



Beers

Pilsner- Mama's Little Yella Pils, Oskar Blues Brewery, Colorado, 12oz.	7
This Czech style Pilsner brewed in Longmont, Colorado is a refreshing ale brewed with 100% pale malt, German Specialty malt and Saaz hops. 5.3% ABV.	
Blood Orange Gose - Anderson Valley Brewing Company	7
This Blood Orange Gose is a tart, refreshing wheat ale that is kettle-soured with lactobacillus and brewed with sea salt and coriander. However, unlike traditional versions of the style, ours features liberal additions of blood oranges during fermentation. This imparts tangy citrus notes that complement the champagne-like flavors, creating a complex and sessionable ale perfect for any occasion. 4.2% ABV.	
Pale Ale - Tony Gwynn .394, San Diego, 12oz.	7
A San Diego style ale that was brewed with direct input from Tony Gwynn by Alesmith Brewing Co., references the highest single-season batting average he set back in 1994. Light bitterness and accentuated hoppiness to get you through all the innings! A portion of the proceeds are donated to the Tony and Alicia Gwynn Foundation. 6% ABV.	
Blonde Ale - Mission Brewery San Diego - Kolsch-Style Ale, 12oz.	7
The color of a pilsner and the character of an ale, Mission blonde adds a Kolsch yeast strain for fruitiness that compliments the blend of noble hops. Lager-like with a delicate dryness. 5% ABV.	
Belgian Wheat Beer - Allagash White, Portland, Maine, 12oz.	7
Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy. 5.2% ABV.	
Imperial IPA - Kook, Pizza Port San Diego	9
Double IPA brewed with CTZ, Amarillo, El Dorado, Melon and Chinook hops. 8.5% ABV	
IPA - "Two Hearted" Bell's, Michigan, 12 oz.	7
This classic American style IPA is all about balance. Delicate citrus hop aromas are perfectly balanced against just enough malt back bone to make this an incredibly refreshing beer. 7% ABV.	
American Wild Ale/ Sour Ale - Farmers Reserve Strawberry, Almanac Brewing Company, San Jose, 12 oz.	16
This blonde sour ale is tart, crisp and refreshing. Brewed with fresh Santa Cruz strawberries and aged in wine barrels, this beer is not only sour, but also complex and delicately nuanced. Extremely rare, enjoy one in house or take one home to age! 7.0% ABV.	
American Wild Ale/Sour Ale - Farmers Reserve Dogpatch, Almanac Brewing Co., San Jose, 12oz.	16
This barrel-aged wild ale is named for our San Francisco neighborhood and pays tribute to the Flanders Red style of beer. Aged in wine barrels, this lightly tart ale is brewed with California Rainier cherries using a house blend of wild yeasts, bacteria and SF sourdough yeast. Pair this complex ale with ripe figs & blue cheese or seafood bouillabaisse. 7.0% ABV.	
Julian Hard Cider - Julian, San Diego County, 12oz.	7
A hard cider made from fresh Julian apples, not sugary-sweet and filmy like imitation ciders; lightly carbonated, bright acid, tart apple flavor with a dry finish. 6.99% ABV.	
Milk Stout- Left Hand Milk Stout (Nitro), Left Hand Brewery, Colorado, 12oz	7
This nitro milk stout has a beautiful creamy mouthful with rich, roasty and mocha flavors. Aromas of vanilla, brown sugar, and coffee. This beer starts with rich chocolate flavors and finishes with a slight hop bitterness. 6% abv	
Russian Imperial Stout, Expedition Stout, Bell's Brewery INC., Kalamazoo, MI 12oz	10
Expedition stout offers a rich, malt body offering notes of chocolate, dark fruit, and roasted nuts. This ale begins with a slight hop bitterness, finishing with strong roasted and warming flavors. Pairs beautifully with our prosciutto wrapped dates! 10.5% ABV.	



Beverages

Coke (de Mexico!)	5
A more natural tasting Coke, made with real cane sugar.	
Tejava Iced Tea	4
Spindrift Sparkling Lemonade	6
Squeezed and bottled in Healdsburg, California, this refreshing soda consists of sparkling water, fresh squeezed lemon juice and pure cane sugar. Try with our Peach White Balsamic Vinegar for a simple and refreshing beverage!	
Limonitz Strawberry Sparkling Lemonade	6
Organic soda produced in Sonoma, California. Not too sweet, this refreshing take on sparkling lemonade is a healthy alternative. 6.00	
San Pellegrino 500 ML	4
Try our take on an Italian Soda. Ask your server about flavoring your Pellegrino with one of our delicious vinegars!	
Aqua Panna 1L	6

LA JOLLA'S BEST HAPPY HOUR! Monday - Friday 4pm - 7pm
\$3 off wines by the glass | \$2 off all beers
\$3 off Artisan Cheese Plate & We Olive Caesar Salad
\$2 off all Flatbreads & We Olive Dip Duo | \$7 off all bottles of wine

The inspiration behind our menu is to serve fresh, simple food that you can easily replicate at home. *Our featured artisan retail items, listed in green, are available for purchase.*

Ask your server for recipe ideas and recommendations.

www.weolive.com/recipes



Artisan Cheese & Charcuterie

EVOO, bread, crackers, artisan spreads, We Olive mustard, accoutrements

Artisan Cheese & Charcuterie Plate | 20

Artisan Cheese Plate | 17

Bites

Artisan Bread Plate | featured **Extra Virgin Olive Oil (EVOO)** and **Aged Balsamic** 3

Take home our featured olive oil for 10% off retail.

California Almonds | roasted in **EVOO** 7

Castelvetrano Olives | green Sicilian olives 7

Stuffed Peppadews | pickled African peppers, Genoa salami, goat cheese, **Aged Balsamic** 9

Crostini | bleu cheese walnut spread & **Blood Orange Balsamic** | roasted tomato, **Black Olive Tapenade**, Piave Vecchio 10 **add** | prosciutto 5

Prosciutto-Wrapped Dates | Medjool dates, bleu cheese spread, **Blood Orange Balsamic** 10

Signature Hummus | **Dukkah**, **Garlic EVOO** 13

Albacore Dip | fresh basil, cream cheese, **Sonoma Smoked EVOO**, **Meyer Lemon EVOO**, **Frantoio EVOO** 13

Parmesan Asiago Dip | **Parmesan Asiago Dip**, goat cheese, **Frantoio EVOO** 13

Dip Duo | Pick your two favorites (Signature Hummus, Albacore Dip, Parmesan Asiago Dip) 15

EXTRAS | more crackers 2, gluten free crackers 3, more veggies 3

Salads

We Olive "Caesar" Salad | We Olive signature "Caesar" dressing, Piave Vecchio, hand-torn **Garlic EVOO** croutons 11

Albacore Salad | We Olive Albacore Dip, arugula, fresh basil, carrots, lemon-honey vinaigrette 14

Fig, Bleu Cheese, Apple Salad | marinated Mission figs in **Mulled Spiced Vinegar**, walnuts, arugula 12

Burrata Salad | arugula, roasted tomatoes, Kalamata olives, **Tuscan EVOO**, **Aged Balsamic Vinegar** 14

Side Salad | arugula, **Blood Orange EVOO**, **Aged Balsamic**, vintage cheddar, sliced apples 6

Flatbreads

Artichoke Caper Flatbread | **Artichoke Caper Tapenade**, fresh mozzarella, basil, roasted tomato 12

Roasted Vegetable Flatbread | roasted tomato-**Black Olive Tapenade**, roasted mushrooms, arugula, Kalamata olives, *with your choice of Piave Vecchio or goat cheese* 13

Chicken Chili Verde Flatbread | **Jalapeno EVOO**-sour cream, vintage cheddar cheese, paprika 13

Duck Flatbread | bleu cheese spread, Medjool dates, roasted mushrooms, walnuts, **Meyer Lemon EVOO**, **Mulled Spiced Vinegar** 14

Fromage Flatbread | a blend of artisan cheeses, fresh basil, **Garlic EVOO** 10

Panini (served with house salad)

Caprese Panini | roasted tomato, basil pesto, fresh mozzarella, **Blackberry Balsamic**, **Basil EVOO** 12

Prosciutto & Salami Panini | arugula, **Sweet Balsamic Mustard**, Piave Vecchio, arugula 14

Chicken Panini | apple slices, vintage cheddar cheese, arugula, **Aged Balsamic** 13

ADD ONS | **Genoa salami, prosciutto, or roasted mushrooms** 5
chicken, or pulled duck 6

***Gluten-Free Options** | grilled "pita" bread brushed with **Garlic Olive Oil** 3