

A Shareable Family Style Menu

Starters

Pimento Cheese 	9
Chicharrones	
Pan Tomato	13
Jamon Serrano, Garlic Tomato Emulsion, Toasted Ciabatta	
El Olivo	9
Baked Asiago, LO Garlic Olive Oil Bread	
Tartare Toast	16
Strip Steak, Caesar Dressing, Egg Yolk Foam on Toasted Ciabatta	
Charcuterie & Cheese	29
Marcona Almonds, Sweet Peppers	
Barbacoa Doughnuts	13
Blue Corn Jalapeño Doughnuts, Cilantro, Chipotle Glaze	

Signature Dishes

Chicken Karaage	15
Sweet Chili, Cilantro, Local Pickles, Funky Aioli	
Sticky Chipotle Salmon 	32
Tropical Pico, Chipotle Glaze	
Seared Seasonal Squash	18
Carmalized Potato Gnocchi, Marcona-Thyme, Olive Oil, Chile, Truffle, Roasted Onions	
Branzino Romesco 	38
Smokey Romesco Sauce, Fresh Salsa Verde, Charred Lemon	
Marinated Ribeye 	44
LO Flavor Sauce	

Complements

Risotto w/ Porchetta 	20
Bomba Rice, Butternut Squash, Roasted Porchetta, Marcona almonds	
Truffle Mac n' Cheese	12
Jamon Serrano, Baby Kale	
TX Foraged Mushrooms 	12
Herbs, Citrus, Shallot	
Caesar "Street Corn"	8
LO Caesar, Crouton Dust, Asiago, Cilantro	
Grilled Asparagus 	11
Gruyere, Bacon Powder	

Salads & Sandwiches

Burrata Salad 	14
Yellow Tomato Water, White Balsamic Vinegar, Petite Tomato Salpicon, Sorghum	
Caesar Salad	11
Aged Asiago, Garlic Croutons, LO Caesar Dressing	
Pear & Walnut Salad 	16
Tender Greens, Belgian Endive, Bosc Pears, Gorgonzola, Champagne Vinaigrette	
Add a protein to your salad.	
Chicken \$5 Shrimp \$7 Salmon \$9	
Fried Chicken Sandwich	15
Nashville Hot Caramel, Horseradish Pickles, Jalapeño Cilantro, Gruyere	
L.O. Burger	14
"???" Sauce, American Cheese, Sesame Seed Bun	

Family Size Portions

Pork Tenderloin 	30
Artichoke, Cherry Tomato, Lemon Gremolata	
Pork Schnitzel	24
Cucumber-Kale Garnish, Whole-Grain Mustard Ranch	
Grilled Chicken Thigh 	18
Mustard BBQ Cream, Lime Scented Apple	
NY Au Poivre Strip Steak	44
Peppercorn Melange, Sherry Cream	
Pomegranate Glazed Lamb Shank 	38
Slow Roasted Lamb Shank, Pomegranate Reduction, Couscous, Pomegranate Seeds & Mint	

Sweets

"Campfire"	9
Smoked Butterscotch, Rice Krispies, Vanilla Ice Cream, Salted Dark Chocolate	
L.O. Beignets	8
Salted Cinnamon Sugar, LO Toffee Caramel, Aerated Horchata	
Sweet Cream Custard Bread Pudding	8
Cookies & Cream Ganache	

Curated Wine Tastings Available

Where Old World Tradition and Texas Charm Meet

Locations in Wimberley | Buda | Harlingen | Dripping Springs | Online

Gluten Free    @dosolivosmarkets

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

Sunday Brunch Menu

Available 11:00am-4:00pm

Starters

Pan Tomate	13
Jamon Serrano, Garlic Tomato Emulsion, Toasted Ciabatta	
Charcuterie & Cheese	29
Marcona Almonds, Sweet Peppers	

Signature Dishes

Barbacoa Doughnuts	13
Blue Corn Jalapeño Doughnuts, Cilantro, Chipotle Glaze	
Chicken Karaage	15
Sweet Chili, Cilantro, Local Pickles, Funky Aioli	
Marinated Grilled Ribeye	44
LO Flavor Sauce	
Sticky Chipotle Glazed Salmon	32
Tropical Pico, Chipotle Glaze	
El Olivo	9
Baked Asiago, LO Garlic Olive Oil Bread	

Complements

Crispy Pork Belly	5
Smoke Shack Sausage	6
Herbs, Citrus, Shallot	
Caesar "Street Corn"	8
LO Caesar, Crouton Dust, Asiago, Cilantro	
2 Eggs Any Style	5
Truffle Mac n' Cheese	12
Jamon Serrano, Baby Kale	

Salads & Sandwiches

Burrata Salad	14
Yellow Tomato Water, White Balsamic Vinegar, Petite Tomato Salpicon, Sorghum	
Caesar Salad	11
Aged Asiago, Garlic Croutons, LO Caesar Dressing	
Add a protein	
Chicken \$5 Shrimp \$7 Salmon \$9	
L.O. Burger	14
"???" Sauce, American Cheese, Sesame Seed Bun	

Brunch

"Dressed" Bagel	9
Aerated Cream Cheese, Cured Yolk, "everything" spice, House Fermented Chili	
Karaage-Croissant Bennie	15
Asparagus, Croissant Sheet, Fried Chicken, Fried Egg Truffle Queso	
"Shrimp & Grits"	14
Cornmeal Cake, Crispy Pork Belly, Pimento Cheese, Shrimp Salad, Red Eye Gravy	
"Poppin Corn Cakes"	14
White Chocolate Mousse "Pop"	
Belgium Churro Waffles	13
Horchata Creama, Chipotle-Chocolate Maple Syrup	
Pimento Cheese- Tater Tot Hash	14
Sweet Peppers, Red Onion, Fried Egg, Scallion, Horseradish Cream	
Dos Olivos Breakfast	14
Cheesy Scrambled Eggs, Smoke Shack Poblano-Jack Sausage, Tots, Red Chili Pomegranate Salsa	
Buzzed Overnight Oats	7
Chilled Coffee Oats, Marcona Almonds, Dark Chocolate, Toasted Coconut, Milk Foam	

Sweets

"Campfire"	8
Smoked Butterscotch, Rice Krispies, Vanilla Ice Cream, Salted Dark Chocolate	

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Lunch Menu

Rustic Fondue | 12

Raspberry Chipotle, Grilled Naan, 512 Seasoning

½ Caesar | 7

House Caesar Dressing, Asiago, Croutons

Add a protein | Chicken \$5 Shrimp \$7 Salmon \$9

Burrata Salad | 14

Yellow Tomato Water, Baby Kale, Popped Sorghum, Tomato Salpicon

Pimento Grilled Cheese | 13

Iberico Chorizo, House Pimento Cheese, Sourdough

Fish Sando | 15

Fried Salmon, Tarter Sauce, Lettuce, Tomato, Multi-Grain

Dos Olivos Turkey Sandwich | 14

Chipotle Aioli, Roasted Red Bell Pepper, Gouda, Avocado, Country Bread

Barbacoa Torta | 14

Bollo, Gouda, Salsa Maya Habanero Aioli, Lettuce, Tomato, Olive Oil

Served Monday- Saturday
11:00am 4:00pm

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WINE LIST

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Texas

Mepheron Rosé	\$29.99
Cosmic Armadillo Rosé Blend	\$40.99
Dandy Rosé	\$14 \$59.99
Fall Creek Rosé	\$45.99
Llano Rolling Smoke Red Blend	\$37.99
Salt Lick BBQ Red	\$32.99
William Chris Pet Nat	\$11 \$37.99
Perissos Cabernet Sauvignon	\$52.99
Cosmic Armadillo Red Blend	\$43.99
Duchman Canto Felice	\$34.99
Perrisos Italian Stalian	\$75.99
Axis Jacks Sangiovese	\$51.99
Duchman Aglianico	\$47.99
William Chris Enchante Red Blend	\$21 \$87.99
William Chris Malbec	\$45.99
William Chris Mourverde	\$50.99
Fall Creek GSM	\$72.99
C.L. Butad "Papa Frenchy" Red	\$49.99
William Chris Proprietors Red Blend	\$54.99
Lost Draw Tempranillo	\$46.99
The Grower Project Petite Syrah	\$54.99
Soto Vino 22 Sauvage Cabernet Sauvignon	\$61.99
Bending Branch Tannat	\$54.99
Mepheron Sangiovese	\$26.99
Axis Jack Tempranillo	\$51.99
Becker Cabernet Sauvignon	\$54.99

California

Send Nudes Rosé	\$41.99
Love You Bunches Rosé	\$41.99
Stel + Mar Rosé	\$30.99
Turning Point Cabernet Sauvignon	\$14 \$61.99
Old Ghost Zinfandel	\$90.99
Matthiasson Cabernet Sauvignon	\$160.99
Ghost Block Cabernet Sauvignon	\$200.99
Paul Hobbs Cabernet Sauvignon	\$270.99
Send Nudes Pinot Noir	\$41.99
Sexual Chocolate Red Blend	\$40.99
Aviary Cabernet Sauvignon	\$39.99
Ficton Red Blend	\$37.99
Tilth Zinfandel	\$39.99
Sean Minor Pinot Noir	\$36.99
Tortise Creek Merlot	\$9 \$29.99

Oregon

Omen Pinot Noir	\$45.99
Chemistry Pinot Noir	\$53.99
Rainstorm Pinot Noir	\$36.99

Washington

Requiem Cabernet Sauvignon	\$45.99
Barter and Trade Cabernet Sauvignon	\$41.99

Spain

Bodegas Ostatu Rosado Rosé	\$37.99
Azul Y Garanza Tempranillo	\$34.99
Alvaro Palacios Camins del Prio Blend	\$56.99
Muga Rosado Tempranillo	\$35.99
Martinez Corta Tempranillo	\$11 \$46.99
Martinez Cepas Tempranillo	\$99.99
Imperial Reserva Tempranillo	\$115.99
Muga Reserva Tempranillo	\$57.99
Viña Sastre Ribera del duero Tempranillo	\$46.99
Enrique Mendoza La Tremenda Mourverde	\$32.99
Luz Millar Ribera del duero Tempranillo	\$32.99
Can Sumoi Rosa Rosé	\$9 \$32.99
Los Conejos Malditos Tempranillo	\$27.99

South Africa

Badenhorst Secaturus Rosé	\$38.99
Noble Hill Cabernet Sauvignon	\$44.99

Mexico

Santo Tomas Red Blend	\$58.99
3V Red Blend	\$84.99
Madera 5 Tempranillo	\$87.99

Chile

Minimo Red Blend	\$59.99
Tabali Transversal Red Blend	\$64.99
De Martino Carmenera	\$28.99
Marques Casa Concha Cabernet Sauvignon	\$51.99

Greece

Alpha Estate Hedgehog Xinomarvo	\$47.99
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France

Chateau Maris Rosé	\$34.99
Mourchan Loubie Cotes Rosé	\$41.99
Wolffer Estate Arinzano Rosé	\$35.99
Chateau Meyre Haut Medoc Merlot	\$39.99
Chateau Moulin de Tricot Blend	\$34.99
Chateau Monbrison Margaux Merlot	\$196.99
Anthony Thevenet Morgon Gamay	\$64.99
Chateau de Villemajou Red Blend	\$64.99
Messanges Chinon Blanc Cabernet Franc	\$36.99
Ogier Vacqueyras Boiseraie Red Blend	\$49.99
Domaine Rouge Bleu Mistral Blend	\$53.99

Italy

G.D. Vajra Clare Nebbiolo	\$12 \$49.99
Poggio Anima Lilith Zinfandel	\$32.99
Paitin Langhe Nebbiolo	\$45.99
Vietti Barbera D Asti Tre Barbera	\$36.99
Vola Via Sweet Red	\$17.99

Argentina

Altocedro Ano Cero Malbec	\$32.99
HD Classico Malbec	\$33.99
Alavida Organic Kosher Wine Malbec	\$36.99

WINE LIST

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Texas

El Sol Viogner Muscat Blend	\$15 \$60.99
Salt Lick BBQ White	\$32.99
Cosmic Armadillo White	\$40.99
Pedernales Viogner	\$37.99
Fall Creek Sauvignon Blanc	\$20.99
Duchman Vineyards Trebbiano	\$31.99
Duchman Vineyards Vermintino	\$24.99
William Chris Vineyards Sauvignon Blanc	\$40.99
Grower Project Albarino	\$43.99

California

Valravan Chardonnay	\$44.99
Sean Minor Chardonnay	\$28.99
La Crema Chardonnay	\$12 \$49.99
Opolo Vineyards Viogner	\$40.99
Slo Jams Sauvignon Blanc	\$41.99
Rombauer Sauvignon Blanc	\$65.99

Oregon

Rainstorm Pinot Grigio	\$34.99
O.P.P Pinot Grigio	\$54.99
Left Coast White Pinot Noir	\$69.99

Washington

Daisy Pinot Grigio	\$19.99
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Spain

Avinyo Cava	\$12 \$39.99
Pago de Blanco Tempranillo	\$9 \$30.99
Mercat Cava	\$26.99
Bodegas Ostatu Viura	\$30.99
Rezabal Txakoli Hondarabbi Zuri	\$40.99
Gramona Gessemi Sauvignon Blanc	\$44.99

New Zealand

Saint Clair Sauvignon Blanc	\$49.99
Rileys Lookout Sauvignon Blanc	\$9 \$32.99
Babich Sauvignon Blanc	\$32.99

South Africa

To maike and the rest Chenin Blanc	\$51.99
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Morocco

La Ferme Rouge Chenin Blanc	\$40.99
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Mexico

Casa Madero 2V Chenin Blanc	\$32.99
Monte Xanic Chenin Blanc	\$40.99
Monte Xanic Sauvignon Blanc	\$55.99
Siete Perros Chardonnay	\$32.99

Germany

Carl Erhard Riesling Kabinett	\$37.99
Sybille Kuntz Trocken Riesling	\$54.99
Carl Graff Riesling	\$31.99

Greece

Sofos Wise Old Man White Wine	\$29.99
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France

Gaspard Chenin Blanc	\$47.99
Chateau Soucherie Anjou Blanc Chenin Blanc	\$55.99
Vin d' alsace Albert Man Gervztraminer	\$70.99
D Bott-Geyl Les Elements Riesling	\$39.99
Les Rochette Sancerre Blanc	\$54.99
Bruno Pillard Champagne Premiere	\$96.99
Brut Elegance Champagne Vincent Couche	\$108.99
Chateau La Cote	\$39.99
Champy Cuvee Edme Bourgogne Blanc	\$50.99
Domaine de la Ronze La Friche Chardonnay	\$49.99
Domaine de Poully Sauvignon Blanc	\$51.99
Jeff Carrel Mousse-Tache Chenin Blanc	\$40.99

Italy

Riondo Giuliana Prosecco	\$37.99
Belafina Prosecco	\$19.99
Marchesi Incisa Felice Moscato	\$10 \$33.99
Elena Walch Pinot Grigio	\$10 \$45.99
Paladin Skin Contact Pinot Grigio	\$41.99
Lunaria Ramoro Pinot Grigio	\$34.99
Poggio di Gavi Cortese	\$41.99
Vietti d' Asti Moscato	\$34.99
Vola Via Sweet White	\$18.99

Austria

Aigner Sandgrube Gruner Veltliner	\$33.99
Zum Martin Sepp Gruner Veltliner	\$32.99
Weixelbaum Gruner Veltliner	\$44.99

Slovenia

Giocato Sauvignon Blanc	\$32.99
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Serbia

Bickiki Sauvignon Blanc	\$56.99
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Argentina

La Yunta Torrentos	\$23.99
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Chile

Tabali Late Harvest Muscat	\$25.99
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