

# OLIVE + TWIST

BAR AND KITCHEN

## WEEKEND BRUNCH

### CHICKEN + WAFFLES — 19

Buttermilk fried chicken, crisp sage, Belgian waffle, maple syrup

### CAJUN SHRIMP + GRITS — 20

Large tiger shrimp in a spice cajun rum sauce with mixed peppers, onions, mushrooms, over truffled grits

### FRENCH TOAST — 19

Challah French Toast, Fresh berries, house syrup, Gran Marnier butter served with bacon

### TWIG + BERRIES — 9

Steel-cut oatmeal, fresh berries, seasonal nuts, local honey

### NOLA CRAWFISH BENEDICT — 21

Poached eggs, crawfish tails, Hollandaise, on southern-style buttermilk biscuits, served with home fries

### CAPRESE AVOCADO TOAST — 12

Creamy mozzarella pearls, fresh basil, and ripe cherry tomatoes over mashed avocado on artisanal multigrain toast

## A LA CARTE

### AVOCADO — 2

### BACON STRIPS (2) — 3

### BAGEL AND CREAM CHEESE — 5

### CHICKEN SAUSAGE PATTIES (2) — 5

### CHICKEN TENDERS (2) — 7

### EGG (2) — 2

### FRENCH TOAST A LA CARTE — 8

### GRITS - \$6.00

### SHRIMP (2) — 2

### SIDE OF POTATOES — 2

### TOAST — 2

### TRUFFLE PARMESAN GRITS — 7

### WAFFLE — 8

### LEMON MARSCAPONE PANCAKES — 18

Fresh berries, mascarpone served with bacon

## BRUNCH DRINKS

Mimosa — 8

Red Sangria — 8

White Sangria — 8

Peach Bellini — 8

Bottle of Sparkling Wine + Orange Juice — 25

## SHARERS + STARTERS

### TWISTED CALAMARI — 11

Home made chili garlic and lager beer battered calamari served with home made chili garlic, ranch and marinara

### CRAWFISH TRUFFLE MAC + CHEESE — 17

Elbow pasta and crawfish tails tossed in truffle cheddar sauce, topped and baked with Japanese breadcrumbs, mozzarella, cilantro and green onions

### NEW ENGLAND CRAB CAKES — 19

Wild caught lump crab, twisted seasoning blend

### #10 CAN NACHOS — 12

Homemade tortilla chips layered with a sharp cheese blend, bell peppers, black beans, tomatoes, sweet red onions, fresh cilantro and fresh jalapeños topped with sour cream

Add chicken, chorizo, or pulled pork — 4

### SEARED SCALLOPS — 19

Seared scallops served with potato lakte cakes, roasted starburst squash, and lemon beurre blanc drizzled with truffle oil

### FLEX MUSSELS — 15

Mussels sauteed with white wine, lemon juice, garlic, butter, capers and blistered grape tomatoes. Served with herbed garlic bread

## SIGNATURE COCKTAILS

### O+T WHISKEY MULE — 13

Buffalo Trace, fresh lime juice, ginger beer.  
Served with mint and lime wedge

### TWISTED MARY — 11

O+T Bloody Mary Mix, Nue Vodka, served with bacon  
and celery

\*Your Choice: Loaded or Unloaded. Bold or Spicye

### FRENCH 75 — 13

Hendrick's Gin, Sparkling wine, lemon juice

### FRENCH 95 — 13

Our bourbon twist on a traditional French 75

### TWISTED LONG ISLAND — 12

Bulleit rye bourbon with maple syrup & grapefruit juic  
topped off with egg whites.

### BERRY SMASH — 13

Illegal Mezcal, blackberry, blueberry, muddled with  
agave nectar and pineapple juice

### ZESTY SAZERAC — 12

Bulliet rye, orange zest, orange bitters & absinthe

### O+T OLD FASHIONED — 10

Makers with orange peel, orange bitters and maraschi-  
no cherry

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## MARTINIS

*A few twists on classic favourites*

### CLASSIC MARTINI — 11

Calamity Gin Shaken or Stirred & Olive or Twist

### COSMOPOLITAN — 11

Nue vodka peach & cranberry juice

### APPLETINI— 11

Nue Vodka & apple pucker served with apple slice.

### PEACH POMEGRANATE— 11

### ORGANIC ALOE VERA — 13

Cucumber Vodka, Aloe Vera liquor rimmed with tajin,  
garnished with English cucumber

### PICKLE ME TINI — 11

Nue Vodka, lime juice, house syrup and pineapple

### PALOMA— 14

Don Julio Blanco with grapefruit, agave nectar and  
lime flavors

### DEEP BLUE SEA— 11

Nue Vodka, Pineapple and orange flavors

### APRIL RAIN— 13

Clean refreshing Bombay gin martini, with dry  
vermouth and lime flavors

### BEE'S KNEES— 12

Beefeaters mixed with honey and lemon flavors

## RED WINE

CHATEAU SAINT LOUBERT MERLOT — 39

LA MAGIA ROSSO DI MONTALCINO — 60

CLOS PEGASE (MERLOT) — 35

MICHEL SCHLUMBERGER  
(PINOT NOIR) — 37

ROBLAR (CABERNET  
SAUVIGNON) — 35

LIBERATION (PINOT  
NOIR) — 10/39

PERIMETER (MERLOT) — 10/39

J DUSI ZINFANDEL  
DANTE'S VINEYARD — 72

ROCCO BELLE (RED WINE) — 10/39

PORTILLO (MALBEC) — 10/39

ROCCA DELLE MACIE — 10/39

BILLHOOK (HOUSE RED) 9/39

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## WHITE WINE

KARK KASPAR RIESLING — 10/39

ROTATION CHARDONNAY — 9/36

PLAYTIME CHARDONNAY

DOMAINE PELLEHAUT — 9/36

STONESTREET — 9/36

PORTILLO SAUVIGNON BLANC  
PINOT GRIS — 9/36

VINA NORA ALBANRINO — 11/43

DOMAINE CRISTIA — 13/49

CHATEAU LA ROSE DU PIN — 9/36

## DRAFT BEER

8TH WONDER CLOUD9 — 8

8TH WONDER COUGAR PAW — 8

8TH WONDER TEX BEER — 8

AUSTIN EASTCIDER — 8

AUSTIN SPIKED SELTZER — 8

BLUE MOON BELGIAN WHITE — 8

BUFFALO BAYOU  
WHITE BUFFALO — 8

BUFFALO BAYOU CRUSH CITY — 8

ELYSIAN BREWING IPA  
SPACE DUST — 8

EUREKA HEIGHTS  
MINI BOSS IPA — 8

GUINNESS — 9

KARBACH LOVE STREET — 8

MICHELOB ULTRA — 7

ST. ARNOLDS LAWNMOWER — 8

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## BOTTLE/CAN BEER

8TH WONDER DOME FAUX M — 7

ABITA PURPLE HAZE — 7

BUD LIGHT — 6

CORONA — 6

DOS XX — 6

HEINEKEN — 6

KARBACH HOPADILLO — 7

MICHELOB ULTRA — 6

PBR — 6

RED STRIPE — 9

SAINT ARNOLD ART CAR — 7

SAINT ARNOLD SUMMER PILS — 7

SANTO — 7

STELLA ARTOIS — 7

WHITE CLAW RASPBERRY HARD  
SELTZER — 6