

OLLIE IRENE

No. 75 CHURCH

OLLIEIRENE.COM

205.769.6034

COCKTAIL KITS

- Earl of Church Street *boodles gin, earl grey, lime, amaro montenegro* 12
- The New Normal *spring gimlet of gin, lime, cucumber syrup and fresh mint* 12
- Six Feet Apart *white rum, pickled cherry brine, lime, velvet falernum, angostura bitters* 12
- The Lights are too Loud *old forester bourbon, lemon, honey, macadamia nut, zucca rabarbaro* 12

WHITE WINES

- Prosecco *Borgoluce "Lampo" NV, Veneto, Italy* 28
- Chenin Blanc *Storm Point 2018, Swartland, S.Africa* 30
- Oregon Blanc *Evesham Wood 2018, Salem, Oregon* 30
- Colombard *Blandine le Blanc 2018, Gascony, France* 25
- Viognier *Illahé 2018, Willamette Valley, Oregon* 30
- Falanghina *Corte di Giso 2018, Campania, Italy* 33
- Godello *Gotas de Mar 2018, Ribeiro, Spain* 33
- Grenache Blanc *Gassier "Nostre País" 2013, Rhône, France* 33
- Chardonnay *Haden Fig 2018, Willamette, Oregon* 40

Special Bottles

- Sancerre *Dom. Vacheron "Les Romains" 2016, Sancerre, France* 110
- Vouvray *Dom. Huet "Clos du Bourg" Sec 2018, Vouvray, France* 75
- Godello *Rafael Palacios "Sorte o Soro" 2015, Valdeorras, Spain* 200

RED WINES

- Rosé *An Old World "Rose of the Day" 28*
- Nerello Mascalese *Murgo "Etna Rosso" 2017, Sicily, Italy* 38
- Austrian Red *Höpler "Pannonica" 2015, Burgenland, Austria* 28
- Dolcetto *Pecchenino "San Luigi" 2017, Piedmont, Italy* 35
- Côtes du Rhône *Licence IV 2017, Côtes du Rhône, France* 35
- Syrah *Stolpman "La Cuadrilla" 2017, Santa Barbara, California* 40
- Cabernet Sauvignon *Hall 2016, Napa Valley, California* 63

Special Bottles

- Pinot Noir *Colene Clemens "Margo" 2016, Willamette, Oregon* 70
- Barolo *Giacomo Borgogna e Figli 2012, Piedmont, Italy* 135
- Châteauneuf-du-Pape *Mont-Olivet 2016, CdP, France* 90

ODDS & SODS

- Pub Fries *house mayo on the side* 8
- Chicken Liver Paté *house mustard, pickles, toasted baguette* 14
- Fennel Salad *shaved raw fennel, celery, red onion, lemon juice, olive oil, grana* 13
- Roasted Cauliflower *curry butter, cashews, golden raisins, peppadews, cilantro* 16

FISH, FOWL & MEAT

- Catfish *tasso ham, lemon, scallion butter sauce* 22
- Crab Cake *jumbo lump crab, tarragon, mustard creme fraiche, spring veggies* 25
- Bolognese *housemade pork & fennel sausage ragu with tomato, white wine, grana and parsley* 28
- Korean BBQ *thinly sliced beef short ribs marinated in ginger, soy and sesame with sticky rice, cucumber salad and kimchee* 27
- Springtime Gnocchi *ricotta gnocchi, local broccoli, turnips, sweet peas and swiss chard, toasted pine nuts, carrot ginger sauce* 28
- Fresh Ravioli *stuffed with braised beef, simple tomato sauce & olive oil, fried capers* 28

SWEETS

- Ice Cream by the Pint *Cinnamon Swirl Crunch ♦ Mint Chocolate Chip* 10
- Sticky Toffee Pudding *rum-toffee, pecan tuile & vanilla mascarpone cream* 10

EXTRAS

- Kitchen Appreciation *buys a beer for everyone behind the scenes* 15