

SATURDAY & SUNDAY

BRUNCH

Oliver's
Bistro

FROM 9AM TO 3PM

NATURAL JUICE 10.00

- Carrot Energy
Orange, carrot & ginger
Beet B9
- Apple, beet & lime
Green Detox
- Cucumber, kale, spinach,
apple & ginger
- Fresh Squeezed Orange Juice
Small 7.50/ Large 12.50

COFFEE & MORE

- American Coffe 4.50
- Expresso Americano 4.50
- Expresso 4.00
- Cortadito 4.00
- Macchiato 4.00
- Café con Leche 6.00
- Cappuccino 6.00
- Hot Chocolate 6.00
- Selection of Teas 4.50

JUICE & SODA

- Grapefruit 6.00
- Cranberry 6.00
- Tomato 6.00
- Martinelli's Apple Juice 6.00
- Coke (bottle) 5.00
- Diet Coke (bottle) 6.00
- Sprite, Ginger Ale 3.50

WATER

- Small Sparkling 6.00
- Large Sparkling 8.00
- Small Still 6.00
- Large Still 8.00

EGGS

CREATE YOUR OWN 3 EGG OMELETTE 18.00

Home fries and your choice of 2 items: applewood smoked bacon, sausage, black forest ham, roasted pepper, mushroom, spinach, tomato, onion, cheddar, swiss or feta cheese

EGGS BENEDICT 22.00

Canadian bacon OR country sausage on English muffin glazed with Hollandaise sauce, grilled tomato, home fries**

SMOKED SALMON EGGS BENEDICT 23.00

Glazed with Hollandaise sauce on English muffin, grilled tomato & home fries**

CRAB CAKE EGGS BENEDICT 26.00

Fresh homemade crab cake on English muffin, Hollandaise sauce, grilled tomato & home fries

CALIFORNIA EGGS BENEDICTS 23.00

Swiss cheese, fresh tomato, avocado, on English muffin, Hollandaise sauce, grilled tomato & home fries

STEAK & EGGS 28.00

N.Y. sirloin steak, 3 eggs any style, grilled tomato, home fries and toast**

CLASSIC CORNED BEEF HASH 22.00

Brisket beef with potatoes and white onions, 2 eggs any style

THE ALL AMERICAN BREAKFAST 17.00

2 eggs any style, home fries, toast with your choice of: applewood smoked bacon, ham OR sausage **

BREAKFAST BURRITO 24.00

Scrambled eggs, homemade chorizo, chihuahua cheese, avocado, pico de gallo, chipotle sauce & home fried potatoes

OLIVER'S POPOVER 17.00

Freshly from the oven, stuffed with 3 scrambled eggs, sausage & cheddar cheese

SHAKSHUKA 17.00

Tomato sauce, cilantro, feta cheese, 2 poached eggs & toasted pita bread

TOASTS & MORE

OLIVER'S AVOCADO TOAST 19.00

Heirloom tomatoes, arugula salad, shaved parmesan, olive oil, balsamic glaze, sourdough multigrain bread, 2 poached eggs

SMOKED SALMON TOAST 22.00

Smoked salmon, cream cheese with fresh herbs, chives and dill, sourdough multigrain bread, arugula salad, heirloom tomatoes, capers and red onions

FRIED CHICKEN AND WAFFLES 23.00

White meat chicken breast, chipotle honey butter

SMOKED NORWEGIAN SALMON & BAGEL PLATTER 19.00

Cream cheese, capers, Bermuda onions, tomatoes

PARISIAN STYLE CROQUE MONSIEUR 18.00

Black forest ham, swiss cheese, bechamel sauce

OLIVER'S CHICKEN GYRO 24.00

Feta cheese, tomato, red onion, tzatziki sauce & handcut french fries

HAM & CHEESE CREPES 18.00

Swiss cheese, black forest ham, 2 eggs any stule, side salad

SWEET

2 EXTRA LARGE BUTTERMILK PANCAKES 18.00

Bananas, walnuts or chocolate chips

DUTCH APPLE PANCAKE 17.00

Large old fashioned pancake with caramelized apples

DULCE DE LECHE & MIXED BERRIES CREPES 14.00

Homemade whipped cream and caramel sauce

EXTRA THICK FRENCH TOAST 18.00

Bananas or fruit

BELGIAN WAFFLES 18.00

With fresh fruit & fresh whipped cream

BOWL OF FRESH STRAWBERRIES 14.00

With whipped cream

BRUNCH COCKTAILS

- Mimosa/ Bellini 14.00
- Bloody Mary 17.00
- Mojito 17.00
- Aperol Spritz 17.00
- White or Red Sangria 16.00
- Espresso Martini 18.00

SIGNATURE COCKTAILS

17.00

- Hugo Prosecco
Prosecco, fresh lime, mint,
Elderflower syrup, club soda
- South Pointe Punch
Dark rum, pineapple juice,
orange juice, granadine
- Winter in Miami
Vodka, beet, apple and lime
juice, simple syrup
- The Alton
Vodka, apple liqueur, apple
juice, lemon juice
- Gin de Provence
Gin, lavender syrup, lemon
juice, tonic water
- G2G
Gin, St Germain, lime juice,
ginger beer, cucumber, mint
- Sayulita
Mezcal, agave nectar,
orange bitters
- Carajillo
Licor 43, espresso on ice
- Fireball Mule
Fireball, apple liqueur, lime
juice, simple syrup, ginger beer
- Hazelnut Martini
Vodka, Baileys, Khalua,
Frangelico, cinamon