

# wine

"Alcohol - the cause of and solution to all of life's problems" *Homer Simpson*

## SPARKLING

2008	Valamasca Moscata d'Asti, Vinchio-Vaglio Serra Italy	10	40
NV	Albert Bichot Brut, Beaune France	12	48
NV	Albert Bichot Brut Rose, Beaune France	12	48
NV	Duval Leroy Brut, Champagne Vertus France	18	72

## WHITES

2010	John Anthony, Sauvignon Blanc, Napa Valley	12	48
2009	Andre Vatan Sancerre "Les Charmes," Loire	15	60
2010	Cochon Petite Blanc Vermentino/Viognier/Marsanne/Grenache Napa	10	40
2010	Cochon Grenache Blanc, Clements Hills	13	52
2008	Mercer Pinot Gris, Columbia Valley	11	44
2010	Tenuta Roveglia Laguna Wighel, Pozzolengo	13	52
2009	Jenner Chardonnay, Sonoma Coast	12	48
2007	Patrick Bize Chardonnay, Bourgogne France	15	60

## REDS

2008	Russian River Reds Pinot Noir, Russian River Valley	13	52
2009	Fritz Pinot Noir, Russian River Valley	16	64
2009	Harrington Nebbiolo, Paso Robles	15	60
2007	Panzanello Le Piazzole Sangiovese/Merlot Tuscany Italy	12	48
2007	Abiouness Sangiovese "Eaglepoint Ranch", Mendocino County	14	56
2008	Rudy Cabernet Sauvignon, Napa Valley	12	48
2008	Prime Cabernet Sauvignon, Napa Valley	18	72
2009	Domaine Cheysson Gamay, Beaujolais Rhone France	12	48
2009	Fabre Montmayou Reserva Malbec, Mendoza Argentina	12	48
2008	Mi Terruno Limited Reserve Malbec/Cabernet, Mendoza Argentina	15	60
2009	Petite Cochon Syrah/Viognier, California	13	52

\*Corkage is \$15 per 750ml bottle, corkage waived with bottle purchase (1 for 1)\*

## lunch

Dec 19th

Puree of Roasted Tomato Soup 8  
with parmesan crisp and fresh herbs

Beets and Pistachios 10  
roasted beets, watermelon, watercress, champagne vinaigrette and goat cheese  
add Chicken \$4

Green and Blue 10  
arugula and baby spinach with a blue cheese dressing, walnuts, apple and pancetta  
add Chicken \$4

Coppa and Humboldt Fog Cheese Sandwich 10  
epi, tomato, watercress, mustard and aioli

Chicken and Waffle 12  
Fried chunks of chicken breast served with buttermilk waffle and maple syrup

Baby Back Ribs 16  
cilantro, ginger and soy glazed ribs with a red cabbage apple slaw

Croque Monsieur 12  
black forest ham, swiss cheese, béchamel, brioche bread and a mixed green salad  
add a fried egg 2

Shrimp Sandwich 12  
bay shrimp, hardboiled egg, tomato, cucumber, dill aioli and brioche

Creek Stone Farms All Natural Burger 12  
brioche bun, butter lettuce, grilled red onion, tomato and fries  
add bacon/avocado/cheese all for 1 ea add a fried egg 2

Foie Gras Ravioli 20  
roasted chicken broth and truffle oil

Pan Seared Salmon 17  
with green olive parsley lemon vinaigrette, spinach and fennel confit

Fries 5  
mac & cheese 5

parmesan & truffle fries 9  
sautéed swiss chard with pancetta 6

\*bread available only upon request

Oola is not responsible for lost or stolen articles. 18% service charge may added to parties of 6 or more. Maximum 4 credit cards per table accepted

Original artwork by Manny Fabregas is available for purchase. Music by Ola