45 AM

SANDWICHES

served on artisan fresh bread with cage free eggs
add applewood bacon +3

ADAHLIA *V* — 14
whipped ricotta, egg, arugula, avocado, pistachio pesto

THE BREAKFAST CLUB — 17
milk bread, chicken-apple sausage frittata, whipped feta, arugula, tomato spread

THE EARLY RISER — 18
sourdough, eggs, rosemary ham, caramelized onions, tomatoes, white cheddar, black garlic aioli

HANDHELDS

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

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

ENTRÉES

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

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

DAYLIGHT BOWL *V* — 16
sweet potatoes, farro, soft scrambled eggs, tomatoes, avocado, garlic spinach, feta, pumpkin seeds, lemon tahini
*add chorizo +5 • chicken +8 • steak +12**

LUNCH

11 AM – 3 PM

SANDWICHES

served on artisan fresh bread with house pickled carrot
choice of arugula salad or curry sweet potato chips

THE OLIVIA — 18
housemade herb chicken, ricotta spread, pistachio pesto, arugula, tomatoes

STEAK MELT* — 20
grilled steak, caramelized onions, smoked gouda, black garlic aioli, pickled fresno

AMALFI — 19
soppressata, rosemary ham, capicola, mozzarella, iceberg lettuce, tomatoes, pickled onions, Calabrian aioli

GRILLED 3 CHEESE *V* — 16
white cheddar, smoked gouda, fontina, fig jam, crispy brussels, sourdough
add applewood bacon +3

ENTRÉES

GRAIN BOWL *Vg/GFSA* — 15
quinoa, farro, sweet potato, cauliflower, garlic spinach, tomatoes, pickled onion, tahini lemon dressing
add chicken +8 • salmon +9 • steak +12**

MISO SALMON* *GF* — 19
brown sugar & miso marinated salmon, ginger, cauliflower rice, charred lemon

VODKA PASTA *Vg/GF* — 17
spicy vodka sauce, coconut cream, basil, cashew cream

BUTCHER CUT* *GF* — 24
6 oz steak, crispy potatoes, peppercorn sauce, dressed arugula

AIRLINE CHICKEN *GF* — 19
ginger carrot purée, rosemary chicken jus, herb oil, roasted carrots, crispy brussels sprouts, pickled carrot tops

SALADS

add chicken +8 • salmon +9 • steak +12**

GREEN GODDESS COBB *GF* — 14
baby greens, avocado, cucumber, bacon, tomatoes, egg, aged white cheddar, green goddess dressing

CAPRI CAESAR *V* — 15
crispy greens, parmesan, sourdough croutons, fried capers, preserved lemon caesar dressing

MYKONOS *V/GF* — 16
mixed greens, feta, tomatoes, olives, pickled onions, cucumbers, chickpeas, oregano vinaigrette

HOUSE SALAD *V/GF* — 12
crisp greens, aged white cheddar, tomatoes, preserved lemon 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
whipped feta, tomatoes, baby greens, pumpkin seeds, garlic chili crunch, pickled red onion, grilled sourdough

SHAREABLES

served with sweet potato chips or mixed raw veggies

WHIPPED RICOTTA DIP *V/GFSA* — 10
wildflower honey, pistachios, sea salt

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

café 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

SWEET POTATO CHIPS *Vg/GF* — 5
housemade curry salt

CRISPY BRUSSELS SPROUTS *V/GF* — 12
pickled apples, aleppo, marcona almonds, citrus, honey

LOCAL PARTNERSHIPS

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



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.
** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

café OLIVIA

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)

SYRUPS +1

LAVENDER
VANILLA BEAN
STRAWBERRY
TEXAS HONEY
MOCHA
CAFÉ DE OLLA
ORANGE

CLOUDS +1

VANILLA BEAN
STRAWBERRY

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

YAM-SPICED LATTE *(hot or iced)* 8.50
spiced yam syrup, milk, cinnamon, yam cold foam

SALTED BROWN SUGAR CAPPUCCINO 7
brown sugar syrup, himalayan salt, espresso, milk

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 *add matcha +3*

PASSION MANGO ICED TEA 4
unsweet

APPLE CIDER *(hot or sparkling iced)* 6.50
honeycrisp apples, citrus, cinnamon, clove

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

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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)