



A Shareable Family Style Menu

Charcuterie & Cheese

Charcuterie Board 25

Smoked Gouda, Blue Cheese, Texas Iberico™ Salami, Texas Iberico™ Chorizo, Sweet Drop Peppers, Country Olives, Marcona Almonds, Pickled Fresno, Crostini, Tomato Bacon Jam

Elevate Your Board By Adding Additional Ingredients

Manchego 3 Truffle Cheddar 3 Texas Iberico™ Coppa 9 Texas Iberico™ Lomo 9

Starters

El Olivo 9
Baked Garlic Olive Bread, Asiago

Whipped Feta 9
Grilled Naan, Feta, Lemon Zest, Salty Steer Seasoning

Pan Tomato 13
Jamón Serrano, Garlic Tomato Emulsion, Toasted Ciabatta

Salads & Sandwiches

Burrata Salad 14
Tomato Water, White Balsamic, Cherry Tomato Salpicon, Popped Sorghum

Caesar Salad 11
Garlic Croutons, Asiago, Caesar Dressing

Pork Belly Pecan Salad 15
Crispy Pork Belly, Arugula, Pecans, Pickled Fresno, Cucumber, Apple Vinaigrette

Dos Olivos Burger 16
Dos Olivos Sauce, American Cheese, Lettuce, Tomato, Onion, Sesame Seed Bun, Fries

Barbacoa Torta 14
Lettuce, Tomato, Gouda, Salsa Maya, Hoagie Roll, Fries

Fried Chicken Sandwich 15
Red Cabbage Apple Slaw, Salsa Maya, Sesame Seed Bun, Fries

Turkey Sandwich 14
Roasted Red Bell Pepper, Avocado, Gouda, Chipotle Aioli, Toasted Sourdough, Fries

Salmon Sandwich 15
Fried Salmon, Lettuce, Tomato, Tartar Sauce, Toasted Multi-Grain, Fries

Signature Dishes

Garlic Shrimp 15
Smoked Paprika, Garlic, Cilantro

Chicken Karaage 15
Sweet Chili Glaze, Cilantro, Kimchi, Funky Aioli

Grilled Chicken Thighs 18
4 Bone-In Chicken Thighs, Mustard BBQ, Green Apple

Pork Tenderloin 22
14oz Pork Tenderloin, Artichoke, Cherry Tomato, Lemon Gremolata

Sticky Chipotle Salmon 32
10oz Salmon Fillet, Tropical Pico, Chipotle Glaze

Marinated Ribeye 44
14oz Marinated Ribeye, Dos Olivos Flavor Sauce, Sweet Peppers

Stout Short Rib 36
14oz Short Rib, Lemon Gremolata, Pickled Fresno

Texas Iberico™ Porchetta 28
16oz Sliced Porchetta, Red Cabbage Apple Slaw

Barbacoa Doughnuts 13
Blue Corn Jalapeño Doughnuts, Cilantro, Chipotle Glaze

Caesar Street Corn 8
Caesar Dressing, Bread Crumbs, Cilantro, Asiago

Sautéed Mushrooms 12
Lemon Juice, Rosemary, Thyme

Broccolini 11
Jamón Serrano, Lemon Zest, Garlic Toum

Potatoes Lyonnaise 7
Caramelized Potatoes & Onions

Butternut Squash 18
Sweet Potato Gnocchi, Marcona Pesto, Onions, Jalapeño, Truffle Oil

Seasonal Risotto 16
Calasparra Rice, Cherry Tomato Confit, Feta

Truffle Mac & Cheese 12
Jamón Serrano, Baby Kale, Truffle Oil

Desserts

Beignets 9
Salted Cinnamon Sugar, Toffee Caramel, Horchata Cream

Dos Olivos Olive Oil Cake 10
Olive Oil Cake, Mint Sugar, Orange Slices

Churros Con Chocolate 9
House-Made Churros, Dark Chocolate Sauce

Sweet Cream Bread Pudding 9
Cookies & Cream Ganache, Dark Chocolate Sauce

Get Rewarded

Ask your server about our loyalty program

Where Old World Tradition and Texas Charm Meet



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Weekend Brunch Menu

Saturday & Sunday 11 A.M. - 3 P.M.

Charcuterie & Cheese

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Starters

El Olivo 9
Baked Garlic Olive Bread, Asiago

Whipped Feta 9
Grilled Naan, Feta, Lemon Zest, Salty Steer Seasoning

Pan Tomato 13
Jamón Serrano, Garlic Tomato Emulsion, Toasted Ciabatta

Signature Dishes

Burrata Salad 14
Tomato Water, White Balsamic, Cherry Tomato Salpicon, Popped Sorghum

Caesar Street Corn 8
Caesar Dressing, Bread Crumbs, Cilantro, Asiago

Barbacoa Doughnuts 13
Blue Corn Jalapeño Doughnuts, Cilantro, Chipotle Glaze

Truffle Mac & Cheese 12
Jamón Serrano, Baby Kale, Truffle Oil

Turkey Sandwich 14
Roasted Red Bell Pepper, Avocado, Gouda, Chipotle Aioli, Toasted Sourdough, Fries

Sticky Chipotle Salmon 32
10oz Salmon Fillet, Tropical Pico, Chipotle Glaze

Brunch Beverages

Mimosa 9
Choice of Orange, Grapefruit, Pineapple or Cranberry, Sparkling Wine

Mimosa Flight 16
Orange, Grapefruit, Pineapple and Cranberry Juices, Sparkling Wine

Coffee 5
French Press

Brunch

Rancheros Shakshuka 22
Spiced Tomato and Pepper Sauce, Sunny Side Up Eggs, Garlic Toum, Cilantro, Cotija, Avocado, Corn Tortilla

Dos Olivos Breakfast 14
Cheesy Scrambled Eggs, Crispy Pork Belly, Fresno Pomegranate Sala, Tots

Marinated Ribeye & Egg 45
14oz Ribeye, Fried Egg, Dos Olivos Sauce

Huevos Rotos 17
Lyonnais Potatoes, Jamón Serrano, Sunny Side Up Eggs

Brunch Burger 17
Brisket & Short Rib Burger Blend, Fried Egg, Pork Belly, Fresno Pomegranate Salsa, Fries

Pain Perdu 14
Classic French Toast Cream, Horchata Foam, Toffee Caramel

Orange Cardamon Parfait 11
Classic French Toast Cream, Horchata Foam, Toffee Caramel

Churros Con Chocolate 9
House-Made Churros, Dark Chocolate Sauce

Two Eggs 5
Any Style

Crispy Pork Belly 6
4oz Fried Pork Belly



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Drink Menu



Happy Hour
Monday - Thursday 4 - 6 P.M.
15% Off All Wines, Beers & Wine-A-Ritas

Wines

Red

Chateau Des Graviers Margaux

29 | 140

Truchard Cabernet Sauvignon

22 | 92

Martinez Corta Tempranillo

11 | 44

William Chris Proprietors Red

11 | 44

Chemistry Pinot Noir

10 | 43

White

Hudson Ranch Chardonnay

29 | 140

Camille & Laurent Schaller Chablis

13 | 55

Pedernales Cellars Viognier

10 | 41

Riley's Lookout Sauvignon Blanc

8 | 31

Elena Walch Pinot Grigio

11 | 44

Rosé

Olema Cotes De Provence Rosé

10 | 40

Dandy Rosé

14 | 57



**Curated
Wine
Tastings
Available**

Bottles & Cans

Heineken 0.0 - Non Alcoholic

Dos Equis

Miller Light

Corona Extra

Modelo

Shiner Bock

Shiner Blonde

Blue Moon

Guinness

New Holland Dragon's Milk Stout

Killian's Irish Red

St. Arnold Amber Ale

St. Arnold Juicy IPA

Stella Artois

Michelob Ultra

Austin East Cider

Karbach Lovestreet

Karbach Crawford Bock

Karbach Hopadillo

Karbach Rodeo Clown Imperial Hazy

New Belgium Brewing Voodoo Ranger

Craft Taps

Austin East Cider

Pantera Loco Mexican Lager

Nueces Hefeweizen

New Holland Dragon's Milk Stout

Alstadt Kolsch

Karbach Crawford Bock

Tupps Juice Pack IPA

Lone Pint Yellow Rose IPA

Saloon Door Doc Hoppiday IPA

Starbase Terraformer Red Ale

Panther Island Tailgater Blonde

TXBC Pecos Amber Lager

Non-Alcoholic Beverages

Coke

Diet Coke

Dr. Pepper

Sprite

Jarritos Mandarin

Jarritos Pineapple

Topo Chico

Richard's Sparkling Water

Richard's Flat Water

Rambler Grapefruit

Rambler Lemon-Lime

Rambler Satsuma

Texas Tea Lemonade

Texas Tea Sweet

Texas Tea Unsweet Tea

Texas Tea Fredericksburg Peach

Sangria Seniorial

French Press Coffee