

MENU

🌱 vegetarian 🌾 gluten-free 🔥 spicy

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

SNACKS

Crispy Cauliflower 🌱
lime aioli 14

Chicken Wings 🔥
pound of jumbo wings, Alabama BBQ sauce,
housemade habanero hot sauce 16

Chorizo Empanadas 🔥
two pieces, chimichurri sauce 15

Noonie's Spring Rolls 🌱
four pieces, sweet ginger chili sauce 13

Salt & Pepper Calamari
XO aioli 15

Steamed Edamame 🌱
chili oil, lime salt 9

Fries 🌱
Yukon Gold or sweet potato 9

SOUPS & SALADS

add to your salad salmon fillet 13 chicken breast 12
shrimp 11 flat iron steak 16

O&B Mushroom Soup 🌱 🌾
no cream or butter 9

Soup of the Day
seasonally inspired 9

Kale 🌱 🌾
orange, ginger, edamame, sunflower seeds, beets 13

Traditional Caesar
croutons, lemon, Parmesan, garlic, black pepper, bacon 14

Tomato & Watermelon Salad 🌱
olives, pickled onions, cucumber, feta, red wine vinaigrette 16

BURGERS & PIZZAS

all burgers & sandwiches come with Yukon Gold fries
substitute with sweet potato fries, Caesar or green salad 3
the gluten-free, keto, paleo "Unbun" 3

The O&B Beyond Meat Burger 🌱
plant-based patty, onion, mayo, lettuce, tomato 18

33 Burger
American cheese, tomato, iceberg lettuce, pickle,
Russian dressing 20

Seared Kalbi Steak Tacos
three pieces, spinach tortillas, green tomato kimchi,
sesame, bean sprouts, avocado, pico de gallo 18

Margherita Pizza 🌱
Roman-style, San Marzano tomato sauce, mozzarella,
Parmesan, basil 17

Soppressata Pizza
Roman-style, roasted peppers, olives, fior di latte,
tomato sauce, arugula 21

SUPER BOWLS

Spicy Pad Thai 🌱 🌾 🔥
butternut squash, rice noodles, tofu, bean sprouts,
Thai basil, almonds, cilantro 17

Falafel 🌱
cucumber, tomatoes, turnip, quinoa, beets, chickpeas,
sumac tahini sauce 16

Sashimi & Charred Salmon
broccoli, snow peas, mixed grains, citrus, shallots 18

Steak
rice & beans, pico de gallo, corn & tomatillo relish,
sour cream, guacamole 19

Tuna Tataki
snap peas, spicy greens, nori, cold soba noodles,
honey miso dressing 19

GRILL

7oz Flat Iron 29 **10oz Strip Loin** 42
garlic butter mushrooms, Yukon Gold fries
substitute with sweet potatoes 3

Charred Chicken Brochette 🌾 🔥
roasted beets, fennel, feta, quinoa, mixed olives,
mint cucumber raita 24

Grilled Salmon
simmered chickpeas, tomato, eggplant, mint,
hazelnut dukkah 26

PLATES

Fish & Chips
7oz haddock, sea salt fries, coleslaw, pickle tartar sauce 19

Wild Caught Atlantic Halibut
fragrant green curry, coconut rice, greens, crispy onions 36

Shrimp Tagliatelle 🔥
tomato, basil, garlic, chilies 24

Mac & Cheese
Gouda, Gruyère, cheddar 19
add chicken or bacon 3

Spicy Sausage Rigatoni 🔥
creamy tomato sauce, fresh mozzarella 22

DESSERTS

Oliver's Famous Carrot Cake 🌱
with candied walnuts 10
add sour cream gelato 4

Gelato & Sorbet Selection 🌱 🌾
two scoops 9

Phyllo-wrapped Cheesecake 🌱
dulce de leche, malt chocolate crumble 11

OLIVER & BONACINI
CAFÉ GRILL

WINES BY THE GLASS

Sparkling	5oz	btl	
Spumante Brut, Casalotta, IT	14	53	
Prosecco, Canti, IT	15	60	
Rosé	5oz	8oz	btl
Henry of Pelham, Niagara, ON	14	19	51
White			
Pinot Grigio, Monvin, IT	10	14	—
Pinot Grigio, Farnese, IT	11	16	47
Chardonnay, Jump, ON	12	18	48
Riesling, Cave Spring, ON	13	19	49
Pinot Grigio, Mission Hill, BC	15	22	59
Chardonnay, Tin Roof, CA	17	23	62
Sauvignon Blanc, Stoneleigh, NZ	17	23	62
Red			
Cabernet Sauvignon, Monvin, IT	10	14	—
Cabernet Sauvignon, Argento, AR	11	16	47
Malbec, Esmeralda, Tilia, AR	11	16	47
Cabernet Blend, Biff's Juicy Red, ON	12	18	48
Tempranillo, Campo Viejo, Rioja, ES	13	19	49
Chianti, Rocca delle Macie, Riserva, IT	15	22	59
Shiraz, Wyndham Estate, Bin 555, AU	15	22	59
Merlot, Tin Roof, CA	15	22	59
Malbec, Esquinas, Mendoza, AR	15	22	59
Cabernet Sauvignon, Fox Brook, CA	17	23	62
Pinot Noir, McManis, CA	18	26	68

SIGNATURE COCKTAILS

Sangria Bianco 3.5oz	14
Pinot Grigio, triple sec, peach lemonade, orange, blackberries	
Sangria Rosso 3.5oz	14
Cabernet Sauvignon, apricot brandy, blackberry lemonade, lemon, blackberries	
Burlesque Mule 1.5oz	14
Dillon's Selby strawberry rhubarb vodka, apricot brandy, lime, ginger beer, mint	
Peach Julep 1.5oz	13
Wild Turkey bourbon, peach liqueur, mint, lemon	
Too Soon? 1.5oz	14
Disaronno amaretto, cherry brandy, lemon, egg white	
416-Rum-Punch 1.5oz	13
El Dorado 3 Year Old rum, orange juice, pineapple juice, lime, nutmeg	
Mint 'n' Tonic 1.25oz	14
Dillon's Selby gin, peppermint schnapps, tonic, mint	
Jalapeño Margarita 1.5oz	13
Sauza Silver tequila, triple sec, jalapeño & chili syrup, lime	

DRAUGHT BEER

	12oz	16oz
Maison Selby Wit	7	8
Henderson Best Amber Ale	7	8
Lost Craft 'Milkshake' IPA	7	8
Lost Craft 'Revivale' Lagered Ale	7	8
Mill Street IPA	7	8
Mill Street Organic Lager	7	8
Side Launch Session IPA	7	8
Steam Whistle Pilsner	7	8
Estrella Damm	8	9
Stella Artois	8	9
Guinness 12oz / 20oz	8	10

All bottles listed are 750ml

WHITE BY BOTTLE

Champagne	
Taittinger Brut Réserve, FR	150
Chardonnay	
Kendall-Jackson, Reserve, CA	69
Domaine Laroche, Chablis, FR	74
La Crema, Sonoma Coast, CA	90
Sauvignon Blanc	
Henry of Pelham, Niagara, ON	49
Yealands, Marlborough, NZ	59
Te Henga, Marlborough, NZ	60
Kenwood, Sonoma County, CA	66
Pinot Grigio & Pinot Gris	
Mission Hill, Pinot Gris, BC	68
Santa Margherita, Pinot Grigio, IT	70
Other Interesting Whites	
McManis, Viognier, CA	66
Bighead, Chenin Blanc, ON	68

RED BY BOTTLE

Cabernet Sauvignon & Blends	
Jacob's Creek, Reserve, AU	57
Grayson Cellars, CA	66
Louis M. Martini, CA	70
Kenwood, Sonoma County, CA	76
Rodney Strong, CA	79
Decoy, Sonoma County, CA	100
Angels & Cowboys, Sonoma County, CA	110
Duckhorn, Napa Valley, CA	184
Merlot	
Wildass, Niagara, ON	60
Rodney Strong, CA	68
Malbec	
Luigi Bosca, La Linda, AR	57
Catena, Mendoza, AR	68
Tomero, Mendoza, AR	70
Pinot Noir	
Henry of Pelham, ON	57
Mission Hill, Okanagan Valley, BC	61
Bouchard Pere & Fils, Bourgogne, FR	74
La Crema, Sonoma Coast, CA	95
Shiraz	
Earthworks, Barossa Valley, AU	63
Penley Estate, Hyland, AU	72
Heartland, Langhorne Creek, AU	78
Other Interesting Reds	
Luccarelli, Primitivo, Puglia, IT	49
Bodegas Lan, Crianza, ES	55
Cruz de Piedra, Garnacha, ES	55
Henry of Pelham, Baco Noir ON	61
Cesari, Zardini, Amarone, IT	126

HAPPY HOUR DAILY FROM 2-6PM

- \$10 Signature Cocktails**
- \$6 Feature Beers**
Maison Selby Wit, Lost Craft 'Revivale', Lost Craft 'Eclipse'
- \$8 Glasses of Select Wines** 5oz
- \$10 Glasses of Select Wines** 8oz