

STARTERS

CHEESE, FIG, WALNUT & CROSTINI {GF}

PLEASE SELECT 4 CHEESES:

Smoked gouda | feta | gorgonzola | goat | brie
white cheddar | pepper jack | manchego. 25

ITALIAN CHARCUTERIE MEATS {GF}

Prosciutto di Parma | salami | capicola. 35

BISTRO CAPRESE {GF}

Tomatoes | mozzarella di bufala | EVOO
bruschetta | pesto. 17

SCOTTISH SMOKED SALMON {GF}

Red onion | capers | tomatoes
Persian cucumber | cream cheese
EVOO | toasted points | sumac. 20

RUSTIC BAGUETTE BRUSCHETTA {GF/V}

Gorgonzola | tomatoes | garlic | Basil
balsamico | herbs | extra virgin olive oil. 16
with gluten free bread add. \$5

OATMEAL WITH DRIED FIGS {GF/V}

Almond milk | pistachio | clover honey
cinnamon | nutmeg. 16

BERRIES & YOGURT PARFAIT {GF}

Almond milk | pistachio | clover honey
cinnamon | nutmeg. 16

CHAMPAGNE



brunch menu



ORGANIC EGGS

Served with a glass of sparkling wine | French baguette | butter | jam | tapenade.

Served with choice of country or hash brown casserole potatoes

OMELET MARKET

CHOICE OF THREE INGREDIENTS AND YOUR
CHOICE OF BACON OR SAUSAGE. 25
additional item + \$3 ea

BREAD CHOICES: White | Wheat

Pita | sourdough | Lavosh | English Muffins

TOPPINGS: Kalamata olives | tomato

Spinach | avocado | feta cheese | red onion

sausage | bell pepper | mushrooms

black forest ham | green onion

Swiss, Sharp cheddar or pepper jack cheese

BELGIAN WAFFLE + TWO EGGS

Drawn butter | maple syrup | strawberries
bacon or sausage. 25

RAISIN CINNAMON FRENCH TOAST

Challah bread | apple compote | butter
bacon or sausage | maple syrup. 25

BUTTERMILK PANCAKES + TWO EGGS

Drawn butter | maple syrup | mixed berries
bacon or sausage | Plain, chocolate,
blueberries or banana. 25

LE CROQUE-MONSIEUR {GF}

Italian ham | Gruyere cheese | béchamel
sourdough bread | arugula salad. 25

MAKE IT AMADAME | 2 eggs sunny side-up. +8

CROISSANT SANDWICH {GF}

Scrambled eggs | honey ham | bacon
pepper jack cheese | chives. 25

SUMAC SHAKSHUKA SKILLET {GF}

Onion | garlic | tomatoes
three sunny side-up eggs | flour tortilla. 26

SPANISH CHILAQUILES + 3 EGGS {GF}

Corn chips | onion | garlic | Chorizo
guajillo chili sauce | queso fresco
sour cream | avocado. 27

EGGS BENEDICT {GF}

English muffins | poached eggs
Canadian bacon
hollandaise sauce. 26

SHORT RIB EGGS BENEDICT {GF}

Toasted sourdough | poached eggs
Guajillo chili sauce. 28

OPEN FACE BURGER & FRIED EGG {GF}

Brioche bun | angus sirloin | bacon
shredded lettuce | tomato
grilled red onions | thousand island. 27

AVOCADO TOAST + POACHED EGGS {GF}

Sourdough bread | basil | lemon juice
Heirloom cherry tomatoes. 26

VALENCIA BREAKFAST WRAP

Scrambled eggs | bacon | sausage
hashbrown potatoes | avocado
cheddar cheese | sour cream
flour tortilla. 26

SIDES + DESSERTS

COUNTRY POTATOES. 7

HASHBROWN CASSEROLE. 7

GLUTEN FREE PASTA/BREAD. 6

CHOCOLATE CROISSANT BREAD PUDDING. 14

CRÈME BRÛLÉE. 14

TIRAMISU. 14

N.Y. CHEESECAKE | Strawberry Coulisse. 13

BISTRO BERRY COBBLER | Vanilla Ice Cream. 15

SHALEX ITALIAN SPUMONI. 14

PERSIAN ICE CREAM | saffron | rosewater | pistachio. 14

ICE CREAM | Vanilla | Strawberry | Chocolate. 8

PANCAKES OR WAFFLE. 9

BACON | SAUSAGE. 7

TWO EGGS. 8



SOUP & SALAD

TOMATO BASIL BISQUE {GF}

Tomato | cream | basil | garlic croutons. 10

FRENCH ONION SOUP GRATINÉE {GF}

Onions | sherry | baguette | beef broth
Sourdough toast | cheeses. 14

BABY ICEBERG WEDGE SALAD {GF/V}

Gorgonzola | red onion | bacon | pepitas
tomatoes | black sesame | blue cheese. 14

CAESAR SALAD {GF}

Romaine heart | ciabatta croutons
parmesan | Caesar dressing. Full 19 • Half 11

WATERMELON BASIL SALAD {GF/V}

Pistachio | arugula | cherry tomatoes
Feta | lime vinaigrette | balsamico. 21

MEDITERRANEAN GARDEN {GF}

Persian cucumber | tomatoes | peppers | olives
red onion | feta cheese | croutons | romaine
oregano feta dressing. Full 22 • Half 12

THE BISTRO CHOPPED SALAD {GF}

Kale | romaine | Napa cabbage | tomato
salami | garbanzo | Persian cucumber
radishes | feta | red onion | olives | croutons
hearts of palm feta vinaigrette. Full 23 • Half 13

ROTISSERIE CHICKEN WALDORF {GF}

Mixed greens | cashews | candied walnut
grapes | raisins | apple | Havarti cheese
bacon | champagne vinaigrette. 23

GLAZED FRUIT & BURRATA BOWL {GF}

Seasonal stone fruit | heirloom tomatoes | EVOO
arugula | pine nuts | fig balsamico. 18

MAIN COURSE

Served with a glass of sparkling wine

BLACKENED CHICKEN SANDWICH

Lettuce | tomato | avocado | onion straws
mayo | pepper jack cheese | toasted ciabatta. 29

LINGUINI GARLIC FRESCA {GF/V}

Roasted garlic | asparagus | spinach | EVOO
sun-dried tomatoes | garlic toast. 37

LOBSTER RAVIOLI

Shallots | tomatoes | garlic | mushroom
EVOO | basil vodka sauce | garlic toast. 46

PERSIAN CHICKEN KABOB {GF}

Saffron yogurt marinated peppers | onions
dill basmati rice | tomato | hummus. 39

PAELLA VALENCIA {GF}

Mussels | clams | shrimp | calamari | chicken
chorizo | herbs | green peas | saffron. 49

FISH & CHIPS

Beer-battered cod | lemon-basil fries
tarragon-caper rémoulade sauce. 29

GRILLED NORWEGIAN SALMON {GF}

Roasted vegetables | cucumber-dill sauce
saffron basmati rice | EVOO. 42

COCKTAILS + BEVERAGES

BLOOD ORANGE MIMOSA. 12

BOTTOMLESS MIMOSA. 1.5hr 25

VALENCIA BELLINI. 12

peach puree | lemon juice | peach liquor | sparkling wine

OLIVE TERRACE BLOODY MARY. 13

BOTTOMLESS BLOODY MARY. 1.5HR 25

CALIFORNIA SPARKLING WINE. Glass. 10 | Bottle. 38

COFFEE | TEA | MILK | SOFT DRINKS. 5

DOUGH "ABALI" yogurt soda. 8

JUICES | orange | apple | grapefruit. 6

ESPRESSO 5 CAPPUCCINO/CAFÉ AU LAIT/CAFÉ LATE. 9

VG Vegan with modifications | GF Gluten Free with modifications

CASH SAVING OPTION: 2.75% cc processing fee will be added when using credit card as payment

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