

Oleum

Brunch

SMALL PLATES

DOLMAS (GF) | 8

Grape leaves lovingly stuffed with a mix of creamy arborio rice, onion, mint and dill, finished with house lemon oil

JAMON SERANO + CAMBLUE | 16

House-made Spanish jamon serrano, cashew camembert with intense bleu mold rind, berry jam, tostas + crackers (can be made gf)

BATATA HARRA (GF) | 12

Lebanese spicy potatoes, fresh garlic, aleppo pepper, chili flake, sumac, cilantro, garlic sauce.

TANGIER ROOTS (GF) | 13

Sautéed ras el hanout spiced carrots, served on a bed of coconut yogurt, drizzled with house made harissa, fresh mint and slivered almonds

MEZZE | 30+

Choice of two Oleum signature hummus, lemon garlic, olive tapenade or aleppo pepper hummus, served with muhammara, garlic toum, seasonal fresh vegetables, and four pieces of Lebanese flatbread

RAVIOLI BRAVAS | 15

Handmade ravioli, stuffed with house ricotta, pan fried, finished with almond romesco sauce, and fresh parsley

CANNELLINI TAPA + PAN | 16

Creamy cannellini beans, tahini, fresh lemon, garlic, onion, crushed calabrian chilis, cilantro, flatbread (GF available)

SHISHITO PEPPERS (GF) | 10

Blistered shishitos, olive oil, maldon sea salt

FRIED EGGPLANT | 17

Large slices of eggplant, savory panko breading, Thai coconut nectar, and maldon sea salt

BRUNCH PIZZAS

QUICHE ME, I'M PIZZA! | 23

Creamy tofu egg base, mushrooms, peppers, kale, garlic, spanish onion, feta, fresh parsley, all on top of our house pizza crust. Perfect little twist on a quiche.

THE HANGOVER PIZZA | 24

Our take on a mcgriddle but elevated and turned into a pizza... black pepper country gravy, fennel sausage, tofu egg, mixed cheese, green onion and a sriracha maple drizzle.

SHAKSHUKA PIZZA | 22

Savory spiced tomato sauce, red bell peppers, spanish onions, tofu egg, cilantro and parsley. Our take on a traditional shakshuka.

WAKE & STEAK PIZZA | 25

Spicy white sauce, harissa seasoned steak and potatoes, tofu egg, mozzarella, and finished with our house chimichurri

SWEET MAINS

SEASONAL SWEET ROLL | 8

inquire with your server on this Sundays offering

TIRAMISU PANCAKES | 17

Three fluffy vanilla pancakes, espresso rum syrup, house mascarpone, organic cacao powder dusting, nothing you've ever tasted before.

BISCOFF PANCAKES | 17

Three fluffy cinnamon pancakes, biscoff cookie butter drizzle, house-made cinnamon whipped cream, maple syrup, biscoff cookie crumbles.

BLUEBERRY DAYDREAM PANCAKES | 18

Fluffy lemon pancakes, blueberry jam, blueberry whipped cream, blueberry sauce, fresh blueberries, and lemon zest.

CRÈME BRÛLÉE FRENCH TOAST | 18

Coconut milk, cinnamon, brown sugar, Italian bread stuffed with vanilla cream, and finished with a hard sugar top, served with fresh fruit.

SAVORY MAINS

BREAKFAST BURRITO | 12+

Seasoned tofu egg, mashed avocado, mixed cheese, peppers and onions, potatoes, fresh jalapeños, add bacon or fennel sausage or steak to load it up, comes with mild salsa. Choice of gf wrap or flour tortilla.

AVOCADO TOAST | 14+

Large toasted Italian bread, creamy mashed avocado, maldon sea salt, fresh cracked pepper, arugula, aleppo oil, preserved lemon, and watermelon radish. Add scrambled tofu, house bacon or fennel sausage to make this loaded. (gf available)

TOFU SCRAMBLE (GF) | 15+

Sautéed peppers and onions, tofu egg, mixed cheese, and breakfast potatoes. Upgrade by adding fennel sausage or house bacon or both if you desire.

BISCUITS + GRAVY | 16

Savory country sausage gravy on top of one open-face extra large house-made buttermilk biscuit, a classic brunch staple.

BIG BISCUIT ENERGY | 18+

Grab your fork and knife—this beast of a biscuit means business. We pack an XL buttermilk biscuit with maple sausage, our house-made tofu patty, and gooey cheddar cheese. Want more? Top it all with our savory country sausage gravy for \$4 more.

OLEUM IS 100% PLANT BASED

20% GRATUITY WILL BE ADD TO PARTIES OF 6 AND MORE

SPECIALTY CAFE DRINKS

TIRAMISU LATTE | 6+
Tiramisu syrup, espresso, choice of plant milk, mascarpone cream, cacao (soy allergen)

GOLDEN LATTE | 6+
Agave, turmeric, ginger, cinnamon, black pepper, double shot of espresso, choice of plant milk

COOKIE BUTTER LATTE | 6+
Biscoff Cookie Butter, vanilla syrup, double espresso, oatmilk, cinnamon whip, Biscoff cookie dust.

CLASSIC LATTE | 5
Double shot espresso & choice of plant milk

ESPRESSO + TONIC | 5+
Premium tonic, dried orange, double espresso

CON PANNA | 5
Double espresso and seasonal whipped cream

ESPRESSO | 3/4 **AMERICANO 12OZ** | 5.5
COLD BREW COFFEE | 5

FLAVOR ADD INS | 1
Vanilla, Hazelnut, Chocolate, Coconut, SF Vanilla, SF Caramel

SPECIALTY TEAS

PEANUT BUTTER HOJICHA | 8.50+
We combine the earthy, toasty notes of premium hojicha (roasted green tea) with the rich, velvety essence of peanut butter. Also comes as a regular Hojicha Latte.

BLUEBERRY DAYDREAM MATCHA | 6+
Fresh blueberry sauce swirled into creamy matcha, topped with house-made blueberry whipped cream.

UNSWEETENED ICED TEA | 4
CHOICE OF FRESH BREWED GREEN TEA OR
PASSIONFRUIT BLACK TEA

HOT TEA | 5/6

WHITE WINE

Oliver Viticultors 10,000 Hores 2023 | 12/18/42

Costers Del Segre Petit Sios Blanco 2023 | 9/15/30

Jean Leon 3055 Chardonnay 2022 | 13/19/46

Mohua Sauvignon Blanc New Zealand | 11/16/40

SPARKLING & CHAMPAGNE

Oliver Viticultors Cava Brut | 8/42

Oliver Viticultors Nature Rose | 9/46

Moet & Chandon Imperial Brut | 150

Dom Perignon 2013 | 375

RED WINE

Costers del Segre Petit Sios Tinto 2022| 9/15/32

Jean Leon 3055 Red Blend | 13/19/46

Bodegas Tandum Immune Garnacha 2022 | 12/18/42

Ontanon Natura Tempranillo 2021 | 12/18/42

DE-ALCOHOLIZED WINE

Prima Pave Brut Rose | 11/30

Noughty Rouge Red Blend | 34

Misty Cliffs Cabernet Sauvignon| 30

Misty Cliffs Sauvignon Blanc - Darling, Western Cape, South Africa • Non-Alcoholic (<0.5% ABV) | 28

BRUNCH COCKTAILS

OLEUM BLOODY MARY | 12
House-made bloody mary mix, vodka, Old Bay Rim, Bacon, and pickled skewer

BOTTOMLESS MIMOSAS | 40 PER PERSON
Because brunch without bubbles is just breakfast. Sip your way through golden sunshine in a glass – endless pours of sparkling cava kissed with fresh-squeezed OJ. Go ahead, stay a while... we'll keep 'em coming.

MAPLE GROVE | 14
A comforting twist on a classic – smooth bourbon, bright lemon, rich maple syrup, and a dash of cinnamon come together in a perfectly balanced cocktail that feels like brunch in a glass.

PEACH BELLINI | 10
Spanish cava and refreshing peach puree, light, luscious, and full of sunshine—like a toast to golden hour in a glass.

APEROL SPRITZ | 11
Vibrant, effervescent cocktail that marries the bright bitterness of Aperol with crisp Cava and a splash of soda. Served over ice with fresh orange.

SPIRITED

RED SANGRIA | 13
Tempranillo, peach-brown sugar syrup, fresh citrus, orange liqueur, and a touch of vanilla come together in this bold and balanced sangria. Juicy, spiced, and fruit-forward

WHITE SANGRIA | 13
Dry Spanish white wine blended with peach-brown sugar syrup, citrus, elderflower, and our house-made strawberry sauce. Light, floral, and just sweet enough—an ode to sunlit afternoons.

DARK & STORMY | 12
Bold, spicy, and brooding – Caribbean dark rum floats over zesty ginger beer with a kiss of fresh lime. A timeless storm in a glass.

KANSAS CITY OLD FASHIONED | 16
A tribute to the city where Owner Alisha Adibe grew up and honed her craft, this elevated classic features J. Rieger & Co. Whiskey – a bold, sherry-kissed spirit from KC. Stirred with raw sugar and orange bitters, finished with an orange twist. Smooth, soulful, and full of history.

OLEUM ESPRESSO MARTINI | 15
Wheatley Vodka, rich Tia Maria coffee liqueur, a fresh pull of espresso, and our house vanilla syrup come together in this velvety, plant-based twist on a classic. Smooth, bold, and just sweet enough – your late-night favorite, Oleum-style.

SPIRIT FREE

GUINNESS | 6 **STELLA ARTOIS** | 5 **BLUE MOON** | 5

ORGANIC GALVANINA BELLINI - MIMOSA | 5

HEATWAVE | 12
Refreshing fresh blueberries and fresh mint over ice with house-made jalapeño syrup and a splash of soda. Sweet, cool, with a spicy kick. **pairs well with Diplomatico Rum

SOCIAL HOUR | 11
Feel elevated with lion’s mane mushroom, yerba mate and damiana, paired with our spicy ginger beer and lime, this is the perfect spirit free cocktail for any occasion. **pairs well with Hendricks Oasium Gin

FLOREALE + TONIC | 10
Fever tree tonic, Martini & Rossi Floreal, Splash Orange Juice, Orange Wheel

BLOOD ORANGE DREAMSICLE | 12
A refreshing blend of coconut milk and vibrant blood orange juice, creating a creamy, citrus-kissed sip perfect for spring. **pairs well with Planterey Coconut Rum