

# OLIVIA

## APPETIZERS TO SHARE

CHICK PEA STICKS with roasted garlic-tahini & red pepper coulis 7

CROSTINI & PROSCIUTTO with caramelized pears & local goat cheese 9

HERBED FRIES with aioli & tomato jam 6

WARMED BRIE pear-pecan pesto & crostini 8

SHRIMP & SCALLOP fennel purée & pickled vegetable salad 12

SOUP + SALADS \* ADD GRILLED PORTABELLA OR GRILLED SHRIMP SKEWER (+4) SEARED TUNA (+6)

SPICY LENTIL SOUP served with fried shallots 5

FIELD GREEN SALAD tomatoes, red onion, pickled carrots, cucumber & balsamic vinaigrette 6/10

0, CHOP spinach, romaine, local feta, kalamata-red pepper salsa, smoked tomato dressing & fried avocado 7/12

ARUGULA & CRESS with pickled eggplant & fennel, lemon vinaigrette & spiced goat cheese crisp 8/14

BISTRO FARE SERVED WITH CHOICE OF HERBED FRIES OR FIELD GREENS

LOCAL CHEESESTEAK shaved sirloin, melted cheddar, roasted portabellas & pickled red onion 15

EGGPLANT PANINI fried eggplant with marinara & tofu "ricotta" 13

BBQ PORK WRAP local pork, braised cabbage, sweet & sour sauce, in a crispy wrap 14

0, BURGER local, beer-basted beef, pasture-raised bacon, creamy gorgonzola & tomato 13

## HOUSE SPECIALTIES

RICOTTA GNOCCHI house made, served with truffle cream, brussels sprouts, asparagus & fried leeks 19

SUMAC ENCRUSTED TUNA STEAK seared rare with roasted red pepper coulis, white bean purée & pepperonata 20

0, THALI cumin braised lentils, tofu-bok choy stir fry, cucumber raita & cardamom rice 17

BLACKENED TILAPIA TOSTADA with kalamata salsa, local feta & lemon-herb cream 16

PAN SEARED SCALLOPS with spinach-fennel purée & ginger-paprika quinoa 23

FREE RANGE ROASTED CHICKEN served with sautéed sweet potatoes, shiitakes & brussels sprouts 21

DUCK 2 WAY confit leg, pan-seared breast, pomegranate glaze, with shiitake & toasted almond couscous 23

LASAGNA OSSO BUCCO braised local beef shanks, with ricotta, parmesan, roasted tomatoes & arugula salad 19

STEAK & FRIES grilled local beef, served with chive butter & asparagus 25

call 607.272.1020 write [info@kitchenandcocktail.com](mailto:info@kitchenandcocktail.com)

open everyday dinner 4p-late

dessert!

TRIPLE CHOCOLATE LAYER CAKE 6

with five-spiced creme anglaise and vanilla gelato

BANANA SPLIT 7

chocolate & banana spring roll, with triple cherry sorbet and vanilla gelato, candied walnuts & caramel

APPLE-HAZELNUT TART 6

with rum caramel, & hazelnut gelato

VANILLA PANNA COTTA 5

served with passion fruit puree

GELATO & SORBET- SCOOP 3 SAMPLER 6

changing regularly, sampler served with a tuile

## KID'S MENU

SOUP TODAY ask your server for today's special 5

FIELD GREEN SALAD\* greens with veggies and balsamic dressing 5

GRILLED CHEESE sourdough with melted local cheddar, choose fries or salad 6

GRILLED VEGGIE SANDWICH sourdough with mixed grilled vegetables, choose fries or salad 7

GRILLED FOCACCIA PIZZA with roasted tomatoes, melted cheddar & parmesan, served with green salad 7

PASTA penne, butter, parmesan 7

CHICKEN FINGERS fried to perfection, choose fries or salad 8

HAMBURGER local beef with lettuce, tomato & onion, choose of fries or salad 8 add cheddar (+1) bacon (+2)



white wine gl/hb/b

HOUSE WHITE 5/11/19

LOCAL VIDAL (DRY) Standing Stone 06, US 6/13/25

PINOT GRIGIO Il Conte 06, IT 7/15/29

SAUVIGNON BLANC Redbank 06, AUS 7.5/16/31

LOCAL RIESLING Ravines 06, US 8/17/33

CHARDONNAY Domaine Antugnac 06, FR 7.5/16/31

GRENACHE BLANC Domaine Lafage 06, FR 6.5/14/27

rose gl/hb/b

LOCAL GRENACHE Long Point 'Ciera' 06, US 6/13/25

red wine gl/hb/b

HOUSE RED 5/11/19

PINOT NOIR Ninth Island 05, AUS 9/19/37

LOCAL CAB FRANC Ravines 06, US 8/17/33

MERLOT Chateau Laulerie Bergerac 05, FR 7/15/29

TEMPRANILLO Marques de la Concordia 04, SP 8/17/33

SANGIOVESE Piazzano Chianti 06, IT 7/15/29

SYRAH Viña Chocalan 05, CHI 7.5/16/31

CABERNET Tomero 05, ARG 9/19/37

NEBBIOLO Produttori Barbaresco 'Torre' 04, IT 10/21/41

CABERNET (RESERVE) Pine Ridge Rutherford 04, US 95

bubbles gl/b

HOUSE SPARKLER 5/19

LOCAL DRY CIDER Eve's Cidery 'Northern Spy,' US 6/25

CAVA Juvé y Camps Reserva de la Familia 03, SP 7/29

LOCAL SPARKLER Hunt Country Brut NV, US 7/29

CHAMPAGNE Veuve Clicquot NV, FR 85

dessert gl/b

PORTO Graham's Six Grapes, PT 7

PORTO Smith Woodhouse Colheita 86, PT 9

MOSCATO D'ASTI Vietti Cascinetta 06, IT 7/29

refreshing

SPARKLING SPRING WATER Saratoga 3/6

STILL SPRING WATER Saratoga 3/6

LEMONADE 2

ORANGE JUICE 3.5

ICED TEA house brewed, unsweetened 2

LOCAL GINGER BEER Ithaca 3

LOCAL ROOT BEER Ithaca 3

POP assorted 2

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cocktails gl/cf

LOCO sauza tequila, triple sec, lime juice, sugar, salt, lime 8/18

POM & TONIC pama liqueur, tonic water, lime 7

BLUEBERRY MOJITO house-infused blueberry rum, lime, mint, sugar, soda 8

sparkling cocktails gl/cf

POM SANGRIA red wine, house sparkler, pomegranate juice, sauza tequila, triple sec, fruit 9/20

ITHACA 79 house-infused citrus vodka, hunt country sparkler, grenadine, twist 8

martinis

NEW YORK NOW heart of the hudson (apple) vodka, eve's cidery dry cider, triple sec, apple 8

ITHACAPOLITAN house-infused citrus vodka, triple sec, lime juice, cranberry juice, lime 8

GINGER SCREW tanqueray gin, lemon, lime, ithaca ginger beer, twist 8

drafts

ITHACA SEASONAL\* . . . . . 4

GUINNESS . . . . . 5

SARANAC BLACK FOREST\* . . . 4

LABATT BLUE . . . . . 3

HENNEPIN\* . . . . . 5

SIERRA NEVADA PALE ALE . . 4.5

ROOSTERFISH MAD MONK\* . . 4

SAM ADAMS . . . . . 4

\*Go Local! NY Breweries.

bottles

AMSTEL LIGHT . . . . . 4

CORONA . . . . . 4

BUD LIGHT . . . . . 3

UTICA CLUB\* . . . . . 2.75

DOGFISH HEAD PECHE . . . . . 4

HEINEKEN . . . . . 4

HOEGAARDEN . . . . . 5

bourbon

KNOB CREEK . . . . . 8

BOOKER'S . . . . . 10

BLANTON'S . . . . . 9

WILD TURKEY RARE BREED . . 8

scotch

AUCHENTOSHAN 10 . . . . . 7

BOWMORE 17 . . . . . 12

LAPHROAIG 10 . . . . . 8

MACALLAN 12 . . . . . 8

rum

MYERS'S . . . . . 7

APPLETON VX . . . . . 6

PITU CACHACA . . . . . 5

tequila

SAUZA BLANCO . . . . . 6

PATRON SILVER . . . . . 8

DON JULIO ANEJO . . . . . 9

vodka

SVEDKA . . . . . 6

ABSOLUT . . . . . 7

GREY GOOSE . . . . . 8

CHOPIN . . . . . 8

HEART OF THE HUDSON . . . . 7

gin

GORDON'S . . . . . 6

BOMBAY SAPPHIRE . . . . . 7

TANQUERAY . . . . . 7

OLD RAJ . . . . . 10