Cocktails

THE PEONY PALOMA 15

Butterfly Pea Flower Infused Creyente Mezcal, Homemade Grapefruit Juice, Habanero and Lime Bitters, Jarritos Grapefruit Soda

GIILDED SOUR 16

Basil Hayden Golden Rye, Amaretto Di Amore, Fresh Lemon, Demerara, Egg White

OLIVINE OLD FASHIONED 17

Old Forester 100 Bourbon, Black Walnut Bitters, Demerara Simple, Jack Rudy Bourbon Cherry

ESPRESSO MARTINI 16

Elizabeth Vodka, Espresso, Luxardo Espresso Liqueur, Simple

VINO SPRITZ 15

Red Wine Blend, Apple Brandy, Muddled Fruit, Seltzer Water

THREEFOLD 16

Infused Bumbu Rum, Fresh Lemon, Fresh Lime, Demerara

GOLDEN MARGARITA 16

Corazon Blanco, Fresh Lime, Gran Gala, Orange & Clove Simple Syrup, Brown Sugar Rim

POM BELLA 16

Pama Pomegranate Liqueur, House-Made Limoncello, Soda Water, Cava, Pomegranate Seeds

LATE HARVEST 14

Apple Cider Spiced Rum, Orange, Cinnamon, Star Anise, Cloves

SLOAN'S MAGNOLIA 17

Uncle Nearest Rye, Campari, Luxardo Espresso, Espresso

Non-Alcoholic

EMBER & ORANGE 12

Cranberry, Fresh Orange, Fresh Lime, Cranberry Simple, Sparkling Water

AUTUMN KICK 12

Apple Cider, Fresh Lemon, Rosemary Syrup, Ginger Beer, Fresh Rosemary

Craft Beer

OLIVINE IS PROUD TO CARRY MOODY TOUNGE BREWING COMPANY'S CRAFT BEER CREATIONS.

APERTIF PILSNER

The perfect pilsner to wake the palate.

Paring Suggestion: Burrata di Puglia

5.0% ABV

10

TOASTED RICE LAGER

A crisp, light-bodied refresh between bites.

Paring Suggestion: Ahi Crudo

5.5% ABV

10

ORANGE BLOSSOM BELGIAN BLONDE

A light, aromatic Blonde Ale made for seafood.

Paring Suggestion: Scallop Risotto

5.4% ABV

10

JUICED LYCHEE IPA

Bright tropical acidity to complement rich, spicy flavors.

Paring Suggestion: Spicy Rigatoni Alla Vodka

6% ABV

10

CARAMELIZED CHOCOLATE CHURRO PORTER

A richly layered porter with a clean finish.

Paring Suggestion: Chocolate Torte

5.5% ABV

10