

a vibrant neighborhood brasserie

DINNER

Olin

SUMMER

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
- Crab & sweet corn fritter / chipotle aioli / lemon 16
- Charred cauliflower / date & grape chutney / curry / crispy garlic 16
- Grilled maitake mushrooms / soy / chimichurri / marjoram 16
- Roasted baby carrots / carrot top yogurt / harissa / fermented honey 14
- Crispy arancini / taleggio cheese / piquillo pepper / pecorino 13
- Smoked mushroom & ricotta fondue / herbs / basil / crispy focaccia 18

(additional side of grilled sourdough \$3)

SALADS & SOUPS

- Carrot ginger soup / pepita & coconut granola / ginger yogurt 11
- Walnut caesar / gem lettuce / white anchovy / walnut-lemon dressing 13
- Confit sunchoke salad / charred scallion / pickled fresno / dijon vinaigrette 15

FEATURED PAELLAS

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 61

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

(please allow 40 min)

MAINS

- Short rib burger / caramelized onions / boursin cheese / dijonaise / fries 19
- Swordfish / corn / zucchini / tomato / uni butter / onion soubise / watercress 38
- Oxtail-short rib garganelli / ragu / tomato / ricotta / pecorino 35
- Roasted half chicken / chanterelle mushrooms / kale / garlic jus / green onion 34
- Steak frites / aged ribeye 'filet' / maitre d'hotel butter / parmesan fries 43

RAW

Island Creek 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

Burrata

heirloom tomato / basil / crispy chili
pickled challot / grilled sourdough 18

Baked Michigan goat cheese

moroccan-spiced vegetables
grilled sourdough 14

(additional side of grilled sourdough \$3)

DESSERTS

- Blueberry pound cake / vanilla ice cream 12
- Chocolate pot de creme / gran marnier whipped cream / pistachio brittle 12
- Apricot cobbler / raspberry / butter pecan ice cream 12

SPARKLING

NV Avinyo Cava Barcelona, Spain	11/33
NV Domaine J Laurens La Rose No 7 Languedoc-Roussillon, France	13/39
NV Baron-Fuente Extra Brut Champagne, France	72
NV Laurent - Perrier Brut Cuvée Rosé Champagne, France	180

WHITES

2019 Hermann J. Wiemer Semi-dry Riesling, Dundee, NY	12/36
2020 Clarendelle Bordeaux Blanc Sauvignon blanc/Semillon, Bordeaux, France	14/42
2017 Alexana Pinot Gris Willamette Valley, Oregon	14/42
2019 Oro Bello Chardonnay Napa Valley, CA	15/45
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
2020 Xarmant Txakolina, Spain	44
2020 Champalou Vouvray Chenin Blanc, Loire, France	45
2019 Trefethen Oak Knoll Dry Riesling, Napa Valley, CA	47
2017 Do Ferreira Albarino, Rias Baixas, Spain	57
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	16/49
2021 Cotes du Rhone, la Font du Loup Syrah grenache, Rhone Valley, France	14/42
2019 Lola Pinot Noir, Napa Valley, CA	14/42
2020 Angelo Negro Nebbiolo, Piedmont, Italy	16/49
2019 Omen Cabernet, Sierra Foothills, CA	16/49
2019 Syrocco Syrah, Zenatta, Morocco	16/49
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 Alexana, Terroir Series Pinot Noir, Willamette Valley, WA	51
2019 Corazon Del Sol Malbec, Mendoza, Argentina7	45
2018 Chateau Lilian Ladouys Cabernet Sauvignon Merlot, St-Estephe, Bordeaux, France	75
2016 Clos Figueres 'Font de la Figueres' Grenache Priorat, Spain	90
2018 Domaine Arnoux pere et fils Pinot Noir, burgundy, France	50
2018 Ehlers Estate Cabernet Cabernet Sauvignon, Napa Valley, CA	150

ROSE

2021 Ameztoi Rubentis Rose Txakolina, Spain	14/42
2020 Bodegas Borsao Rose Garnacha, Aragon, Spain	35
2021 SLO Down Send Nudes Rose Pinot Noir, Napa, CA	45

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 aperitif /
fresh lime / raspberry simple... 16

Getaway Car

remy martin 1738 cognac / clove infused cointreau /
vanilla infused angostura / citrus syrup / tamarind... 18

Soul Snatcher

rittenhouse rye / averna aperitif / antica vermouth /
benedictine liqueur / angostora bitters... 16

American Money

crop cucumber vodka / cava /
cucumber juice / honey / lime... 16