



A Shareable Family Style Menu

Boards

Charcuterie Board

25

Smoked Gouda, Blue Cheese, Sliced Salami, Sliced 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

Sliced Coppa 9

Sliced Lomo 9

Tinned Fish Board

MP

Your Selection of Tinned Fish from our Market, Sweet Drop Peppers, Country Olives, Marcona Almonds, Pickled Fresno, Crostini, Tomato Bacon Jam

Starters

El Olivo

9

Baked Garlic Olive Bread, Asiago

Dos Olivos

9

Marinated, Kalamata, Castelvetro, Olives, Citrus and Spice

Kofta Taco

9

Lamb & Beef Meatballs, Cucumber, Salsa Maya, Garlic Tourn, 2 Corn Tortillas

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

Pork Belly, Arugula, Pecans, Pickled Fresno, Cucumber, Apple Vinaigrette

Dos Olivos Burger

16

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

Barbacoa Torta

14

Beef Cheek, 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 Bell Pepper, Avocado, Gouda, Chipotle Aioli, Toasted Sourdough, Fries

Salmon Sandwich

15

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

Whipped Feta

9

Grilled Naan, Feta, Lemon Zest, Salty Steer Seasoning

Pork Belly Chicharron

12

Avocado, Pork Belly, Spicy Margarita Vinaigrette, Corn Tortilla Chips

Pan Tomate

13

Jamón Serrano, Garlic Tomato Emulsion, Toasted Ciabatta

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

26

Pork Tenderloin, Artichoke, Cherry Tomato, Lemon Gremolata

Sticky Chipotle Salmon

32

10oz Salmon Filet, 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

Croquetas

16

Spanish Breaded Bechamel Fritter

Choose A Flavor

- Iraty Cheese with Caramelized Onions
- Mushroom & Truffle
- Codfish

Baby Back Ribs

24

Sweet Tea Brined Ribs, Green Apple, Quince with Coffee Marmalade

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 Tourn

Smashed Potatoes

7

Red Potatoes, Lemon Gremolata

Butternut Squash

18

Sweet Potato Gnocchi, Marcona Pesto, Onions, Jalapeño, Truffle Oil

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

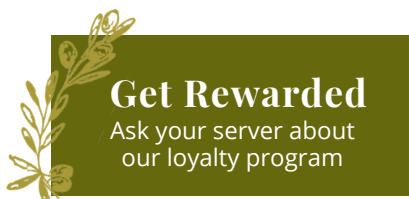
9

Scratch-Made Churros, Dark Chocolate Sauce

Cookie For My Puddin'

9

Cowboy Cookie, Bread Pudding, Vanilla Ice Cream, Chocohazelnut Olive Oil



Where Old World Tradition and Texas Charm Meet



Gluten Free



Vegetarian



Texas Iberico™ Pork

* 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

Charcuterie Board

25

Smoked Gouda, Blue Cheese, Sliced Salami, Sliced 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

Sliced Coppa 9

Sliced Lomo 9

Starters

El Olivo

9

Baked Garlic Olive Bread, Asiago

Pork Belly Chicharron 12

Avocado, Pork Belly, Spicy Margarita Vinagrette, Corn Tortilla Chips

Pan Tomate 13

Jamón Serrano, Garlic Tomato Emulsion, Toasted Ciabatta

Whipped Feta

9

Grilled Naan, Feta, Lemon Zest, Salty Steer Seasoning

Dos Olivos 9

Marinated, Kalamata, and Castelvetroano Olives, Citrus and Spice

Croquetas 16

Spanish Breaded Bechamel Fritter

Choose A Flavor

- Iraty Cheese with Caramelized Onions
- Mushroom & Truffle
- Codfish

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 Filet, 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 Toun, Cilantro, Cotija, Avocado, Corn Tortilla

Dos Olivos Breakfast

14

Cheesy Scrambled Eggs, Crispy Pork Belly, Fresno Pomegranate Salsa, Tots

Marinated Ribeye & Egg

45

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

Coconut Milk Yogurt, Scratch-Made Granola, Orange Marmalade, Sliced Oranges

Churros Con Chocolate

9

Scratch-Made Churros, Dark Chocolate Sauce

Two Eggs

5

Any Style

Crispy Pork Belly

6

4oz Fried Pork Belly



Gluten Free



Vegetarian



Texas Iberico™ Pork

Get Rewarded

Ask your server about our loyalty program

Where Old World Tradition and Texas Charm Meet

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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