

V Vegetarian
VG Vegan
DF Dairy Free
GF Gluten Free
⚡ Energy
🧠 Focus
🌿 Recovery

Olea & Bloom

MEDITERRANEAN SLOW FOOD

HAPPY HOUR
DAILY 5PM-7PM

SANDWICHES & WRAPS

THE CHICKEN SANDWICH ⚡

juicy chicken, goat shmeat, cheese, sriracha, balsamic, pesto | **820kcal** | **\$18**

BLOOM BRISKET MELT SANDWICH ⚡

Mediterranean brisket, apple & onion, cheese, dijonaise | **780kcal** | **\$22**

OLEA TUNA MELT SANDWICH 🌿

herb tuna salad, dijonaise, cheddar & mozza, sriracha | **720kcal** | **\$16**

O&B BURGER 🧠

served with potato wedges - **ADD: BACON \$2** | **CHEESE \$2**
6oz. fresh beef, brioche bun, aioli, homemade pickles | **1100 kcal** | **\$15**

BACON, EGG & CHEESE WRAP 🧠

house omelette, cheddar & mozza, bacon, sriracha | **620kcal** | **\$14**

CHICKEN CAESAR WRAP 🌿

grilled chicken, romaine, parmesan | **680kcal** | **\$16**

MEDITERRANEAN WRAP 🌿 V

pink hummus, roasted cauliflower, tomato, olives, za'atar | **550kcal** | **\$15**

LIGHT & NUTRITIOUS

GREEK YOGURT PARFAIT ⚡ V

nut granola, raspberry coulis, fresh fruit, honey, EVOO | **230kcal** | **\$9**

AÇAI BOWL 🧠 VG/DF

fresh fruit, nut granola, coconut, chia, EVOO almond butter | **410kcal** | **\$12**

CAESAR SALAD ⚡

ADD: Grilled Chicken | **\$6**
romaine lettuce, croutons, shaved parmesan | **560kcal** | **\$14**

VITALITY GREENS BOWL ⚡ GF/DF

PROTEIN CHOICE: Chicken | **Brisket** | **Pacific Salmon**
market vegetables, greens, dijon vinaigrette, charcoal tahini | **620-770 kcal** | **\$18**

LIGHT SNACKS

BEET HUMMUS & CHARCOAL TAHINI

served with pita chips

VG/DF | **520kcal** | **\$8**

CAULIFLOWER PIZZETTA

TARI SAUCE & CHEESE

VG/DF | **530kcal** | **\$14**

OLEA & BLOOM WINGS

(6ea) HONEY PONZU GLAZE

VG/DF | **300kcal** | **\$13**

SIDES & UPGRADES

PITA CHIPS | **400kcal** | **\$4**

POTATO WEDGES | **410kcal** | **\$6**

SMOKED SALMON* 2oz | **65kcal** | **\$9**

GRILLED CHICKEN 6oz | **280kcal** | **\$11**

BRISKET 6oz | **425kcal** | **\$13**

PACIFIC SALMON 6oz | **355kcal** | **\$12**

CRISPY BACON | **140kcal** | **\$5**

KIDS MENU 🎈

PINK HUMMUS WITH PITA CHIPS | **210kcal** | **\$5**

CHEESE PIZZETTA, TOMATO SAUCE | **500kcal** | **\$10**

OLEA & BLOOM WINGS (4ea) | **280kcal** | **\$10**

WE EMBRACE THE SLOW FOOD PHILOSOPHY: CELEBRATE COOKING WITH CARE, SEASONAL INGREDIENTS, AND RESPECT FOR PEOPLE, ANIMALS, AND THE PLANET.
WE ARE SEED-OIL FREE. ALL MEATS, POULTRY, SEAFOOD, AND EGGS ARE FREE-RANGE, HORMONE-FREE, OR WILD-CAUGHT WHENEVER POSSIBLE.

Descriptions are incomplete - please consult with your waiter before ordering, especially if you have dietary restrictions or allergies.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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COFFEE & MATCHA

LA COLOMBE COFFEE

- HOUSE DRIP COFFEE \$3,50
- ESPRESSO \$3,50
- CORTADO | MACCHIATO \$4,25
- CAPPUCCINO | LATTE \$4,25
- COLD BREW \$4,75
- CEREMONIAL MATCHA LATTE \$6.75
- O&B ICE STRAWBERRY MATCHA ⚡ \$8.25

UPGRADE YOUR DRINK

FLAVORS \$1.75

- VANILLA
- CARAMEL
- PISTACHIO

MILKS \$1

- ALMOND
- OATS

VITAL BOOST

Homemade **FRESH FRUIT SMOOTHIES \$10.95**

ADD PROTEIN POWDER **\$3.5 | 130kcal**

BEE T BERRY SMOOTHIE 🌿

beetroot, berries, honey, yogurt, agave | **224kcal**

beetroot, berries, honey, yogurt, agave | **224kcal**

GOLDEN CHARGE ⚡

pineapple, banana, mango, passionfruit, agave | **277kcal**

GREEN EDGE 🧠

spinach, green apple, mint, avocado, cucumber, agave | **288kcal**

WINES

WHITE

Glass \$12 | Bottle \$48

JACQUES DUMONT

Sauvignon Blanc 2024
France | Val de Loire

PAUL JABOULET AÎNÉ

Côte de Rhône 2024
France | Rhône

RED

Glass \$12 | Bottle \$48

ALTA VISTA

Malbec 2023
Argentina | Mendoza

PAUL JABOULET AÎNÉ

Parallèle 45 Côte de Rhône 2021
France | Rhône

ROSE

AIX

Coteaux d'Aix 2024 | France | Provence
Glass \$15 | Bottle \$59

BUBBLES & CHAMPAGNE

BOUVET LADUBAY

Brut Rosé Excellence | France | Loire
Glass \$15 | Bottle \$65

TAITTINGER

Champagne Brut | France
Glass \$18 | Bottle \$85

XCEL-VERSE

Rosé Brut with black current pearls
Glass \$19

MIMOSA / PEACH BELLINI

Brut with Orange Juice / Peach
Glass \$14

BEER SELECTION

Ask your waiter