



OLEA

VEGETABLE ANCHORED. CHEF DRIVEN. FAMILY STYLE DINING.
HAPPY HOUR 2PM-5PM & 9PM-LATE

VEGETABLES	SAFFRON ARANCINI ^V 10
	fior di latte, arrabbiata tomato fondue, grana padano
	CRISPY POTATOES ^{GF V} 14
	za'atar, tzatziki sauce, sweet drop peppers, preserved lemon
	TOMATO BRUSCHETTA ^{VG} 15
	grilled focaccia, tomato jam, pistachio pesto, pickled shallot, mosto cotto
	GEM LETTUCE SALAD ^{GF} 17
	herb yogurt, tahini, chickpeas, pickled dates, orange, fennel
	CIDER GLAZED BRUSSELS SPROUTS ^{GF} 17
	iberico chorizo, pickled apple, manchego crema, tarragon
BEET SALAD ^{GF V} 18	
caramelized feta, pomegranate, red pepper & feta vinaigrette, spiced seeds	
ROASTED CAULIFLOWER ^{GF V} 18	
moroccan salsa verde, vadouvan yogurt, pickled sultanas	
BAKED RICOTTA ^{GF V} 18	
marinated pumpkin, garlic confit, basil, pickled red onion, focaccia	
PASTAS	MARGHERITA ^V 19
	fresh mozzarella, basil, pomodoro sauce
	PEPPERONI 23
	tomodoro sauce, calabrian chiles, mozzarella
TROPICAL THUNDER 24	
prosciutto cotto, pineapple, piri-piri sauce, red onion, mozzarella, goat's cheese	
PEAR & BRIE ^V 25	
truffle alla panna, gruyere, rosemary, kale, caramelized onion, mushrooms, truffle honey	



EVERY WEDNESDAY ALL DAY
ANY PIZZA \$18
HALF PRICE ON ANY BOTTLE OF WINE



EVERY THURSDAY
\$2 FRESH OYSTERS AFTER 4PM
HALF PRICE ON ANY BOTTLE OF BUBBLY

GF gluten free V vegetarian
GA gluten aware VG vegan

Let our servers know of any allergies or preferences, we do our best to accommodate sensitivities, however we are unable to 100% guarantee that each dish is allergen free.

Please Note: 20% gratuity is added to groups of 6 or more

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FISH & MEAT	ALBACORE TUNA ^{GF} 11
	harissa herb crust, confit tuna, lemon caper aioli, focaccia
	MANCHEGO DATES ^{GF} 13
	bacon wrapped, chorizo, vincotto
	WAGYU CARPACCIO 21
	horseradish aioli, sundried tomato, shemiji mushrooms, pickled shallot & mustard seeds, toasted brioche
	CHICKEN PICCATA 37
	lemon caper butter, red pepper agrodolce, charred broccoli
	BAKED ICELANDIC COD 38
	tomato & clam stew, tarragon, saffron aioli, fennel, leek, potato
BEEF STRIPLOIN ^{GF} 40	
6oz CAB California cut, mushroom escabeche, green garlic butter, pickled garlic scapes	
PASTAS	BUCATINI ARRABBIATA ^{VG} 20
	chiles, garlic, olive oil, parsley
	RIGATONI AL PESTO ^V 24
	sundried tomato pesto, almonds, broccoli, vincotto, basil, mint
	CAVATELLI 27
	tuscan kale, fennel, pecorino romano, guanciale, basil, mint, chiles
	SPAGHETTI & MEATBALLS 28
wagyu meatballs, pomodoro, truffled mushroom ragu, vin blanc, herb ricotta	
FETTUCINE ALLE VONGOLE 31	
manila clams, sundried tomatoes, sea greens, parsley, pangrattato	

OUR PASTA IS
MADE FRESH IN HOUSE DAILY
WITH ONLY 3 INGREDIENTS:
"00" ITALIAN ORGANIC FLOUR.
ORGANIC SEMOLINA AND
FILTERED WATER



**WE DO CATERING AND EVENTS! SEE OUR WEBSITE AT:
WWW.OLEAEVENTS.CA FOR MORE DETAILS!**

ACCESSORIES	FOCACCIA ^{VG} 5
	SAUTEED MUSHROOMS ^{VG} 8
	6OZ GRILLED CHICKEN ^{GF} 9
	WAGYU MEATBALLS (3) 12
	CHARDONNAY PRAWNS (4) ^{GF} 12
	TRUFFLE PARM FRIES ^V 12
	smoked garlic aioli
	ITALIAN SODA 8
	strawberry, passion fruit, yuzu
	CANNED SODA 3.5
coca cola, diet coke, sprite, ginger ale, nestea iced tea	
LAVENDER HONEY LEMONADE 8	
honey lavender syrup, lemon juice, soda	
EDENS GARDEN 8	
cucumber, pineapple, orgeat, lime, soda	
STONE SOFA KOLSH 8	
WILD TEA KOMBUCHA 8	
BENJAMIN BRIDGE PINK PIQUETTE 8	
LEITZ SPARKLING 8	
riesling or pinot noir	
BULWARK PEACH CIDER 9	
MONOGRAM COFFEES 4.5	
americano, espresso, macchiato	
CAPPUCCINO 5	
LATTE 6	

DESSERTS	AFFOGATO ^{GF V} 8
	vanilla gelato, espresso add amaro nonino +2
	NOTO GELATO ^{GF V} 8
	locally hand crafted gelato. ask your server for today's flavours
	RHUBARB CRISP ^{GF V} 11
	pistachio-oat crumble, greek yogurt mousse, elderflower
	BASQUE CHEESECAKE ^V 11
seasonal fruit compote	
DARK CHOCOLATE MOUSSE ^{GF V} 12	
whipped mascarpone, salted caramel, hazelnut praline	
LONDON FOG CREME BRULEE ^{GF V} 12	

Culinary Director - Ryan Blackwell
Executive Chef - Cody Fummerton



OLEA

OUR COCKTAIL LIST WAS LOVINGLY CRAFTED TO REFLECT THE RAW, POWERFUL FLAVOURS OF THE MEDITERRANEAN LANDSCAPE. A SPECIAL THANKS TO THE LOCAL DISTILLERIES SHERINGHAM AND LAST BEST WHO WE ARE PROUD TO WORK WITH.

HAPPY HOUR 2PM-5PM & 9PM-LATE

COCKTAILS

FLEUR 75 (FLORAL, REFRESHING, BUBBLY)	15
gin, prosecco, lavender honey, lemon (3oz)	
CLEOPATRA RED (SWEET, REFRESHING, FRUITY)	15
white rum, raspberry liqueur, hibiscus syrup, lemon, pineapple star anise bitters, tonic (2oz)	
DUCK A L'ORANGE OLD FASHIONED (BOOZY, BROWN, STIRRED)	17
duck fat washed brandy, orange marmalade, bitters (2oz)	
SEASIDE BREEZE (SWEET, FRUITY, BRIGHT)	17
coconut rum, pineapple vodka, blue curaçao, coconut syrup, lime, egg white, toasted coconut (2oz)	
VALLETTA AT DUSK (FRUITY, REFRESHING, HEAT)	17
aged rum, cocchi rosa, simple syrup, passion fruit, lemon, tabasco (2oz)	
TURIA RIVER (LIGHT, BRIGHT, SWEET)	17
gin, yellow chartreuse, elderflower liqueur, melon, lime, cardamom (2oz)	
SORRENTO SPICE (BRIGHT, REFRESHING, FLORAL)	17
orange wine, brandy, orange, strawberry, mint, cinnamon (3oz)	
DARK SIDE OF THE MOON (BOLD, CITRUSY, SMOKEY)	18
sherringham rhubarb gin, cabernet, lemon, fig syrup, egg white (2oz)	
DOLCE PASSIONE (SWEET, FRUITY, BRIGHT)	17
white rum, passion fruit, lemon, agave, pechayds bitters, egg white (2oz)	
MIDNIGHT IN MILAN (BOLD, BRIGHT, EARTHY)	18
amaro nonino, liquor 43, espresso, orange, tonic (2oz)	
RHUBARB ROSSO (BOLD, FRUITY, SMOOTH)	17
sherringham rhubarb gin, crème de cassis, liquor 43, lemon (2oz)	
GOLDEN CROWN (FRUITY, SMOOTH, REFRESHING)	18
last best zatochi gin, lillet, cocchi rosa, lemon, hibiscus, cardamom, cucumber (2oz)	
SANTORINI SILK (SERVED HOT) (SMOOTH, EARTHY, SWEET)	18
makers mark bourbon, st. germain, butter, apple juice, fig syrup, lemon juice (2oz)	
LIMONCELLO SPRITZ (CITRUSY, REFRESHING, BRIGHT)	18
homemade limoncello, prosecco, lime, cardamom, basil oil (3oz)	



HALF OFF ALL COCKTAILS DURING HAPPY HOUR! 2PM-5PM & 9PM-LATE

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BY THE GLASS

	5oz	9oz	BTL
CANTINA LAVIS CAB TRENTINO RED Trentino, Italy	9	16	45
NOBLE VINES PINOT NOIR RED Monterey, California	10	18	49
PALADIN SALBANELLO RED Veneto, Italy	10	18	49
CHATEAU GRAND BORDEAUX RED Beaujolais, France	12	21	56
CAFAGGIO ESTATE CHIANTI RED Toscana, Italy	12	21	59
CASA LUPO RIPASSO RED Veneto, Italy	15	27	74
CHATEAU DES TOURS BROUILLY RED Beaujolais, France	15	27	74
RIDOLFI ROSSO DI MONTALCINO RED Tuscany, Italy	18	32	89
BLACK STALLION CAB SAUVIGNON RED Napa, California	18	32	89
FRANCOIS LURTON FUMEE SAUV BLANC WHITE Sud-Ouest, France	10	18	49
SUNSHINE BAY SAUVIGNON BLANC WHITE Marlborough, New Zealand	11	19	50
COLLEFRISIO D'ABRUZZO WHITE Abuzzo, Italy	11	20	54
PALADIN PINOT GRIGIO WHITE Veneto, Italy	11	20	54
NOVELLUM CHARDONNAY WHITE Languedoc-Roussillon, France	11	20	54
MONTE CREEK LIVING LAND RIESLING WHITE Kamloops, BC	12	21	56
CHATEAU GRAND BILLARD BORDEAUX WHITE Bordeaux, France	12	21	56
MOUNT RILEY ROSE ROSÉ Marlborough, New Zealand	10	18	49
HUSH DIRTY LAUNDRY ROSE ROSÉ Marlborough, New Zealand	12	21	56
BENNY DOON LE CIGARE ORANGE ORANGE Central Coast, California	15	27	74
PALADIN PROSECCO Veneto, Italy	10	18	49
BOSCO DEL MERLOT ROSE PROSECCO Veneto, Italy	11	20	54
FRATELLI COSMO PROSECCO Veneto, Italy	12	21	56
PALTRINIERI SOLCO LAMBRUSCO Emilia-Romagna, Italy			70
BILLECART CHAMPAGNE Champagne, France			190

BUBBLES

HALF OFF ANY BOTTLE OF BUBBLES EVERY THURSDAY ALL DAY!



HALF OFF ANY BOTTLE OF WINE ALL DAY EVERY WEDNESDAY!

BOTTLES OF WINE

BODEGAS ARRAYAN SYRAH RED Mentrída, Spain	74
CHATEAU LIVERSAN CABERNET MERLOT RED Bordeaux, France	82
CASA E DI MIRAFIORE BAROLO RED Piedmont, Italy	109
CASA LUPO AMARONE RED Veneto, Italy	109
POGGIO AL TESORO IL SEGGIO RED Tuscany, Italy	109
OAKVILLE CAB SAUV RED Napa Valley, USA	124
RIDOLFI BRUNELLO DI MONTALCINO RED Toscana, Italy	149
TATE SPRING STREET CAB SAUV RED Napa Valley, USA	149
PONTE PINS DES DUNES BLANC WHITE Bordeaux, France	60
ARRAYAN ALBILLO REAL WHITE Madrid, Spain	74
HUGEL CLASSIC GEWURZTRAMINER WHITE Alsace, France	79
TATE SPRING STREET CHARDONNAY WHITE Napa Valley, USA	109
BARNETT VINEYARD CHARDONNAY WHITE Napa Valley, USA	140

DRAFT & BOTTLES

SPRITZ ITALIA (50Z)	8
ROTATING LOCAL TAP (160Z)	9
LAST BEST TOKYO DRIFT IPA (160Z)	9
OL' BEAUTIFUL OKAMI KASU (160Z)	9
BUBBLE ROCKET HARD TEA (160Z) add homemade limoncello 5 makers mark 7	9
MENABREA LAGER (330 ML)	8
UNCOMMON CIDER HASKAP (473 ML)	10

APERITIFS (10Z)

HOUSE MADE LIMONCELLO	7
TAWNY PORT (10YR)	8
CARDAMAMARO	9
MAROLO MILA CHAMOMILE GRAPPA	11

DINNER