

OLIVE + TWIST

BAR AND KITCHEN

OUR MENU IS THE BEST
ENJOYED WHEN SHARED.

*Try a little
of everything*

BRUNCH COCKTAILS

TWISTED MARY — 11

O+T Bloody Mary Mix, Tito's Handmade
Vodka, served with bacon and celery

*Your Choice: Loaded or Unloaded. Bold or
Spicy

CLEMENTINE MARTINI — 11

Grey Goose L'Orange, Cointreau and
sparkling wine

SPICED PEAR FIZZ — 13

Grey Goose La Poire, spiced pear
liqueur, apple juice

TWISTED LONG ISLAND — 12

Our twist on the traditional Long Island
Iced Tea

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 — 20

Challah French Toast, Fresh berries, house syrup, served with bacon

add chicken tenders — 6

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 — 14

Creamy mozzarella pearls, fresh basil, and ripe cherry tomatoes over
mashed avocado on challah bread

LEMON MASCARPONE PANCAKES — 18

Fresh berries, mascarpone served with bacon

add chicken tenders — 6

BRUNCH DRINKS

Mimosa — 8

Red Sangria — 8

White Sangria — 8

Peach Bellini — 8

Mango Bellini — 8

Bottle of Sparkling Wine + your choice of juice — 25

SHARERS + STARTERS

TWISTED CALAMARI — 13

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

CRAWFISH TRUFFLE MAC + CHEESE — 22

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 — 23

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, shrimp or pulled pork — 6

SEARED SCALLOPS — 19

Seared scallops, 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

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

TWISTED MARY — 11

O+T Bloody Mary Mix, Tito's Vodka, bacon and celery
*Your Choice: Loaded or Unloaded. Bold or Spicy

FRENCH 75 — 13

Bombay Gin, Sparkling wine, lemon juice

FRENCH 95 — 13

Our bourbon twist on a traditional French 75

TWISTED LONG ISLAND — 12

Our twist on the traditional Long Island Iced Tea
Premium Twisted Long Island — 14

BERRY SMASH — 13

Lunazul Blanco Tequila, blackberry, blueberry, muddled
with agave nectar and pineapple juice

BAJA BREEZE — 12

Cruzan Coconut Rum, Orange Juice, Pineapple Juice

O+T OLD FASHIONED — 10

Elijah Craig with orange peel, orange bitters
and maraschino cherry

DRAGONBERRY MOJITO — 12

Our retention of the mojito with Dragonberry Bacardi
Rum

MARTINIS

A few twists on classic favourites

CLASSIC MARTINI — 11

Bombay Gin Shaken or Stirred & Olive or Twist

RED BERRY COSMOPOLITAN — 12

Tito's Handmade vodka peach & cranberry juice

APPLETINI— 11

Ciroc Apple Vodka + apple pucker
served with apple slice.

PEACH POMEGRANATE— 11

Plume & petal peach wave, vodka, pomegranate juice,
pineapple juice

ORGANIC ALOE VERA — 13

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

PALOMA— 14

Don Julio Blanco with grapefruit, agave nectar and lime
flavors

DEEP BLUE SEA— 11

Ketel 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

PLUME & PETALS LEMON DROP — 12

BOTTLE/CAN BEER

8TH WONDER DOME FAUX M — 7

ABITA PURPLE HAZE — 7

BLUE MOON — 6

BUD LIGHT — 6

CORONA — 6

DOS XX — 6

HEINEKEN — 6

KARBACH HOPADILLO — 7

MICHELOB ULTRA — 6

RED STRIPE — 8

SAINT ARNOLD ART CAR — 7

SAINT ARNOLD SUMMER PILS — 7

SANTO — 7

STELLA ARTOIS — 7

WHITE CLAW RASPBERRY HARD SELTZER — 6

WHITE WINE

REY DE COPAS — 50

ROCCA PINOT GRIGIO — 9/38

VINA NORA ALBANRINO — 11/43

CONO SUR CHARDONNAY — 8/30

FRONTERA — 8/30

DOMAINE CRISTIA — 13/49

DR. LOOSEN RIESLING — 8/30

ROSE

FLEURS DE PRAIRIE — 39

DOMAINE DE PELLECHAUT — 60

CUPCAKE — 35

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

RED WINE

TILIA MALBEC — 8/30

SYCAMORE LANE PINOT NOIR — 8/30

SYCAMORE LANE CABERNET — 8/30

GRAYSON CABERNET — 7

BLOCK NINE — 9/36

CHATEAU SAINT LOUBERT MERLOT— 39

PERIMETER MERLOT — 7