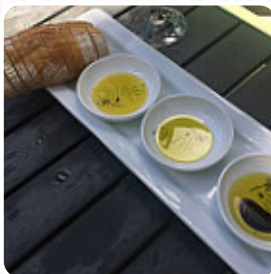


We Olive Wine Menu

<https://menulist.menu>

602 East 500 South UT 84102, Salt Lake City, United States
(+1)8014487489 - <http://weolive.com/salt-lake-city/>



The menu of Permanently Closed We Olive Wine from [Salt Lake City](#) includes 129 menus. On average, menus or drinks on the card cost about \$15.9. The categories can be viewed on the menu below. What [User](#) likes about

Permanently Closed We Olive Wine:

My family and I went to We Olive Saturday night for dinner and we really enjoyed the entire evening. The food was so tasty and enjoyable. Go and order the wrapped dates...I will dream about them. The whole table had the pear olive oil mimosas and they were fantastic. Our server was very professional, fun, and extremely informative.

She knew the menu, all the differences in the olive oils, and gave us great suggestion... [read more](#). The restaurant also offers the possibility to sit outside and eat in nice weather, And into the accessible rooms also come visitors with wheelchairs or physical limitations. For quick hunger in between, Permanently Closed We Olive Wine from Salt Lake City offers **scrumptious sandwiches, healthy salads, and other treats**, as well as hot and cold drinks, The barbecued food is freshly cooked here on an open flame. After the meal (or during it), you can still relax at the bar with a **alcoholic or non-alcoholic drink**, You'll also find tasty bites, cake, small snacks and chilled refreshments and hot drinks here.

We Olive Wine Menu



Non alcoholic drinks

LEMON

Antipasti

BURRATA \$4.0

Sandwiches

ITALIAN SANDWICH \$14.0

Salad

CHOPPED SALAD \$2.7

Chicken dishes

BBQ CHICKEN \$14.0

Dessert

CHEESE PLATE \$14.0

QUESADILLA

CHEESE ONLY \$3.0

Extra Beilagen

PARMESAN DIP \$2.6

Soft drinks

JUICE

Paninis

CAPRESE PANINI \$12.0

Gefüllte Panini

SALAMI PANINI \$13.0

Pizzen - Normal Ø 28cm

SIDE \$7.0

Tapas Vorspeisen

PEPPADEWS

Nigiri & Sashimi

ALBACORE \$13.0

Small Bites

CROSTINI PLATE \$2.3

Vegetable dishes

PROSCIUTTO ASPARAGUS \$4.0

Featured Items

ARTISAN BREAD \$3.0

Modifiers

GLUTEN FREE CRACKERS \$3.0

Wood Fired Pizza

ARTICHOKE CAPER \$12.0

Hors d'Oeuvres

STUFFED PEPPADEWS \$9.0

Sandwiches on Pita Bread

HUMMUS SANDWICH \$14.0

To Start

PROSCIUTTO-WRAPPED DATES \$11.0

We Olive Wine Menu



Mimosas

ORCHARD \$14.0

Salads and Bowls

VEGGIE CHOPPED SALAD \$1.9

Chef-Designed Salads

ORCHARD SALAD \$2.0

More

CRACKERS \$3.0

5th Course

ARTISAN CHEESE \$18.0

Dips

TOMATO BASIL DIP \$14.0

Charcuterie & Cheeses

CHARCUTERIE ONLY \$3.2

Cicchetti

ALMOND OLIVES \$1.5

Wine Wednesday

FEATURED WINES ALL DAY

Justin Bieber Hour

CROSTINI'S \$580.0

Condiments and Sauces

HUMMUS \$2.3

Craving Something Sweet?

BURNT ALMOND CHOCOLATE ICE CREAM \$3.0

Restaurant Category

BAR

Appetizers

CROSTINI \$9.0

HUMMUS PLATE \$8.0

Extras

GLUTEN FREE PITA \$4.0

WASABI

Side dishes

ORIGINAL HUMMUS \$13.0

BOWL OF OLIVES \$4.0

Drinks

GLASS OF WINE

SAKE

Main

CASTELVETRANO OLIVES \$7.0

DATES \$2.3

These types of dishes are being served

BREAD

PANINI

We Olive Wine Menu



Starters

CHEESE CHARCUTERIE	\$20.0
DIP DUO	\$14.0
CHARCUTERIE	

Bites

CHARCUTERIE MUSTARD	\$20.0
BOWL OF ALMONDS	\$7.0
BURRATA BOWL	\$9.0
ALBACORE DIP	\$2.8

Salads

VEGGIE CHOPPED	\$13.0
CHOPPED	\$14.0
CAPRESE	\$12.0
MEDITERRANEAN SALAD	\$1.7
CAPRESE SALAD	\$2.3

Non-Alcoholic Beverages

SAN PELLEGRINO – SPARKING WATER	\$3.0
SAN PELLEGRINO – FICODINDIA E ARANCIA	\$3.0
SAN PELLEGRINO – LIMONATA	\$3.0
TEJAVA – ICED TEA	\$3.0
GARWOOD'S – MILD GINGER BEER	\$3.0
GARWOOD'S – GRAPEFRUIT HONEY GINGER BEER	\$3.0

Dishes are prepared with

PEPPERONI	\$4.0
SALAMI	\$4.0
CHICKEN	\$4.0

OLIVES	\$0.8
SENF	
MEAT	
CHEESE	

Flatbreads

BURRATA AND SPICY HONEY	\$14.0
PESTO FROMAGE	\$10.0
BBQ CHICKEN FB	\$2.8
PEPPERONI KALE FB	\$2.7
KALE FB	\$2.5
ARTICHOKE CAPER FB	\$2.4
FROMAGE FB	\$2.5
FROMAGE FLATBREAD	\$6.0

Bottled Beers

PRICKLY PEAR HARD CIDER, DESOLATION MOUNTAIN WEST CIDER, SLC, UT 16OZ 6.9% ABV
HARD APPLE CIDER, RUBY MOUNTAIN WEST CIDER, SLC, UT 16OZ 6.8% ABV
DRY HOPPED HARD CIDER, COTTONWOOD MOUNTAIN WEST CIDER, SLC, UT 16OZ 6.9% ABV
HONEY WHEAT WITH BLOOD ORANGE, KILLER GROVE TALISMAN BREWING, OGDEN, UT 22OZ 4.0% ABV
SAISON, LE BELLE PÊCHE PROPER BREWING, SLC, UT 22OZ 4.0% ABV
BERLINER WEISS, PLUM SHADES OF PALE BREWING, SLC, UT 12OZ 4.0% ABV
SAISON DE TRAHISON SEASONAL SALT FIRE BREWING CO, SLC, UT 16OZ 6.3% ABV
KÖLSCH, FÜRY SALT FIRE BREWING CO, SLC, UT 16OZ 6.3% ABV

We Olive Wine Menu



BELGIAN BLONDE, APHRODITE SHADES OF PALE BREWING, SLC, UT 12OZ 6.2% ABV

SESSION WHEAT IPA, COMIN IN HOP TALISMAN BREWING, OGDEN, UT 22OZ 4.0% ABV

EXPERIMENTAL IPA, HYPOTHETICAL PROPER BREWING, SLC, UT 22OZ 6.2% ABV

IRISH RED ALE, BEL 'S FURY TALISMAN BREWING, OGDEN, UT 22OZ 6.2% ABV

NEW ENGLAND STYLE IPA, FRANKLY MR. SHANKLY SALT FIRE BREWING CO, SLC, UT 16OZ 7.1% ABV

DOUBLE IPA, REVENGE PROPER BREWING, SLC, UT 22OZ 8.3% ABV

DOUBLE IPA, DOUBLE TRUB 'L SHADES OF PALE BREWING, SLC, UT 12OZ 10.0% ABV

Whites

WE OLIVE PEAR BASIL MIMOSA

SPARKLING CHENIN BLANC – 2018, BROCC CELLARS, PÉTILLANT-NATUREL, PASO ROBLES, CA

SPARKLING ROSÉ – 2018, GRUET, SANTA ANA, NM

SPARKLING BRUT – 2014, ARGYLE VINTAGE BRUT, WILLAMETTE VALLEY, OR

CHENIN BLANC – 2017, L 'ECOLE N° 41 , COLUMBIA VALLEY, WA

SAUVIGNON BLANC – 2017, HABIT, SANTA BARBARA, CA

WHITE BLEND – 2017, ARBE GARBE, SONOMA VALLEY, CA

VERMENTINO – 2016, UVAGGIO, LODI, CA

VIOGNIER – 2016, CINDER, SNAKE RIVER VALLEY, ID

WHITE PINOT NOIR – 2018, AMITY VINEYARDS, WILLAMETTE VALLEY, OR

POST FLIRTATION WHITE – 2018, MARTHA STOUMEN, CONTRA COSTA COUNTY, CA

IRUAI 'CALIFORNIA ALPS ' WHITE – 2018, METHODE SAUVAGE, CALAVERAS COUNTY, CA

ROSÉ – 2018, ULTRAVIOLET, NAPA VALLEY, CA

ROSÉ – 2018, WATERBROOK, COLUMBIA VALLEY, WA

CHARDONNAY – 2017, SCAR OF THE SEA, CENTRAL COAST, CA

THE ARSONIST CHARDONNAY – 2017, MATCHBOOK, DUNNIGAN HILLS, CA

GADABOUT WHITE – 2018, DONKEY GOAT, NORTH COAST, CA

Reds

FLORA AND FAUNA RED – 2018, IDLEWILD THE BIRD , MENDOCINO COUNTY, CA

PINOT NOIR – 2017, AVERAEN, WILLAMETTE VALLEY, OR

PINOT NOIR – 2017, TATOMER, SANTA BARBARA COUNTY, CA

QUEEN OF THE SIERRAS RED – 2016, FORLORN HOPE, CALAVERAS COUNTY, CA

LOVE RED – 2017, BROCC CELLARS, SOLANO COUNTY, CA

GRENACHE – 2017, A TRIBUTE TO GRACE, SANTA BARBARA COUNTY, CA

GRIGNOLINO – 2015, HEITZ CELLARS, ST. HELENA, CA

POST FLIRTATION RED – 2018, MARTHA STOUMEN, CONTRA COSTA COUNTY, CA

BLOOM PHASE RED – 2018, METHODE SAUVAGE, SOLANO COUNTY, CA

BACK ROAD RED – 2015, MUDDY BOOT, CLARKSBURY, CA

We Olive Wine Menu



**CABERNET SAUVIGNON – 2017,
FABLEIST, PASO ROBLES, CA**

**CABERNET SAUVIGNON – 2016,
ULTRAVIOLET, NAPA VALLEY, CA**

**SYRAH – 2016, CINDER, SNAKE RIVER
VALLEY, ID**

**SYRAH RED BLEND – 2015, MARIETTA
CHRISTO , NORTH COAST, CA**

**PETITE SIRAH – 2014, TRINAFOUR,
MENDOCINO COUNTY, CA**

**ZINFANDEL – 2017, VALRAVN, SONOMA
COUNTY, CA**

**FICTION RED – 2016, FIELD
RECORDINGS, PASO ROBLES, CA**

We Olive Wine Menu



We Olive Wine

602 East 500 South UT 84102,
Salt Lake City, United States

Opening Hours:
Tuesday 11:00-21:00
Wednesday 11:00-21:00
Thursday 11:00-21:00
Friday 11:00-21:00
Saturday 11:00-21:00
Sunday 12:00-17:00

Made with menulist.menu

