

Beets & Watermelon

Watercress,
Goat Cheese, Pistachio,
Lemon Thyme Vinaigrette
\$13

Little Gem Salad

Avocado, Cucumber, Radish,
Green Goddess Dressing
\$13

Market Vegetables

Oven Roasted,
Chimichurri
\$10

Brussels

Sprouts
Cauliflower,
Aleppo, Bacon
\$9

Grilled Octopus

Chorizo, Roasted Fingerlings,
Frisee, Fried Lemon
\$16

Spiced Ahi Tuna

Radish, Hearts of Palm,
Potato Chips,
Citrus Herb Dressing
\$16

Oola Bites

Spicy Meatballs

Veal, Pork, Beef, Chili,
Tomato Sauce, Parmesan
\$12

Pork Belly

Roasted Mushrooms,
Octo Vinaigrette
\$14

Chicken & Waffle

Shishito Peppers,
Maple Tapatio
\$16

Tacos

Fried Chayote/Black Beans,
Pork or Fish
Pickled Vegetables, , Habanero,
Picco de Jalepeno
\$9

Mac

N Cheese

Cheddar & Fontina
\$10

Cheese Board

3 Artisan Cheeses,
Carmelized Pear Gastrique,
Candied Walnuts, Pan Forte
\$20

Steak Tartare

Truffle Perlage, Brioche,
Soy Truffle Lemon Dressing
\$22

Oola's Rib

Soy Ginger Glaze
Red Cabbage
Apple Slaw
\$18

French

Fries

Fines Herbes
\$7

Truffle

Fries

Truffle Oil, Parmesan
\$11

Entrees

King Salmon

Ratatouille, Sauteed Spinach,
Black Olive Tapenade,
Herb Mousse
\$32

Roasted Chicken Breast

Potato Puree, Chard,
Mushroom Madeira Sauce
\$25

Squash Tortellini

Garlic, Brown Butter Sage,
Pepato Cheese
\$18

Shrimp Risotto

Zucchini, Cherry Tomato,
Fines Herbes, Parmesan
\$22

Bolognese

Handmade Pappardelle,
Veal, Pork & Beef, Chili,
Tomato, Parmesan
\$19

Ribeye Steak

Chili Butter, Herb Fries,
Roasted Vegetables
\$45

Hamburger

Lettuce, Tomato, Grilled Onion,
Soy Garlic Aioli,
Curry Ketchup, Fries
Add Bacon ,Cheddar \$2
Parmesan Truffle Fries \$3
\$16