

a vibrant neighborhood brasserie

Olin

DINNER

SPRING

DAILY BREAD SELECTION

Housemade focaccia / roasted garlic / honey butter 7

SMALL PLATES

- Wild mushroom pate / onion chutney / grilled sourdough bread 15
- Cured salmon tartine / smoked trout / carrot yogurt / shaved fennel 15
- Potatoes & artichokes 'bravas' / harissa / black garlic aioli 15
- Escargots (9) / toasted baguette / sofrito / garlic aioli 16
- Roasted broccoli / pimento cheese / pickled ginger / fresno 16
- Crispy chickpea fritter / falafel spices / yoghurt / grilled shishito 14
- Charred cauliflower / date & grape chutney / curry / crispy garlic 16
- Warm michigan asparagus / almond romesco / fried egg 14

(additional side of grilled sourdough \$3)

RAW

East coast oysters [6pc / 12pc]
mignonette / tabasco gel 19/38

Spicy yellowfin tuna
crispy basmati / herb tahini /
spiced sesame-truffle dressing 21

CHEESE

Cheese board

house-made preserves / marcona almonds
local honey / grilled sourdough 22

Crispy Arancini

talleggio cheese / piquillo pepper
pecorino 13

Burrata

strawberries / walnuts / golden beets/ basil
aged balsamic / grilled sourdough 18

Baked Michigan goat cheese

moroccan-spiced vegetables
grilled sourdough 14

(additional side of grilled sourdough \$3)

SALADS & SOUPS

- Smoked tomato soup / lump crab / chili oil 10
- Walnut caesar / gem lettuce / white anchovy / walnut-lemon dressing 13
- Warm mushroom salad / bagna cauda / radish / shallot dressing 15

FEATURED PAELLA

Chef Andrew's ode to
one of Spain's most notable dishes

Seafood 64

chistorra sausage / mussels /
shrimp / bay scallops

Meat 58

chistorra sausage / chicken / short rib /
spanish sausage

Vegetable 35

seasonal selection

Arroz Negro 56

cuttlefish flavored rice / chopped shrimp /
chistorra / scallops / spanish sausage

(please allow 40 min)

MAINS

- Short rib burger / caramelized onions / boursin cheese / dijonnaise / frites 19
- Loch duart salmon / fingerling potato / dill crema / cured olives 38
- Oxtail-short rib garganelli / ragu / tomato / ricotta / pecorino 35
- Moroccan chicken / almond pistou / garbanzo beans / tomato-saffron broth 34
- Steak frites / aged ribeye 'filet' / maitre d'hotel butter / parmesan fries 43

DESSERTS

- Vanilla pound cake / strawberry - rhubarb / lemon / chantilly cream 12
- Rum raisin bread pudding / brioche / butter pecan ice cream 13
- Chocolate mousse / chantilly cream / dark rum caramel / pecans 12

SPARKLING

2018 Avinyo Cava Barcelona, Spain	11/33
NV Domaine J Laurens La Rose No 7 Languedoc-Roussillon, France	13/39
NV Piper-Heidsieck Cuvee Brut Champagne, France	75
NV Laurent - Perrier Brut Cuvée Rosé Champagne, France	180

WHITES

2017 Alexana Pinot Gris Willamette Valley, Oregon	14/42
2018 Eguren Ugarte Blanco Rioja white bland, Rioja, Spain	11/35
2020 Ameztoi Txakolina, Spain	13/39
2019 Oro Bello Chardonnay Napa Valley, CA	13/39
2019 Hermann J. Wiemer Semi-dry Riesling, Dundee, NY	12/36
2020 Clarendelle Bordeaux Blanc Sauvignon blanc/Semillon, Bordeaux, France	14/42
2018 Edmunds St John 'Heart of Gold' Vermentino/Grenache, El Dorado County, CA	46
2019 Chateau de La Font du Loup Signature Grenache Blanc/Viognier, Rhone Valley, France	39
2021 Allan Scott Sauvignon Blanc Marlborough, New Zealand	40
2020 Xarmant Txakolina, Spain	44
2019 Trefethen Oak Knoll Dry Riesling, Napa Valley, CA	47
2020 Reverdy Les Coutes Sauvignon blanc, Sancerre, France	60
2017 Do Ferreira Albarino, Rias Baixas, Spain	57
2015 Hanzell Vineyards Chardonnay Sonoma Valley, CA	75
2018 Domaine Stephane Ogier Viognier, Loire Valley, France	81
2018 Gilbert Picq Chablis Dessus La Carriere Chardonnay, Burgundy, France	83
2021 Ehlers Estate Sauvignon Blanc, Napa Valley, California	75
2018 Daou Reserve Chardonnay, Paso Robles, California	80

BOTTLED BEER

Miller High Life - lager - 4.5%	5
Heineken 0.0 - non-alcoholic lager - 0.0%	6
Negra Modelo - lager -5.3%	6
Beer For Golf - wit style beer - 5.0%	10
Old Nation M-43 - IPA - 6.8%	12
Aspall - Dry English Cider - 6.8% (17oz)	14
Vander Mill Bluish Gold - Hard Cider - 6.5%	9
Pacifico Cerveza - Mexican Pilsner - 4.5%	6
Shorts Local's Light - Lager - 5.2%	6
Dogfish Head- Sea Quench Sour Ale - 4.9%	8
Stiegl-Radler grapefruit - shandy - 2.0% (16oz)	7

REDS

Monticelli Borgo Maragliano Brachetto Brachetto, Piedmont, Italy	12/36
2013 Eguren Urgarte Cincuenta Tempranillo, Rioja, Spain	16/47
2018 Bodegas Borsao Garnacha Grenache Tempranillo, Campo de Borja, Spain	11/33
2019 Lola Pinot Noir, Napa Valley, CA	14/42
2020 Paolo Scavino Nebbiolo, Piedmont, Italy	15/45
2019 Omen Cabernet, Sierra Foothills, CA	16/49
2018 Growers Guild Syrah Syrah, Columbia Valley, Washington	14/42
2018 Domaine des Pasquiers 'Plan De Dieu' Grenache syrah, Rhone Valley, France	39
2018 Daou The Pessimist Red Blend Syrah/Petit Syrah/Zinfandel Sonoma County, CA	55
2018 Domaine Arnoux pere et fils Pinot Noir, burgundy, France	50
2018 Alexana, Terroir Series Pinot Noir, Willamette Valley, WA	51
2018 Chateau Lilian Ladouys Cabernet Sauvignon Merlot, St-Estephe, Bordeaux, France	75
2016 Clos Figueres 'Font de la Figueres' Grenache Priorat, Spain	90
2017 Ehlers Estate Cabernet Cabernet Sauvignon, Napa Valley, CA	131

ROSE

2021 SLO Down Send Nudes Rose Pinot Noir, Napa, CA	15/45
2020 Bodegas Borsao Rose Garnacha, Aragon, Spain	35

DRAFT BEER

Alaskan Amber Ale - Juneau, Alaska	6
Modelo Especial - Lager - Mexico	7
Pilsner Urquell - Czech Pilsner	8
Griffin Claw Norm's RaggedyAss IPA - MI	8

COCKTAILS

Smoke & Mirrors

choice of bahnez mezcal or lunazul tequila, lofi apertif,
fresh lime,raspberry simple... 16

The Scenic Route

elijah craig, montenegro amaro,
agave, fresh lemon... 15

Death in Paradise

botanist gin, deep eddy vodka, genepy liqueur,
jamaican #2 bitters, orange blossom bitters ...15

Will & Grace

choice of house vodka or gin, elderflower liqueur,
strawberry cordial, fresh lemon...15

Soul Snatcher

rittenhouse rye, averna apertif, antica vermouth,
benedictine liqueur, angostora bitters... 16