

Olive or Twist

925 NW 11th Ave 97209-3245 · +15035462900 · Updated: Jan 14, 2026

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APPETIZERS 4

Baked Brie	\$12.00
large slice of brie le rustique topped with dried figs and wrapped in puff pastry baked golden brown.	
Charcuterie	\$15.00
imported salamis and savory stuffed prosciutto rolls, paried with spicy house pickled carrots, baby corns, capers, and gherkins. served with lemon crostini.	
Ceviche	\$8.00
sender shrimp, rock lobster, and mahi in a lemon, lime and orange marinade. topped with a ginger granite.	
Fromage	\$15.00
selection of 3 imported cheeses accompanied by rustic bread and pear mostarde. please ask for current selection.	

SALADS 3

Romaine And Grapefruit	\$6.00
chopped romaine lettuce served with grapefruit segments and bleu chese. covered with citrus vinaigrette and crushed hazelnuts.	
Caesar	\$6.00
topped with sliced breast of chicken parmesan.	
Caprese Style Bowl	\$9.00
all large tomato filled with fresh mozzarella and 10 y.o balsamic vinegar. decorated with balsamic reduction and crowned with basil.	

ENTREES 2

Smoked Salmon Carbonara	\$15.00
bucatini noodles, smoked salmon, snap peas, and slivered almonds sprinkled with parmesan cheese.	
Citrus Roasted Pork Chop	\$17.00
juicy pork marinated in citrus and roasted. accompanied by a warm quinoa cranberry salad and served with citrus reduction.	

DESSERTS 5

Chocolate Hazelnut Terrine	\$7.00
hazelnut infused dark chocolate layered under milk chocolate and served with a raspberry sauce. topped with crushed hazelnuts.	
Pineapple Madagascar	\$7.00
chunks of pineapple coated in crushed green peppercorns and sugar, sauteed until soft in rum and butter and served with vanilla ice cream.	

Apple Tartan	\$8.00
puff pastry with sauteed spice apples slices and house made caramel.	
Earl Grey Infused Truffles	\$2.00
three truffles rolled in powdered sugar.	
Chocolate Sinkhole	\$8.50
warm chocolate cake served with a white chocolate mouse.	

BAR MENU 8

Bread & Olive Oli	\$5.50
large rustic breads baked fresh daily, fruity, olive oil and imported balsamic vinegar.	
Bruschetta	\$6.50
garlic breads topped with imported salamis, gurlic confil, and fresh mozzarella.	
Curried Potato Wedges	\$6.50
thick cut potatoes with a house blended curry, baked and served with preserved lemon aioli dipping sauce.	
Panini Choice Of: Chicken And Fontina	\$9.00
with creamy arugula pesto.	
Panini Choice Of	\$9.00
seasonal fresh tomato and basil with fresh mozzarella.	
Panini Choice Of: Toscano Salami, Sun Dried Tomato Tapenade And Asiago.	\$9.00
each panini is served with linguini alfredo or tossed greans with cumin vinaigrette.	
Sesame And Honey Baked Cashews	\$4.00
large select cashews are honey roasted then rolled in sesame seeds	
Greek Marinated Olives	\$5.00
imported mix of greek olives in juices and oil with herbs.	