OLIVER'S

MORNING, NOON, AND NIGHT

CHEF SPECIALS

From The Grill

THAI CURRY SHRIMP **16.99**
fire-roasted shrimp, coconut curry, rice, basil
featured wine pairing: Ponzi Pinot Gris

PORK TENDERLOIN **35.99**
apricot glaze, butternut squash puree, roasted broccolini
featured wine pairing: Mas de Daumas Gassac 'Moulin de Gassac'

Something Sweet

PUMPKIN CREME BRULEE **9.99**
silky spiced pumpkin custard, madagascar vanilla bean,
hard caramelized sugar crust

In Your Glass

5oz / btl

PINOT GRIS **10.99/54.99**
Ponzi, Willamette Valley, OR

crisp, vibrant, & expressive. bursting with bright aromas of passionfruit, pear,
& white floral notes, lending into a refreshing palate of meyer lemon, honeydew,
& a clean, mineral driven finish

PINOT NOIR **10.99/49.99**
Mas de Daumas Gassac 'Moulin de Gassac', FR

light, silky, & expensive. bright aromas of red cherry & wild strawberry mingle
with subtle hints of mocha, & earth, lending into a smooth, refreshing palate
with soft tannins & a clean finish