

MEET THE OLAMAIE TEAM

*Jesse Guererro, General Manager*

*Christopher Lindley, Sous Chef*

*Jonathan Sánchez, Pastry Sous Chef*

*Sam Favata, Beverage Director*

*Graham Rossi, Assistant General Manager*

*Olamaie*



*“Conversations about food have offered paths to grasp bigger truths about race and identity, gender and ethnicity, subjugation and creativity.*

*Today, Southern food serves as an American lingua franca.”*

*- John T. Edge*

## BY THE GLASS

### SPARKLING

Antech Cuvée Françoise Blanquette De Limoux Brut NV—19/68  
*Mauzac, Limoux, FR*

Meinklang "Prosa" Osterreich Frizzante Rosé 2022 —20/70  
*Pinot Noir, Zweigelt, Blaufränkisch, Burgenland, AT*

### ROSÉ

Duck Pond Cellars "Natural Path" 2022 —16/54  
*Pinot Noir, Chardonnay, Muscat, Gewürztraminer, Riesling, Pinot Blanc  
Willamette, OR*

Colle Trotta Cerasuolo d'Abruzzo Q500 2019 —17/60  
*Montepulciano, Abruzzo, IT*

### WHITE

Mary Taylor "Jean Marc Barthez" 2022 —17/60  
*Sauvignon Blanc, Semillon, Bordeaux, FR*

Casa Setaro "Campanelle" 2022 —19/68  
*Falanghina, Campania, IT*

David Finlayson "Camino Africana" 2021 —17/60  
*Chenin Blanc, Stellenbosch, ZA*

Veesart Vineyard "Grower Project" 2022 —17/60  
*Albariño, Lubbock County, TX*

### RED

Left Coast Cali's Cuvée 2021 —20/70  
*Pinot Noir, Willamette Valley, OR*

Domaine les Carmels "Les Caprices" 2020 —18/64  
*Merlot, Cadillac, Côtes de Bordeaux, FR*

Chateau des Adouzes "Le Tigre" Faugères 2021 —17/60  
*Grenache, Syrah, Carignan, Languedoc-Roussillon, FR*

Napa 1847 2020 —25/82  
*Cabernet Sauvignon, Napa Valley, CA*

### *Chef Amanda Turner, Chef de Cuisine*

CHEF AMANDA TURNER IS A TEXAS NATIVE THAT HAS SPENT FIFTEEN YEARS COOKING AND CREATING IN THE AUSTIN CULINARY COMMUNITY. DURING HER TENURE SHE HAS WORKED FOR MANY ESTEEMED CHEFS AND RESTAURANTS (UCHI/KO, ODD DUCK, JUNIPER, JESTER KING, TATSU-YA) WHERE SHE HAS DONE A BIT OF EVERYTHING INCLUDING PASTA, PASTRY, WHOLE ANIMAL BUTCHERY AND MORE. CURRENTLY THE CHEF DE CUISINE AT OLAMAIE, TURNER WAS A JAMES BEARD SEMIFINALIST FOR EMERGING CHEF IN 2022, AS WELL AS THE RISING STAR CHEF FOR STAR CHEFS IN 2023 AND TASTEMAKER CHEF OF THE YEAR FOR 2023. AT OLAMAIE, CHEF TURNER INTEGRATES HER MANY CULINARY INFLUENCES (PARTICULARLY HER BACKGROUND IN JAPANESE CUISINE) AND SKILLS IN A WHIMSICAL WAY WHILST SEEKING TO RECLAIM THE CONCEPT OF "FUSION", AND CONTINUES TO SHOWCASE THE VIBRANCE AND DEPTHS OF AUSTIN'S FLORA AND FAUNA AND THE VERSATILITY OF MODERN SOUTHERN CUISINE AND THROUGH THE LENS OF THE AFRICAN DIASPORA.

*Michael Fojtasek, Founder and Executive Chef*

MICHAEL FOJTASEK IS THE FOUNDER AND EXECUTIVE CHEF OF OLAMAIE, MAIE DAY, AND LITTLE OLA'S BISCUITS. MICHAEL OPENED OLAMAIE IN AUSTIN, TEXAS, IN AUGUST 2014 AFTER SEVERAL YEARS HONING HIS CRAFT AT SOME OF THE BEST RESTAURANTS IN THE COUNTRY. MICHAEL WAS A JAMES BEARD FINALIST FOR "BEST CHEF SOUTHWEST" IN 2018, 2019, AND 2020 AND FOOD & WINE MAGAZINE'S "BEST NEW CHEFS," IN 2015.

AS THE MAIEB GROUP HAS GROWN SO HAVE MICHAEL'S RESPONSIBILITIES BOTH CULINARILY, HE WILL ALSO BE THE EXECUTIVE CHEF FOR THE ALBERT HOTEL IN FREDERICKSBURG SET TO OPEN IN LATE 2024, AND AS A LEADING VOICE IN THE HOSPITALITY COMMUNITY BOTH LOCALLY AND NATIONALLY.



*Olamaie*

FOUNDED IN 2014 OLAMAIE HAS BEEN AT THE FOREFRONT OF AUSTIN'S RESTAURANT SCENE EVER SINCE. IT OFFERS A MODERN INTERPRETATION OF THE FLAVORS OF THE SOUTH AND COMBINES CREATIVITY AND TECHNICAL EXCELLENCE TO PROVIDE GUESTS WITH UNFORGETTABLE EXPERIENCES.

SINCE OPENING, OLAMAIE HAS RECEIVED RECOGNITION AND ACCLAIM FROM BOTH LOCAL AND NATIONAL PRESS. IT HAS RECEIVED NUMEROUS ACCOLADES, INCLUDING AUSTIN AMERICAN-STATESMAN'S 2015, 2017, AND 2019 "BEST RESTAURANT IN AUSTIN".

OLAMAIE CONTINUES TO SERVE AS A TOUCHSTONE FOR THE COMMUNITY IN ITS CHARITABLE WORK AND FOR THE INDUSTRY AS A WHOLE.

**COCKTAILS**

Rotating Daily Punch —16

Delta Dawn —18  
*Cazcabel blanco, green chile, hibiscus grenadine, grapefruit & lime juices, bitters, chamoy*

The Road Not Taken —17  
*Still Austin & St. George Terroir Gin, Heirloom Genepy, Lemon Juice, Spiced Apple Syrup*

Spare Boots —17  
*Noble Oak Rye, Heirloom Pineapple Amaro, House Gardenia Mix, Lime, Peychaud's, Fee Foam*

Spaghetti Western —19  
*TX Olive-Oil-washed Highborn Gin, Cathead Honeysuckle Vodka, Cherry Tomato-Infused Blanc Vermouth, Basil Eau de Vie, Olive*

Fringe Contender —18  
*Kooper Family Rye, Bonded Apple Brandy, Fig Liqueur, Cocchi Americano, Bitters*

Justicia —19  
*La Luna Black Label Mezcal, Heirloom Crème de Flora, Caffo Vecchio Calabrian Chili Amaro, Scrappy's Grapefruit Bitters*

**LOW - ABV**

Ola's Tonic —16  
*Montenegro & Nonino Amari, Lemon, Tonic, Orange*

Cherrymotxo —16  
*Cheerwine Cherry Cola, Red Wine, Aromatic Bitters, Mint*

**ZERO - PROOF**

Youth & Ease —16  
*Spiritless Jalisco, Housemade Shrub, Lime, Seasonal Syrup, Tonic*

The Second Arrangement —16  
*Seedlip Spice, Beet-Tarragon, Ginger-Turmeric, Lime, Habañero*

Velvet Heart —16  
*Ghia Aperitif & Berry, Hibiscus Grenadine, Lemon, Grapefruit, Rambler*

**BEER**

Meanwhile German Pils —8

St. Elmo Carl Kolsch —6

Rotating Local Pale Ale —12

Rick's Near Beer N/A —6

**NON - ALCOHOLIC**

Rambler Sparkling Water

Fever Tree Indian Tonic Water

Fever Tree Ginger Ale

Housemade Ginger Beer

Cheerwine Cherry Cola

Coke & Diet Coke

Michael Fojtasek, Executive Chef  
Amanda Turner, Chef de Cuisine

## FIRST COURSE

Oysters "Rockafella" <i>Seasonal oyster, collard greens, herbsaint</i>	—6 ea
Eldo, Haro Cheese <i>Seasonal fruit, fennel pollen, honey</i>	—16
Beef Tartare <i>Beet, egg yolk, mustard, herbs and flowers</i>	—22
Smoked Amberjack Crudo <i>Leche de Tigre, celery, chili crunch</i>	—22
Hopi Blue Corn Hushpuppies <i>Caramelized onion dip, trout roe</i> *ADD STURGEON CAVIAR +20	—18
Butter Beans <i>Black pepper, chive, Carlyle's sourdough</i>	—16
Warm Brassicas <i>Buttermilk whip, gulf XO, southern furikake</i>	—18
Smoked Cabbage <i>Alabama BBQ, conserva mushrooms, chow chow</i>	—20
Smoked Beef Belly <i>Poirer's cane syrup glaze, scallion</i>	—22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.\*

## BOURBON

Angel's Envy Kentucky Straight	—17
Balcones Pot Still	—14
Barrell Armida	—28
Barrel Dovetail GOLD	—95
Garrison Brothers Texas	—27
Michter's Small Batch	—18
Milam & Greene Triple Cask	—16
Noble Oak Sherry Cask	—14
Old Grandad Bonded	—12
Still Austin Cask Strength	—20
Still Austin High Rye Bourbon	—25
Treaty Oak Distilling Ghost Hill	—12
Wathen's Single Barrel	—17

## RYE

Angel's Envy	—30
Balcones 100 Proof Texas	—14
Barrell Seagrass	—28
Fierce Whiskers TX Straight Rye	—19
Kooper Family	—15
Michter's Single Barrel	—17
Noble Oak Port Cask	—14
Rare Perfection 15 yr Cask Strength	—60
Rittenhouse Bonded	—12
Sazerac Rye	—14
Still Austin Rye	—17
Still Austin Cask Strength Rye	—20
V.O. St. Nick Reserve Cask Strength	—60
Wild Turkey 101	—12
Willet 4yr	—22

## SCOTCH & OTHER WHISKEYS

Balcones Single Malt	—19
Corsair Triple Smoke	—13
Del Bac Dorado Mesquite Smoked	—22
Highland Park 18yr Single Malt	—45
J. Rieger Kansas City Whiskey	—17
Laphroig 10 Year	—21
Macallan 12 yr	—20
Red Breast 12 yr	—17
St. George Baller Single Malt	—19
The Famous Grouse Blended Scotch	—14
Westland Single Malt	—17

**VODKA**

Boyd & Blair Potato  
 Dripping Springs  
 Grey Goose  
 Kástra Elión  
 Ketel One  
 St. George Green Chile

**GIN**

Bluecoat American Dry  
 Botanist  
 Highborn Texas  
 Hendrick's  
 Principe de los Apostoles Mate  
 Plymouth  
 Sipsmith London Dry  
 Still Austin Rye Gin  
 St. George Terroir  
 Tanqueray No. 10  
 WildJune "Western"

**AGAVE & DESERT SPIRITS**

La Luna Cupreata Michoacan Mezcal  
 Mal Bien Victor y Emanuel Ramos  
 El Jolgorio Barril Mezcal  
 Del Maguey Tobala Mezcal  
 Del Maguey Crema  
 Rey Campero Espadin Mezcal  
 Casa Amaras Cupreata Mezcal  
 Yola Mezcal

**AGAVE** *(continued)*

—14	Cazcabel Blanco	—14
—14	Don Julio Añejo	—22
—15	Don Julio 1942 Añejo	—60
—16	Fortaleza Blanco	—16
—15	Fortaleza Reposado	—25
—15	Fortaleza Añejo	—35
	Gran Centenario Reposado	—14
	LALO Blanco	—15
	La Gritona Reposado	—18
—12	Mijenta Blanco	—14
—16	Mijenta Reposado	—22
—12	Siete Leguas Blanco	—15
—15	Siete Leguas Reposado	—22
—12		
—14	<b>RUM &amp; CANE</b>	
—14	Appleton Estate 8yr Reserve	—15
—12	Diplomático Planas	—12
—12	Diplomático Reserva Exclusiva	—14
—16	El Dorado 3 yr	—11
—14	El Dorado 12 Year	—14
	Hamilton Jamaican Pot Still Black	—14
	Plantation Pineapple	—12
	Plantation OFTD	—14
	Real McCoy 5yr	—12
—14	Rhum Neisson Agricole	—12
—27	Rhum Barbancourt 8 yr	—14
—35	Rhum Barbancourt 15 yr	—20
—30	Santa Teresa 1796 Solera	—12
—14	Smith & Cross Navy Strength Jamaican	—14
—16	Sol Tarasco Charanda Añejo Con Hongos	—14
—20	Wray & Nephew White Overproof	—12
—18	Worthy Park Jamaican	—12

**ENTRÉES**

Blackened Dayboat Fish <i>Blue-crab sauce, Carolina gold rice, chive</i>	—55
Chicken Pressé <i>Biscuit dumplings, fennel, jus</i>	—45
Rabbit Roulade <i>Confit rabbit, glazed carrots, mustard</i>	—45
Gumbo Z'Herbes <i>Braised winter greens, calico rice, smoked mushrooms</i>	—40
Jefferson Red Rice with Gulf Shrimp <i>Tabasco, sofrito, house crackers</i>	—45
Grilled Pork Chop <i>Jerk spice, field peas, apple, potlikker</i>	—65
Texas-Raised Wagyu Beef	—130

**SIDES**

OUR FAMOUS BUTTERMILK BISCUIT —4  
*\*ADD STURGEON CAVIAR AND CREME FRAICHE +20*

CHEDDAR GREEN CHILE GRITS —12  
 WHIPPED POTATOES —12  
 SPRING SALAD WITH BEEF FAT VINAIGRETTE —12

*All changes and substitutions are politely declined*

## DESSERT COURSE

Grasshopper Pie Semifreddo <i>Creme de menthe, Chocolate graham cracker, Mirror glaze</i>	—16
Hummingbird Cake <i>Cream cheese frosting, banana caramel, pineapple</i>	—16
Strawberry-Beet Sorbet Sundae <i>TX Strawberries &amp; Beets, TX Olive Oil crumble</i>	—14
Eldo, Haro Cheese <i>Seasonal fruit, fennel pollen, honey</i>	—16

## AFTER-DINNER COCKTAILS

Birthday Suit <i>Brown butter &amp; white miso Centenario reposado tequila, J. Rieger Caffè Amaro, demerara, Desnudo cold brew</i>	—16
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## FORTIFIED WINES

Bodkin Wines, Late Harvest Sauvignon Blanc <i>Lake County, CA</i>	—18
Donnafugata “Ben Ryé” Passito di Pantelleria, <i>Sicily, IT</i>	—25
Carcavelos Vinho Generoso, “Quinta dos Pesos”, Manoel Bullosa 1999 <i>Carcavelos, PT</i>	—20
Warre’s “Otima” 20 yr Tawny NV, <i>Porto, PT</i>	—25
Rare Wine Co. Historic Series “Boston Sercial” Madeira NV, <i>Madeira, PT</i>	—25
Rare Wine Co. Historic Series “Charleston Sercial” Madeira NV, <i>Madeira, PT</i>	—25

## AMARI

Amaro di Angostura	—12
Amaro Cio Ciaro	—12
Amaro Montenegro	—12
Amaro Nonino	—17
Amaro di S. Maria al Monte	—12
Amico Amaro	—12
Aperol	—12
Averna	—12
Bigallet China-China	—12
Branca Menta	—12
Campari	—12
Cardamaro	—12
Cynar	—12
Fernet Branca	—12
Heirloom Pineapple Amaro	—14
J. Rieger Caffè Amaro	—12
L’Aperitivo Nonino	—12
Lo-Fi Gentian Amaro	—12
Luna Amara	—12
Luxardo Amaro Abano	—12
Meletti	—12
Mr. Black Cafe Amaro	—14
Ramazzotti	—10
St. George Bruto Americano	—12
Salers	—12
Sfumato	—12
Suze	—10
Vecchio Amaro del Capo Caffo	—12

## EAU DE VIE & BRANDY

Balcones Rumble	—16
Barsol Quebranta Pisco	—12
Blume Marillen Apricot Eau-de-Vie	—11
Lairds Bonded Apple Brandy	—12
L’Encantada 4.0 XO Bas Armagnac	—30
L’Encantada “Tattoo Series” Brandy	—45
Pierre Ferrand 1840	—14
Nonino Moscato Grappa	—20

## CORDIALS & LIQUEURS

Amaretto Caffo Fratelli d’Italia	—12
Bailey’s Irish Cream	—12
Benedictine	—12
Lazzaroni Amaretto	—12
Yellow Chartreuse	—16
Green Chartreuse	—18
Paparajote Mexican Ginger Liqueur	—11
Strega Italian Herbal Liqueur	—12
St. Germain Elderflower Liqueur	—12
Vieux Pontarlier Absinthe Superieur	—22

## VERMOUTH

Carpano Antica Sweet	—12
Cocchi Americano Blanc	—10
Cocchi Rosa	—10
Cocchi di Torino Sweet	—10
Dolin Dry	—10
Dolin Blanc	—10
Lo-Fi Dry	—10



## SPARKLING

Etienne Calsac, "Les Rocheforts Terroir de Bisseuil" Blanc de Blancs Premier Cru Extra Brut, Champagne, FR, NV \$225

Andre Robert Terre du Mesnil, Grand Cru Blanc de Blancs, Le Mesnil-sur-Oger, Champagne, FR NV \$250

Lafalise Froissart "Cuvée 276" Grand Cru Blanc de Noir, Verzenay, Champagne, FR 2018 \$300

Michael Malat, Brut Rosé, Kremstal, AT, 2017 \$105

Gran Moraine, Brut Rosé, Willamette Valley, OR \$135

## PINK + ORANGE + MORE

Sylvain Pataille "Fleur de Pinot" Marsannay la Cote, Burgundy, FR 2021 \$275

Domaine de Terrebrune, Mourvedre blend, Bandol, FR 2021 \$88

Venus la Universal "Dido La Solució" Garnacha Rosa, Monstant, Catalunya, SP 2021 \$85

Arnot-Roberts, Touriga Nacional, CA 2022 \$75

Big Table Farm "Laughing Pig" Pinot Noir, Willamette Valley, OR 2022 \$90

Grosjean, Premetta, Valle d'Aosta, IT 2022 \$90

Ficomontanino "Zacinta Revi" IGT Toscana Bianco, Tuscany, IT 2022 \$85

Ficomontanino "Noble Kara" Rosato, Tuscany IGT, IT 2022 \$80

Hirsch Estate, Pinot Noir, Sonoma, CA \$125

Meyer-Nakel, Pinot Noir, Ahr, DE 2021 \$90

## WHITE

Hermann J. Wiemer "Flower Day" Riesling, Finger Lakes, NY 2020 \$75

Renaissance "Les Marnes" Sauvignon Blanc, Sancerre, FR 2021 \$125

Spottswode, Sauvignon Blanc, Napa, CA 2022 \$135

Nals Magreid "Sirmian" Pinot Bianco, DOC Alto Adige, IT 2020 \$80

Maloof, "Temperance Hill" Pinot Gris, Eola-Amity Hills, Willamette, OR, 2021 \$95

Quintodecimo "Exultet" Fiano di Avellino, DOCG, IT 2022 \$130

Le Roc des Anges "Llum" Grenache Blanc Blend, Côtes Catalanes, Languedoc-Roussillon, FR 2021 \$75

Alexandre Bonnet, "Les Riceys" Coteaux Champenois Blanc, Chardonnay + Pinot Noir, Champagne, FR 2020 \$150

oo Wines "VGW" Chardonnay, Willamette Valley, OR 2021 \$170

Domaine Bernard Defaix "Cote de Lechet Reserve" 1er Cru, Chablis, Burgundy, FR 2009 \$140

Pernot-Belicard, VV Chardonnay, Mersault, Burgundy, FR 2021 \$250

Phelan Farm, Savignin + Chardonnay, San Luis Obispo Coast, CA 2021 \$190

Littorai "Thieriot Vineyard" Chardonnay, Sonoma Coast, CA 2021 \$275

## RED

Outward Wines, "Presqu'ile Vineyard" Gamay, Santa Maria Valley, CA 2020 \$80

Clos de Mez Mademoiselle M Fleurie, Gamay, Beaujolais, FR 2021 \$75

Nicolas Jay "Ensemble" Pinot Noir, Willamette, OR, 2021 \$175

Danjean-Berthoux "Meix au Roi" Givry, Côte Chalonnaise, Burgundy, FR 2020 \$80

Alexandre Salmon "Le Bouxin" Coteaux Champenois Rouge, Pinot Meunier, Champagne, FR 2018 \$330

Louis Jadot "Clos de la Barre" 1er Cru, Monopole, Volnay, Côte de Beaune, Burgundy, FR 2019 \$245

Le Roc des Anges "Unic" Grenache Noir, Languedoc-Roussillon, FR \$85

Emme Wines "For you, Anything" Carignan, Mendocino, CA 2022 \$75

Château Vannières, Mourvèdre + Grenache, Bandol, FR 2019 \$130

Domaine Milan "Haru" VDF Rouge, Grenache Noir, Syrah, Cinsault, Provence, FR 2021 \$85

Domaine Isabel Ferrando "Colombis" Chateauneuf-du-Pape, Rhône Valley, FR 2020 \$450

Malvira "Renesio" Riserva, Nebbiolo, Roero, IT 2017 \$140

Giovanni Manzone "Gramolere" Nebbiolo, Barolo, IT 2017 \$150

Giovanni Manzone "Gramolere Riserva" Nebbiolo, Barolo, IT 2015 \$250

Casa Emma "Gran Selezione" Sangiovese, Chianti Classico, Tuscany, IT 2017 \$150

Val Di Suga "Poggio al Granchio" Sangiovese Grosso, Brunello di Montalcino, Tuscany, IT 2016 \$215

La Rioja Alta "Viña Arana Gran Reserva" Tempranillo, Rioja, SP 2015 \$135

Château Du Parc, Merlot blend, Saint-Émilion Grand Cru, Bordeaux, FR 2016 \$120

Château Bélair-Monange "Annonce" Merlot blend, Saint-Émilion Grand Cru, Bordeaux, FR 2014 \$200

Once and Future "Oakley Road" Zinfandel, Napa Valley, CA 2019 \$125

Failla "Estate Vineyard" Syrah, Sonoma, CA 2021 \$130

Jean-Louis Chave, Syrah, Saint-Joseph, Northern Rhône, FR 2021 \$245

MAHA Estate "Backlit" Petit Sirah, Mourvèdre, Carignan, Paso Robles, CA 2019 \$260

Picayune "Rive Gauche" Cabernet Sauvignon, Napa Valley, CA 2018 \$160

Heitz Cellars, Cabernet Sauvignon, Napa Valley, CA 2018 \$215

Arrow & Branch, Cabernet Sauvignon, Napa Valley, CA 2018 \$375

Klipsun, Cabernet Sauvignon blend, Red Mountain, Columbia Valley, WA 2020 \$145