

DESSERT

Warm French Vanilla Buttercreme Cake <i>Served warm with a berry garnish</i>	5.95
Warm Chocolate Fudge Buttercreme Cake <i>Served warm with a berry garnish</i>	5.95
Add a Topping (Pecan Peanut Butter, Chocolate Ganache, Fresh Berry)	.95

Chocolate Fudge Cloud Nine 6.95
Our famous chocolate buttercreme cake folded with clouds of real whipped creme and topped with ganache and fresh berry.

French Vanilla Cloud Nine 6.95
Our famous vanilla buttercreme cake folded with clouds of real whipped creme and served with fresh strawberries.

Brownie Bite Sundae 5.95
Warm brownie bite, vanilla ice cream, chocolate ganache, real whipped cream and caramelized walnuts.

Warm White Chocolate Chunk Bread Pudding 6.95
Served with real whipped creme, butter rum sauce and topped with caramelized walnuts...a house favorite!

FRESH BAKED COOKIES AND MUFFINS

Orange Cranberry Mini Muffins .75	Cookies 2.85
Morning Glory Mini Muffins .75	White Chocolate Chunk Macadamia Toffee Heath Crunch Chocolate Chunk Double Chocolate Caramel Walnut Oatmeal Raisin Moist Peanut Butter Sugar Cookie

CHILDREN'S MENU

Peanut Butter & Jam 6.50
On white or wheat bread served with chips and a mandarin orange cup.

Grilled Cheese 6.50
On white or wheat bread served with chips and a mandarin orange cup



I am grateful to God and to my parents for the opportunity of Olexa's. My mother, Marilyn, has been my source of inspiration as she has given her recipes and endless hours of help in the kitchen. It is my father, Russell, who keeps it all running smoothly. We hope you will find a refreshing spirit in this place as well as delicious food. To our customers, I thank you.

Diane Olexa

BEVERAGES

Soft Drinks 2.50	SPARKLING
<i>Coke, Diet Coke, Mr. Pibb, Sprite and Coke Zero, Soda Water</i>	Champagne 6.75/36
Iced Tea 2.50	Cielo Prosecco 6.75/36
Lemonade 2.50	Mimosa 6.75
Coffee 2.50	WINE by the glass
Hot Tazo Tea 2.50	Pierre Amandieu 8.95
Perrier 2.50	Rodney Strong Chard 8.95
Bottled Water 1.75	Cielo Pinot Grigio 6.95
Milk 8oz 1.95	Cielo Pinot Noir 6.95
Orange Juice Small 8oz 2.95	MIXED
Large 14oz 3.95	Bloody Mary 6.95
BEER by the bottle	Berry Picker 7.95
Domestic/Imported 3/4	<i>Mixed berries, fresh mint and Rum with a splash of raspberry lemonade</i>

SPECIALTY BEVERAGES BY THE CARAFE

Raspberry Iced Tea 7.95 or Raspberry Lemonade 7.95
serves 1-2 with lemon slices, mixed berries and fresh rosemary

TAKE OUT

	8oz.	16oz.
Chicken Salad	6.99	12.99
Seafood Louie Salad	7.99	15.99
Creamy Dill Caper Pasta Salad	3.99	6.99
Corn & Black Bean Salad	3.99	6.99
Loaded Baked Potato Salad	3.99	6.99
Pimento Cheese	4.99	9.99
Seasonal Fresh Fruit Salad	3.99	6.99
Cranberry Bacon Pecan Slaw	4.99	9.99
Olive Tapenade/Basil Pine Nut Pesto	7.99	15.99
French Boursin Cheese	9.99	19.99
House Balsamic Vinaigrette Dressing	6.99	bottle
Sweet Vidalia Onion, Chipotle, Caesar or Cheddar Chardonnay Dressing	5.99	bottle
House Special Sandwich Sauce	5.99	bottle
Caramelized Walnuts/Caramelized Spiced Pecans	13.95	bag
Happy Crunch	9.95	bag
Whole Quiche of the day	22.00	
Soup by the quart	15.99	



OLEXA'S

CATERING · CAFE · CAKES

205-871-2060

2838 Culver Road
Mountain Brook, AL 35223

www.olexas.com

APPETIZERS

Warm Brushetta 7.95
Roma Tomato, Olive Tapenade, Artichoke Hearts, Pesto and Goat Cheese served atop warm slices of buttery baguette.

French Boursin Cheese 4.75
A delightful portion of our house made boursin served with seeded and cracked pepper crackers. Pair this creamy herbed cheese with a glass of wine and you'll think you are in a courtyard in France!

Shrimp & Lobstertini 8.95
A delicious blend of shrimp, crab and lobster tossed with our house made Louie dressing and served in a martini glass with lemon and shrimp garnish.

Savory Sampling 10.95
Our two chicken salads, dill caper pasta, loaded baked potato salad, pimento cheese, corn and black bean salad, cranberry bacon pecan slaw and seafood louie salad.

Parmesan Avocado Bake 8.95
Fresh avocado, roma tomato, red onion, cilantro and garlic, topped with chipotle, melted parmesan and bacon served with buttered baguette.

SOUP OF THE DAY

4.75 cup/6.95 bowl

Our housemade soup served with buttery warm french baguette.

THE SAVORY TRIO

Our weekly selection of a 1/2 grilled Signature Panini, specialty salad, and your choice of soup

12.95

SAVORY CREPES

served with a strawberry mandarin side salad with caramelized walnuts and our house balsamic vinaigrette dressing.

Seafood Crepes 13.95
Crab, lobster and shrimp in a savory sherry cream sauce

Chicken Crepes 12.95
Tender chicken in a savory sherry cream sauce

QUICHE OF THE DAY

A flaky butter crust filled with savory egg custard and choice fillings.

with Salad 11.95
Spring mix salad with our house made balsamic vinaigrette, a mini muffin and your choice of quiche

with Fruit 12.95
Seasonal chilled fresh fruit, a mini muffin and your choice of quiche

with Soup 13.95
A warm cup of our signature tomato basil bisque or our soup of the day, muffin and your choice of quiche

SIDES \$2.75

*Creamy Dill & Caper Pasta Salad
Corn & Black Bean Salad
Loaded Baked Potato Salad
Cranberry Bacon Pecan Slaw*

*Side Caesar Salad ...add \$2.50
Spring Mix Salad with balsamic vinaigrette and caramelized walnuts
Seasonal Fresh Fruit Salad*

SALADS

The Savory Trio

Our weekly selection of a 1/2 grilled Signature Panini, specialty salad, and your choice of soup

12.95

Chicken Salad Signature 12.95
Your choice of our smoked almond OR caramelized pecan chicken salad, basil roma tomato and egg wedges on a bed of spring mix and our house made balsamic vinaigrette dressing.

Chicken Salad Special 12.95
Your choice of our savory smoked almond OR caramelized pecan chicken salad with fresh fruit and a mini muffin.

Chicken Salad Sampler 11.95
Delightful portions of our house made smokehouse almond OR caramelized pecan chicken salad, dill caper pasta salad, loaded baked potato salad and corn and black bean salad roma tomato on a bed of spring mix dressed with our house made balsamic vinaigrette.

Baby Spinach 10.95
Fresh baby spinach, granny smith apple slices, crumbled bleu cheese, caramelized walnuts and dried cranberries served with a sweet vidalia onion dressing.
Add Grilled Chicken or Roast Beef 2.50
Smoked Almond OR
Caramelized Pecan Chicken Salad 3.50

Chicken Tomato Bacon Caesar 13.95
Chilled crisp romaine tossed & topped with shaved parmesan cheese, tender chopped chicken, crumbled bacon, diced tomato and seasoned croutons served with a creamy caesar dressing.

Walnut & Goat Cheese 10.95
Creamy goat cheese, olive tapenade, basil pine nut pesto and roma tomato on a bed of spring mix topped with caramelized walnuts and served with our house made balsamic vinaigrette dressing.
Add Grilled Chicken or Roast Beef 2.50
Smoked Almond OR
Caramelized Pecan Chicken Salad 3.50

Strawberry Mandarin 10.95
Fresh strawberry slices, mandarin oranges, bleu cheese and caramelized walnuts on spring mix dressed in our housemade balsamic vinaigrette.
Add Grilled Chicken or Roast Beef 2.50
Smoked Almond OR
Caramelized Pecan Chicken Salad 3.50

Seafood Louie 14.95
A delicious blend of shrimp, crab meat and lobster tossed in our housemade Seafood Louie dressing served with delightful portions of dill caper pasta salad and loaded baked potato salad on a bed of spring mix and garnished with basil roma tomato, egg slices and lemon.

Southwest 11.75
Corn and Black bean salad, Monterey jack cheese, basil roma tomato, fresh cilantro and red onion on spring mix served with both our house made balsamic vinaigrette and creamy chipotle dressings.

Add Grilled Chicken, Roast Beef, Smoked Turkey 2.50

California Cobb 13.95
Our rendition of the famous... roasted chicken, crumbled bacon, blue cheese, diced red onion, egg and tomato served with ranch dressing, our house balsamic, and a side of guacamole.

Cheddar Chardonnay 9.95
Basil roma tomato, cheddar cheese, green onion, egg wedges on Spring Mix with both a wine and cheese dressing and our house balsamic vinaigrette dressing.

Add Grilled Chicken or Roast Beef 2.50
Smoked Almond OR
Caramelized Pecan Chicken Salad 3.50

Black & Bleu 12.95
Tender sliced roast beef, crumbled bleu cheese, red onion and basil roma tomato on a bed of spring mix served with our house made balsamic vinaigrette dressing.

*A 20% gratuity will be added to parties of 6 or more.
OLEXA'S Cafe is available for private parties. Just ask any of our staff for more information.*

HOT PANINI SIGNATURE SANDWICHES

Turkey Parmesan Panini 10.95
Sliced oven roasted turkey breast with marinated artichoke hearts, roma tomato, Parmesan cheese and our special sauce on grilled focaccia.

Smokey Turkey Panini 10.95
Smoked turkey, pecanwood smoked bacon, smoked gouda cheese, caramelized sweet onion, roasted red peppers and smoked mayonnaise on golden grilled sourdough.

Turkey Crunch 10.95
Smoked Turkey, melted provolone, cranberry bacon pecan slaw, with a zesty sweet vidalia dijon on golden grilled sourdough.

Open Faced Ham & Asparagus 9.95
A slice of grilled sourdough bread topped with our special sauce, ham, asparagus and melted monterey jack cheese served Parisian style.

Beef & Cheddar Chipotle Panini 10.95
Tender sliced roast beef, melted cheddar cheese, red onion and a creamy chipotle sauce on golden grilled sourdough.

Portabello and Smoked Gouda Panini 10.95
Marinated portabello mushrooms with caramelized onions, roasted red pepper and smoked Gouda cheese with our cheddar Chardonnay sauce on focaccia.

Spinach and Tomato Veggie Panini 9.95
Spinach, roma tomato, red onion, marinated artichoke, goat cheese and our special sauce on golden grilled sourdough.

Bistro Grilled Chicken Panini 10.95
Grilled chicken breast topped with melted provolone, crispy bacon, lettuce, tomato, red onion and our special sauce served on golden grilled sourdough.

Chicken and Pesto Provolone Panini 9.95
Grilled chicken, roasted red peppers, caramelized onion, pesto aioli on grilled focaccia.

Beef, Bacon & Swiss Panini 11.95
Roast beef, pecanwood smoked bacon, swiss cheese and smoked mayonnaise on grilled focaccia.

BISTRO FAVORITE SANDWICHES

The "Ultimate" Grilled Cheese 11.95
Golden grilled sourdough with sharp cheddar and monterey jack cheeses, pesto and our special sauce paired with our tomato basil bisque and your choice of chips or salad.

Seafood Salad Croissant 11.95
Shrimp, crab and lobster in our house made Louie dressing, lettuce and tomato served on a buttery croissant.

The "Ultimate" BLT 9.95
Pecanwood smoked bacon, cheddar cheese, lettuce, tomato and smoked mayonnaise on golden grilled sourdough.

Grilled Pimento Cheese 9.95
Homemade pimento cheese, lettuce, tomato, on golden grilled sourdough.
add bacon \$1.25

All sandwich plates served with your choice of chips or spring mix salad lightly dressed in our house made balsamic vinaigrette. substitute Caesar salad... \$2.00 substitute cup of soup...\$2.50