

OLIVE & HAY

Inspired by Italian traditions, at O&H we proudly partner with the best of our community we use local and sustainable ingredients in all our dishes. Thank you for being here.

Jose Mejia | John Carney



PIZZA

Margherita

tomato conserva, basil,
mozzarella di buffalo
21

Pepperoni

tomato conserva, local pepperoni,
mozzarella di buffalo
22

Calabria

calabrese sausage, buffalo milk
mozzarella, honey, "solo di bruna"
parmesan
22

Funghi

oregon mushrooms, parsley and
garlic oil, fontina cheese
21

MAIN

Roasted Chicken

pasture raised, "al cacciatore" sauce
35

Pan-seared New York Strip

hasselback potato, bordelaise sauce
46

Catch of the Day

seasonal inspiration
mp

PASTA

Spaghetti

house made calabrese sausage,
tomato conserva, mozzarella
23

Tagliatelle

basil pistachio pesto, market
vegetable, semi dried cherry
tomatoes, "solo di bruna"
22

Sweet Corn Agnolotti

bacon lardon, chanterelle
mushroom
24



PASS THE...

Big Italian Salad

local lettuce and chicories, marinated
artichoke bean salad, salami, market
vegetable, italian dressing
16

Heirloom Tomato

cucumber, red wine vinaigrette, herb puree,
crispy caperberry
15

House-Made Meatballs

tomato conserva, "solo di bruna" parmesan,
rosemary breadcrumbs
17

Burrata

summer squash sott'olio, aprium, crispy
squash flower, grilled bread
14

House-Made Italian Bread

whipped olive oil, house spice
7

SIDES

Eggplant Parmesan

fairytale eggplant, tomato conserva,
mozzarella
11

Crispy French Fries

garlic and parmesan
10

DESSERTS

Tiramisu

espresso, mascarpone mousse, cocoa
10

Gelato

chocolate, vanilla, hazelnut
6

Italian Beignet

vanilla bombolloni, warm gianduja
sauce
11

S T A Y G O L D E N®

notice: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
corkage fee is \$30 per 750ml. \$15 per 750ml purchased at one of our 8 tasting rooms.

OLIVE & HAY

MINERAL WATER

Fiuggi Flat or Sparkling

7

fiuggi water is the oldest mineral water in Italy, famous for it's natural healing properties

WINE

bubbles

J Vineyards Brut

california
15 glass 60 bottle

Piccini Prosecco

italy
12 glass 48 bottle

red

Flowers Rose

2018, sonoma coast
15 glass 60 bottle

Trinitas Pinot Noir

2016, carneros, california
15 glass 60 bottle

Etude Pinot Gris

2018, carneros, california
66 bottle

white

Gun Bun Gewurztraminer

2018, sonoma coast, california
60 bottle

Gundlach Bundschu Mt. Cuvee

2016, sonoma, california
13 glass 52 bottle

Luna Sangiovese Classico

2016, napa valley, california
88 bottle

Swanson Pinot Grigio

2018, san benito, california
60 bottle

Antica Chardonnay

2017, napa valley, california
70 bottle

Kokomo Zinfandel

2017, dry creek valley, california
14 glass 56 bottle

Petrichor Estate Grenache

2016, sonoma, california
15 glass 60 bottle

Trinitas Sauvignon Blanc

2017 napa, california
13 glass 52 bottle

Artesa Los Carneros Chardonnay

2016, los carneros, california
13 glass 52 bottle

Seghesio Zinfandel

2016, sonoma county
70 bottle

Chalk Hill Estate Cabernet

2016, sonoma county, california
136 bottle

Trefethen Reisling

2018, napa valley, california
50 bottle

Chalk Hill Chardonnay

2018, sonoma, california
13 glass 52 bottle

Trinitas Zinfandel

2016, mendocino, california
55 bottle

Mt Veeder Cabernet

2016, napa, california
19 glass 76 bottle

Trinitas Cabernet

2015, napa, california
84 bottle

Trinitas Mysteriama

2015, mendocino, california
14 glass 60 bottle (97 Points)

Flowers Pinot Noir

2017, sonoma coast, california
120 bottle



COCKTAILS

Classic Negroni

gin, campari, sweet vermouth
16

Italian Sour

rye whiskey, lemon, agave,
prosecco
16

Strawberry Smasher

vodka, strawberries, sugar,
basil, soda
16

BEER

Coors Light

colorado
9

Lagunitas Hop Water

petaluma, california
9

Napa Smith Golden Gate

napa, california
9

Lagunitas Lil Sumpin

petaluma, california
9

Anchor Ca Lager

san francisco, california
9

Bear Republic Racer 5 IPA

healdsburg, california
9

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