

HAPPY HOUR

Bruschetta

3 FOR \$14

Prosciutto fig preserve, port salut

Avocado basil, pine nut, parmesan, candied lemon **VEG**

Strawberry & Goat Cheese basil, saba **VEG**

Mozzarella heirloom tomato, basil **VEG**

Salmon Lox* whipped cream cheese, capers, red onion,
campari tomato

Flatbreads

Grilled Artichoke 13

truffle goat cheese, piquillo pepper preserve, garden herbs **VEG**

Margherita 12.5

crushed tomato, fresh mozzarella, basil **VEG**

Butternut Squash & Brussels Sprout 13.5

crispy bacon, hot honey glaze, caramelized onion, sage

Pesto Chicken 14

caramelized onion, tomato, pine nut

White Truffle & Prosciutto 15

roasted mushroom, caramelized onion, arugula

Piccante 15

italian sausage, spicy salami

Small Plates

Black Truffle Arancini 10.5

spicy marinara, basil pesto, pecorino **VEG**

Prosciutto di Parma 16

artichoke preserve, whipped ricotta, black truffle, arugula, torn bread

Bacon Wrapped Dates 12

italian sausage, piquillo pepper **GF**

Shrimp & Calamari Fritto Misto 14

zucchini, onion, shishito pepper, calabrian chile aioli

Hummus 11

grilled pita, cucumber, tomato, red onion, feta **VEG**

ADD: vegetables 3.5

Steamed Mussels 16

italian sausage, lemon harissa broth, blistered tomato, toasted garlic ciabatta

Crispy Brussels Sprouts 10

cranberry pesto, hazelnut breadcrumbs, pecorino, saba **VEG**

GF: GLUTEN FREE VEG: VEGETARIAN

Please notify your server of any food allergies. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Olive & Ivy

HAPPY HOUR

Cocktails 11

Skinny Spicy Margarita

lunazul reposado tequila, cointreau,
jalapeño spiced agave, tart lime

Sparkling Rosé Paloma

cuervo tradicional blanco, salted grapefruit, rose petal,
fresh lime, fever tree grapefruit soda

Fig & Ginger Mule

belvedere organic vodka, figenza, fresh lime,
pomegranate, ginger beer

Perfect Old Fashioned

elijah craig rye, angostura, orange oil, luxy cherry

Seasonal Sangria

black cherry, yuzu, pomegranate, lemon,
brandy, red wine

Martinis 11

Dirty ✨ Espresso ✨ Cosmo

Wine 10

Bottega prosecco

Abadía de San Campio albarino

Ca' di Alte pinot grigio

Scarpetta barbera

Greenwing cabernet sauvignon

Beer 5

Peroni italy

Stella Artois belgium

The Shop Brewing "Church Music IPA" az

Huss Brewing "Scottsdale Blonde" az

Dos XX "Lager" mexico

Four Peaks "Bad Birdie Juicy Golden Ale" az

Mother Road "Tower Station IPA" az

Athletic Brewing Co. Non-Alc hazy ipa | lite

Olive & ivy