



## Olives, Olives, Olives

*Enjoy one of nature's fruit treasures.*

*Chef Travis offers a variety of imported succulent olives presented with our signature infused extra virgin olive oil and crisp grissini, a perfect accompaniment to your glass of wine or cocktail and fun to share with friends*

### Arbequina

*Irresistible petite olives from Catalonia, Spain  
Firm texture, low salt with a hint of tartness*

### Kalamata

*The number one table olive in Greece  
Rich and fruity flavor with firm bite*

### Green Cerignola

*Large olive native to Italy  
Brine-cured with a delicately sweet flavor*

### Black Oil-Cured

*Rich and fruity naturally ripened olive  
Oil-cured to perfection*

### Alphonso Purple

*Large red win- cured olive from Chile  
Very tender with a pleasant bitter note*

### Picholine

*A French olive also known as the cocktail olive  
Firm texture, low salt with a hint of tartness, perfect with a Martini*

### Black Amphissa

*Brine-cured Greek olive  
Large, juicy and meaty with a slightly sweet flavor*

### Single selection

*six dollars*

**Select two olives**

*ten dollars*

**Select three olives**

*twelve dollars*

*Please eat with caution. These olives do have pits.*