

# 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

## 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

Add-On St. Germain or Grand Marnier — 6

## WEEKEND BRUNCH

### LEMON MASCARPONE PANCAKES — 21

Fresh berries, mascarpone served with bacon

*add chicken tenders — 6*

### NOLA CRAWFISH BENEDICT — 24

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

### CAJUN SHRIMP + GRITS — 22

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

### FRENCH TOAST — 21

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

*add chicken tenders — 6*

### TWIG + BERRIES — 11

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

### CHICKEN + WAFFLES — 21

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

### CAPRESE AVOCADO TOAST — 16

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

### CRAWFISH ÉTOUFFÉE — 22

A classic Louisiana dish with a buttery, rich and flavorful sauce with  
crawfish, herbs and spices

### CREOLE OMELETTE — 22

Three egg omelette with sauteed creole shrimp, cream cheese, wilted  
spinach, sun dried tomatoes, and fine herbs.

Served with a lemon herb salad

## SHARERS + STARTERS

### TWISTED CALAMARI — 15

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

### CRAWFISH TRUFFLE MAC + CHEESE — 24

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 — 25

Wild caught lump crab, twisted seasoning blend

### #10 CAN NACHOS — 15

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 pork — 6

### LAFAYETTE BOUDIN BALLS — 18

Auntie Bri's special blend of pork, rice, herbs and spices  
rolled in our house batter and fried to golden brown.  
Served with a lemon zest aioli

### CHICKEN BITES — 15

Beer battered boneless chicken thighs tossed in your  
choice of 3 sauces, buffalo, BBQ or lemon pepper. Choice  
of mango habanero or pickled ranch dipping sauce.

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

Automatic gratuity of 20% applies.

## SIGNATURE COCKTAILS

### O+T WHISKEY MULE — 13

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

### TWISTED MARY — 12

O+T Bloody Mary Mix, Absolut and Absolut Peppar Vodka,  
bacon and celery

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

### FRENCH 75 — 13

Hendrick's Gin, Sparkling wine, lemon juice

### FRENCH 95 — 13

Bulleit 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

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

### BAJA BREEZE — 12

1800 Coconut Tequila, Orange Juice, Pineapple Juice

### O+T OLD FASHIONED — 13

Bulleit with orange peel, orange bitters  
and maraschino cherry

### DRAGONBERRY MOJITO — 12

Our retention of the mojito with Dragonberry Bacardi  
Rum

### STRAWBERRY BOURBON CRUSH — 12

Jim Beam, Ginger liqueur and strawberries

### COCO RITA — 13

Our fresh coconut twist to a Classic Margarita

### PREMIUM MARGARITA — 14

1800 Blanco tequila and Cointreau

### KENTUCKY PEACH — 12

Refreshing Jim Beam Peach Cocktail with cranberry and  
orange flavors

## MARTINIS

*A few twists on classic favourites*

### CLASSIC MARTINI — 11

Bombay Gin Shaken or Stirred & Olive or Twist

### RED BERRY COSMOPOLITAN — 12

Red Berry Ciroc vodka mixed with peach and  
cranberry juice

### APPLETINI— 12

Classic Apple Martini with Stoli Apple infused vodka

### PEACH POMEGRANATE— 12

Combination of Stoli Peach vodka married together  
with pomegranate flavors

### CUCUMBER ALOE VERA — 13

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

### PALOMA— 14

Classic Paloma amplified with Dulce Vida grapefruit  
infused tequila

### DEEP BLUE SEA— 12

Absolut Mandarin vodka combined with pineapple and  
orange flavors

### LEMON DROP MARTINI — 13

Classic Lemon Drop Martini with Absolut Citron

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## 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

## 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

### MODELO — 6

### RED STRIPE — 8

### SAINT ARNOLD ART CAR — 7

### SAINT ARNOLD SUMMER PILS — 7

### SANTO — 7

### STELLA ARTOIS — 7

### WHITE CLAW RASPBERRY HARD

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## 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

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## ROSE

### FLEURS DE PRAIRIE — 39

### DOMAINE DE PELLECHAUT — 60

### CUPCAKE — 35

### CHATEAU LA ROSE DU PIN — 9/36