

Spirited Cocktails

BALTIMORE LEMON STICK | 12

An ode to the Baltimore Lemon Stick in lemon drop form. Citrus vodka, peppermint, and lemon combine to create a refreshing warm-weather crusher.

HEATWAVE | 17

Refreshing blueberry puree and fresh mint over ice with house-made jalapeño syrup, splash of soda and rum. Sweet, cool, with a spicy kick. **Available NA.**

CINDER & SUMAC | 16

Mezcal layered with citrus, pomegranate, poblano chile liqueur, and a house-made sumac syrup inspired by Levantine spice.

APEROL SPRITZ | 15

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

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.

PISTACHIO GIN SOUR | 14

Tropical, warming Hendrick's Oasium Gin, combined with rich pistachio & orange, to form a tantalizing sour.



Oleum Classics

RED SANGRIA | 13

Red wine, 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.

PB&J OLD FASHIONED | 17

Whiskey infused with peanut butter, blended with berry jam, a hint of sweetness, and walnut bitters. Nostalgic flavors reimagined in a glass.

JAPANESE KINOME OLD FASHIONED | 15

Japanese Oka Kura gin accented with fresh kinome leaf and orange cream bitters. Herbaceous and refined.

TIRAMISU ESPRESSO MARTINI | 15

Espresso vodka, rich coffee liqueur, a fresh pull of espresso, and our house tiramisu syrup and a dusting of cocoa powder, making this martini near perfection.



Spirit Free

CINDER & SUMAC (NA) | 14

NA whiskey-style spirit layered with smoky lapsang souchong tea, bright citrus, pomegranate, and house-made sumac syrup inspired by Levantine spice. Smooth, gently smoky, and well-balanced.

SOCIAL HOUR | 11

Feel elevated with lion's mane mushroom, yerba mate and damiana, paired with our spicy ginger beer and lime. *Pairs well with 1oz Hendricks Oasium Gin +\$8.*

NO TEQUILA ESPRESSO MARTINI | 10

Non-Alcoholic Reposado Tequila, house espresso, demerara, tiramisu syrup, dusting of cocoa.

BLOOD ORANGE DREAMSICLE | 12

A refreshing blend of coconut milk and vibrant blood orange juice, creating a creamy, citrus-kissed sip. *Pairs well with a 1.5oz Planteray Coconut Rum shot +\$9.*

OLEUM SPRITZ | 15

Bright, bittersweet citrus NA aperitivo topped with lively sparkling NA prosecco bubbles. Absolutely perfect.

THREE SPIRITS NIGHT CAP | 9

This indulgent elixir is made with tree saps, aromatic plants, and ancient remedies used to relax and unwind. Enjoy complex notes of wood and bright spice with a calm, dreamy feeling. *Pairs well with 1oz of Horse Soldier Bourbon for \$10.*

White Wine

10,000 HORES BLANC FLORAL 2023 - OLIVER VITICULTORS, D.O. Penedès, Catalonia, Spain • 12% ABV | 12/18/42

PETIT SIÓS BLANCO 2023 - BODEGAS COSTERS DEL SIÓ, D.O.P. COSTERS DEL SEGRE, Catalonia, Spain • 12.5% ABV | 9/15/30

JEAN LEON 3055 CHARDONNAY 2022 - BODEGAS JEAN LEON, D.O. Penedès, Catalonia, Spain • 13% ABV | 13/19/46

WHITEHAVEN SAUVIGNON BLANC 2024 - MARLBOROUGH, New Zealand • 13% ABV | 13/19/45

LA VIEILLE FERME ROSÉ 2025 - VIN DE FRANCE (SOUTHERN RHÔNE, France) 12.5% ABV | \$10/\$14/\$40

MARIS RARE ORANGE 2022 - LANGUEDOC, France • 13.5% ABV | \$10/\$14/\$35

Red Wine

PETIT SIOS TINTO 2022 - COSTERS DEL SIÓ, D.O. COSTERS DEL SEGRE, Catalonia, Spain • 14% ABV | 9/15/32

CROSAROLA SUPERIORE 2023 - VALPOLICELLA SUPERIORE DOC, Veneto, Italy • 13.5% ABV | 10/14/35

CELESETE TEMPRANILLO 2021 - D.O. RIBERA DEL DUERO, Spain • 14% ABV | 17/25/55

PASQUIÈRES CÔTES DU RHÔNE ROUGE 2023 - AOC CÔTES DU RHÔNE, Rhône Valley, France • 13.5% ABV | 10/14/35

Cava & Champagne

OLIVER VITICULTORS CAVA BRUT - D.O. CAVA, Catalonia, Spain • 11.5% ABV | 8/42

OLIVER VITICULTORS NATURE ROSÉ - D.O. CAVA, Catalonia, Spain • 11.5% ABV | 9/46

MOET & CHANDON IMPERIAL BRUT - CHAMPAGNE, France • 12% ABV | 150

DOM PERIGNON 2015 - ÉPERNAY, France • 12.5% ABV | 375

De-Alcoholized Wine

PRIMA PAVE BRUT ROSÉ - Northern Italy • 0.0% ABV | 12/36

MIONETTO PROSECCO - Veneto, Italy • 0.0% ABV | 9/38

NOUGHTY ROUGE - Darling, South Africa • Non-Alcoholic Syrah <0.5% ABV | 34

MISTY CLIFFS SAUVIGNON BLANC - Darling, Western Cape, South Africa • Non-Alcoholic <0.5% ABV | 28

MISTY CLIFFS CABERNET SAUVIGNON & MERLOT - Stellenbosch, South Africa • Non-Alcoholic <0.5% ABV | 30

Oleum

Draft Beers

STELLA ARTOIS PILSNER 5.0% ABV - LEUVEN, BELGIUM | 8.50

The classic. Full of flavor and crisp taste.

LEMON SHANDY 4% ABV - MANOR HILL, ELLICOT CITY, MARYLAND | 7

Balanced blend of wheat beer and fresh lemons, this shandy welcomes the warm weather.

UNION DIVINE IPA 6.5% ABV- UNION CRAFT BREWING, BALTIMORE, MD | 7

Juicy & Tropical IPA.

BODACIOUS BLONDE 4.5% ABV- HEAVY SEAS BEER COMPANY, HALETHORPE, MD | 8

Well-balanced: malty richness meets a dry, crisp finish.

MIMOSA CIDER 6.1% ABV - BOLD ROCK CIDER, NELLYSFORD, VA | 6.5

Semi-Dry Hard Cider with notes of orange.

GROOVE CITY HEFEWEIZEN 5.2% ABV - RAR BREWING, CAMBRIDGE, MD | 6

Golden and hazy with notes of banana.

Canned O% Beer

GUINNESS - ST. JAMES'S GATE, DUBLIN, IRELAND | 6

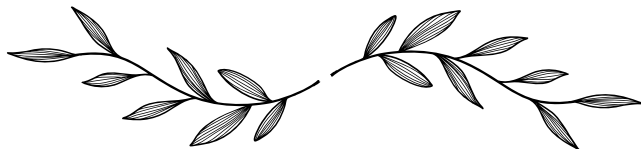
STELLA ARTOIS PILSNER - LEUVEN, BELGIUM | 5

BEST DAY WEST COAST IPA - SAUSALITO, CALIFORNIA | 4

Imported Italian Sodas

LEMON • GINGER BEER •

BLOOD ORANGE • POMEGRANATE | 5



Specialty Espresso Drinks

TIRAMISU LATTE | 7+

Tiramisu syrup, espresso, choice of plant milk, mascarpone cream, cacao (soy allergen)

GOLDEN LATTE | 7+

Agave, turmeric, ginger, cinnamon, black pepper, double shot of espresso, choice of plant milk.

COOKIE BUTTER LATTE | 8+

Biscoff Cookie Butter, molasses, double espresso, oat milk, 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

COLD BREW COFFEE | 5

Flavor Add-ins | 1

Vanilla, Hazelnut, Chocolate, Coconut, SF Vanilla, SF Caramel

Specialty Teas

GOLDEN HOUR MATCHA | 7+

Golden milk with ginger, turmeric, and warm spices, finished with vibrant matcha, awakening your senses.

BLUEBERRY MUFFIN MATCHA | 8+

Blueberry puree, cinnamon, plant milk, classic matcha, and blueberry brown sugar rim, finished with fresh blueberries.

UNSWEETENED ICED TEA | 4

Choice of Fresh brewed Green Tea or Black Tea.

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.

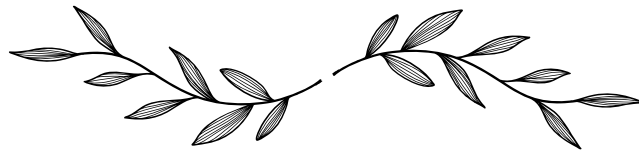
HOT TEA | 5/6

Inquire with staff on tea offerings.

Amari & Digestivi

Classic Italian bittersweet liqueurs, served neat. Listed from sweeter & approachable to bold & bitter.

- Pathfinder** | Seattle | Non-Alcoholic | Aromatic and earthy, with herbal spice, smoke. 1.5 oz | \$11 - 2 oz | \$15.50
- Montenegro** | Bologna | Delicate and balanced, citrus and floral with subtle sweetness. 1.5 oz | \$8 - 2 oz | \$11
- Averna** | Sicily | Smooth and herbal with notes of caramel and orange peel. 1.5 oz | \$9 - 2 oz | \$12
- Ramazzotti 1815** | Milan | Classic and versatile, orange zest, licorice, and gentle spice. 1.5 oz | \$6 - 2 oz | \$8
- China China** | France | Rich orange peel and baking spice with a bittersweet finish. 1.5 oz | \$11 - 2 oz | \$14
- Cynar** | Italy | Artichoke-based, earthy and vegetal with soft bitterness. 1.5 oz | \$6 - 2 oz | \$8
- Zucca Rabarbaro** | Milan | Distinctly smoky and root-driven, made with Chinese rhubarb. 1.5 oz | \$10 - 2 oz | \$13
- Braulio** | Lombardy | Alpine amaro, pine, juniper, and mountain herbs. 1.5 oz | \$10 - 2 oz | \$13
- Underberg** | Germany | Intense and medicinal with powerful herbal bitterness. Served in its iconic 20 ml bottle | \$4



TEMPTATIONS

AVAILABLE MONDAY-SUNDAY 4PM-CLOSE

OLEUM CARROT CAKE | 11

Cream cheese icing, pecans, moist spiced cake.

TIRAMISU | 13

House-made savoiardi cookies, tofu mascarpone, dark rum, espresso, cacao.

STICKY TOFFEE PUDDING (GF) | 12

A comforting classic dessert made with sweet dates and brown sugar, drizzled with butterscotch sauce, served à la mode. Please allow 15 minutes to prepare.

XL GERMAN CHOCOLATE CUPCAKE (GF) | 10

A rich gluten free cake, topped with chocolate ganache and decadent coconut pecan caramel.

FRESH BAKED COOKIES

(allow 15min preparation time)

GIANT CHOCOLATE CHIP COOKIE | 7/8

Dark brown sugar, chocolate chunks, mini chips, butter (gf available).

GIANT CHOCOLATE CHIP WALNUT COOKIE | 8

Dark brown sugar, chocolate chunks, mini chips, butter, walnuts, maldon sea salt.

A LA MODE available with Taharka Brothers Vanilla Bean Vegan ice cream | 4

oleum