

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 — 29

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

MARTHA'S VINEYARD LOBSTER ROLL — 28

Whole lobster tail on a New England roll with Old Bay fries

*Served chilled with a touch of mayo or served warm with butter and
lemon*

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

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

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

ROSE

FLEURS DE PRAIRIE — 39

DOMAINE DE PELLECHAUT — 60

CUPCAKE — 35

CHATEAU LA ROSE DU PIN — 9/36