

OLIVE & FINCH



M E N U

EARLY BIRD 7 A M - 9 A M



BREAKFAST BURRITO **7.50**
Scrambled eggs, cheddar, potatoes, green chile, white flour tortilla.

A M S A M M I E

Served with choice of fruit, mixed green salad or O&F signature crognnet. Can be made on GF bread +3

High Five **13**

Sunny side eggs*, five spice candied bacon, cheddar cheese, green onions, sriracha aioli, brioche bun

B R E A K F A S T P L A T E S

D-Town Omelette **16**

Scrambled eggs, diced ham, cheddar cheese, roasted red peppers, red onions, mixed green salad, roasted potatoes, toast

DF Burrito **15.50**

Scrambled eggs, pulled pork, green chile, chimichurri, swiss cheese, potatoes and onions wrapped in a white flour tortilla and smothered with house-made green chile, served with a garden salad

Basic Breakfast **14**

Two eggs*, bacon, roasted potatoes, fruit, choice of English muffin or O&F crognnet and toast

H A S H

Served with choice of fruit, english muffin, or O&F signature crognnet. Can be made into a burrito with a white or wheat flour tortilla for +2

Bogota **15**

Sunny side eggs*, chorizo, roasted sweet and white potatoes, roasted red peppers, caramelized onions, cheddar cheese and kale

S A L A D S | S O U P | B O W L

Classic Caesar **Full 15 | Half 8**

Romaine, Kale, Croutons, Parmesan

Quinoa Salad **Full 16.50 | Half 11.50**

Tri-color quinoa, arugula, honey roasted carrots, dried cranberries, roasted almonds, goat cheese, citrus herb vinaigrette

Franklin Salad **Full 17 | Half 12**

House-roasted turkey, bacon, avocado, spinach, romaine, tomatoes, red onion, dried cranberries, croutons, tarragon vinaigrette

Matzo Ball Soup **9.95**

House-roasted chicken, carrots, celery, dill

La Jefa Bowl **17**

Pulled pork, avocado, black beans, fresh pico de gallo, pickled cabbage, jalapeños, wild rice, roasted pepitas, cotija cheese, creamy cilantro sauce

C O L D + H O T

S A N D W I C H E S

All sandwiches served with kettle chips.

Luca **16**

Salami, prosciutto, capicola, ham, parmesan, provolone cheese, roasted tomato, arugula, olive tapenade, red onion, crushed red chilis, garlic aioli, baguette

Woody Wood **16**

House-roasted turkey, bacon, smashed avocado, tomato, lettuce, swiss cheese, cranberry relish, tarragon aioli, ciabatta

Curry Bird **15**

Curried chicken and turkey salad, golden raisins, celery, red onion, lettuce, house-made croissant

Cubano **15.50**

Black forest ham, house-roasted mojo pork, swiss cheese, dill pickles, yellow mustard whipped butter, ciabatta, served hot.

O&F Burger **18**

All natural quarter pound beef burger* cooked medium well, cheddar cheese, arugula, tomatoes, crispy onions, chimichurri, ancho chile aioli, toasted brioche bun, french fries

OLIVE & FINCH

DRINK MENU



O & F COCKTAILS

Bloody Mary 9 gl/ 34 car

choice of vodka, tequila, or beer

Mimosa 8 gl/30 car

grapefruit juice, orange juice, or blueberry lemonade with champagne

WINES + SPARKLING

Dalia Pinot Grigio 8 gl/ 32 bt

Venezia, Italy

easy sipping, light white, honeysuckle, pears

Vino Rosé 8 gl/32 bt

Columbia Valley, WA

rose of sangiovese, rose petals, copper, and strawberry

Angeline Pinot Noir 9 gl/ 36 bt

Northern & Central Coast, CA

delightful light bodied red, cherry cola, leather, raspberry

Tiamo Prosecco Brut 11 gl/ 44 bt

Veneto, Italy

crisp and refreshing ,tart apples, dancing bubbles



BEER

Tivoli Brewery in Denver, Colorado

Mountain Squeeze 7

Juicy IPA 6%ABV|30IBU|

fruit bursts with very subtle bitterness

Helles Lager 6

German Style Lager 5.1%ABV|19IBU|

classic German style lager, crisp and refreshing

Outlaw Migh High Light Beer 5

Lager 4.2%ABV | 15IBU |

light beer at it's finest, goes down smooth and won't fill you up, light hops

Mile High Hefe 6

German Style Wheat 5%ABV|15IBU|

rich wheat beer, slightly sweet, citrus notes



HAPPY
HOUR
DAILY
3 P M - 5 P M



Sip, snack, socialize and stay a while...

O&F Burger 10

All natural quarter pound beef burger* cooked medium well, cheddar cheese, arugula, tomatoes, crispy onions, chimichurri, ancho chile aioli, toasted brioche bun, french fries

Outlaw Migh High Light Beer 3

Lager 4.2%ABV | 15IBU |

light beer at it's finest, goes down smooth and won't fill you up, light hops

Dalia Pinot Grigio 5

Venezia, Italy

easy sipping, light white, honeysuckle, pears

Vino Rosé 5

Columbia Valley, WA

rose of sangiovese, rose petals, copper, and strawberry

Angeline Pinot Noir 5

Northern & Central Coast, CA

delightful light bodied red, cherry cola, leather, raspberry



WINE DOWN
WEDNESDAY

1/2 OFF BOTTLES OF
WINE

ZERO PROOF

Vitality Spritz 7

lemon, turmeric, ginger, cayenne, soda

Happy Mule 7

ginger, blueberry, lemon

Purple Haze 14

carrot, beet, apple, lemon, rose, coconut milk

Kyoto 6

matcha, strawberry, lemon, soda



OLIVE & FINCH



M E N U

C O L D P R E S S E D J U I C E

Classic Green 8|btl

apple, celery, cucumber, spinach, kale, parsley, ginger, lemon

Deeply Rooted 8|btl

carrot, beet, apple and lemon

Immunity Boost 8|btl

orange, carrot, lemon, turmeric, ginger

Just Orange 8|btl

valencia and navel oranges

Grapefruit 8|btl

grapefruit

Antioxidants 5.50 | Shot

elderberry, tart cherry, camu camu, ginger, green apple

Inflammation 5.50 | Shot

lemon, ginger, turmeric, black pepper, agave

N O T C O F F E E

Matcha Latté 5 | 6.50 | 7

lightly-sweetened matcha green tea, steamed milk

Chai Latté 6 | 6.50 | 7

lightly-sweetened bhakti chai, steamed milk

Golden Milk Latté 6 | 6.50 | 7

lightly-sweetened ginger, turmeric, golden spices, steamed milk

Rose Latté 6 | 6.50 | 7

blend of fresh fruit and vegetable juices, rose, coconut milk

Cambric 4.25 | 4.50 | 5

earl grey tea, honey, steamed milk

Hot Chocolate 3.50 | 4.25 | 4.75

dark chocolate sauce, steamed milk, whipped cream

Hot Tea One Bag 3.75 | Two Bags 4.50

R E F R E S H E R S

Sparkling Green Tea Lemonade 4.75 | 5.25 | 5.75

Blueberry Lemonade 4.25 | 4.75 | 5.25

Lavender Lemonade 4.25 | 4.75 | 5.25

Olive Palmer 4.25 | 4.75 | 5.25

iced tea & blueberrylemonade

House Made Soda unlimited refills | 5

ginger beer | cucumber lime | strawberry | blueberry

Iced Tea unlimited refills | 3.50

C A F É F A V O R I T I E S

Mexican Latté 5 | 6 | 7

espresso, steamed milk, cinnamon, brown sugar, chili powder, cocoa, orange

Café Mocha 5 | 6 | 7

espresso, steamed milk, dark or white mocha, whipped cream

Caramel Macchiato 5 | 6 | 7

steamed milk "marked" with espresso, caramel drizzle

Smoked Sea Salt & Caramel Latté 5 | 6 | 7

espresso, steamed milk, smoked sea salt, caramel

Maple Mushroom Latté 6 | 6.50 | 7

espresso, steamed milk, 10 medicinal mushrooms, maple syrup, cinnamon

Iced Vietnamese 4.75 | 5.25 | 6

chicory coffee, sweetened condensed milk, ice

Cold Brew 4 | 5 | 6

24-hour cold steeped coffee, ice

Cinnamon Sweet Cream Sparkling 4.75 | 5.50 | 6

Espresso

SYRUPS

vanilla
hazelnut
lavender
almond
turmeric
rose
peppermint

pumpkin
smoked sea salt
sugar-free vanilla
cinnamon
brown sugar
caramel

ADD ONS

vanilla sweet cream 1
mushroom extract 2
syrup .75

SUBSTITUTE

coconut milk 1.25
oat milk 1.25
soy milk 1
almond milk 1

C A F É C L A S S I C S

Café Latté 4.75 | 5.50 | 6

espresso, steamed milk, micro foam

Flat White 4.75

espresso, steamed milk

Cappuccino 4.75 | 5.50 | 6

espresso, steamed milk, foam

Americano 3.75 | 4.25 | 5

espresso, hot water

Café Au Lait 4.75 | 5.25 | 5.75

fresh brewed coffee, steamed milk

Cortado 4.25

espresso "cut" with steamed milk

Espresso Macchiato 3.75 solo | 4.25 doppio

espresso "marked" with milk foam

Espresso 3.50 solo | 4 doppio

single or double espresso

Espresso Con Panna 4 solo | 4.50 doppio

espresso, whipped cream

Drip Coffee TO GO | 3.50 | 4.25 | 4.75

fresh brewed coffee DINE IN | 4.50