

WINES

5 oz / 8 oz / bottle

WHITE

Prosecco 7.50 / 11 / 24
MV Ostro, DOC, Friuli, Italy

Pinot Grigio 7.50 / 10 / 24
2021 Luna, Delle Venezie DOC, Veneto, Italy

Sauvignon Blanc 9 / 12.50 / 35
2023 Exit West, Big Valley District AVA, Lake County, California

Chardonnay 9 / 12.50 / 32
2023 Nielson, Monterey County-Santa Barbara County, California

Chardonnay 15 / 20 / 50
2021 Martinelli, 'Bella Vigna' Sonoma Coast, California

Rosé 9 / 12.50 / 32
2023 The Pinot Project, France

RED

Pinot Noir 10 / 14 / 42
2023 Scott Paul, 'La Paulee Dundee', Willamette Valley, Oregon

Sangiovese 7.50 / 10 / 24
2021 Luna, Tuscany, Italy

Charbono 12 / 18 / 42
2022 Brannan, Napa Valley, Calistoga, California

Super Tuscan 9 / 12.50 / 32
2022 Frescobaldi, Tuscany, Italy

Cabernet Sauvignon 10 / 14 / 40
2021 Teeter Totter, Napa Valley, California

Cabernet Sauvignon 12 / 18 / 42
2020 Tilth, Napa Valley, California

RESERVE WINES

Champagne 58
MV Laurent-Perrier, La Cuvée, Brut, Champagne, France

Pinot Noir 24 / 30 / 95
2020 Boars' View, Sonoma Coast, California

Super Tuscan-Cabernet Sauvignon 18 / 22 / 70
2021 Montepeloso, A Quo IGT, Tuscany, Italy

Cabernet Sauvignon 25 / 32 / 100
2016 Conn Creek, Spring Mountain District, Napa Valley, California

DRAFT BEERS

available by the glass and pitcher —
please inquire about this week's selection

Pilsner Lager IPA Double IPA Hazy IPA Seasonal Cider

COCKTAILS

Elderflower Gimlet 14
vodka, elderflower liqueur, lime, mint

Espressotini 16
vodka, OBO' amaro, kahlua, vanilla, espresso

Blood Orange Margarita 14
tequila, blood orange puree, lime juice, sea salt, rosemary

OBO' Old Fashioned 16
bourbon, demerara, OBO' cherry bitters

SEASONAL COCKTAILS

Summer Sipper 14
tequila blanco, aperol, strawberry, lemon, bitters

Coconut Smash 14
empress gin, blackberries, lime, coconut cream, mint

A Bitter Kick 16
london dry gin, campari, lime, ginger beer

Beachward Bound 14
rum, mango, lime, banana, passion fruit foam

LEMONADE, ICED TEA & COFFEE

Rosemary Lemonade 5.50	Passion Tea Lemonade 5
Black Iced Tea 4.50	Temple Hot Coffee 4.50
Arnold Palmer 5	Temple Cold Brew 6
Passion Iced Tea (Herbal) 4.50	

BOTTLED & CANNED BEVERAGES

Water

Acqua Panna 3.50
S. Pellegrino Sparkling 2.55 sm / 5 lg

Italian Soda 3.25
Aranciata Rossa, Limonata, Blood Orange Zero, Lemonade Zero

Olipop 4
Strawberry Vanilla, Grape, Rootbeer

Soda 3.25
Coke, Diet Coke, Sprite

Juice 2
Organic Tree Top Apple



Scan here to view our
Catering Menu

DESSERTS

SIGNATURE SWEETS

Blueberry Almond Torte 7
toasted almonds, cinnamon, powdered sugar

Tiramisu 8.50
mascarpone cream, coffee-soaked ladyfingers

Strawberry Tres Leches Parfait 7.50
fresh strawberries, vanilla sponge cake, whipped cream

Lemon Meringue Pie Parfait 7.50
lemon curd, graham cracker streusel, torched meringue

Banana Pudding Parfait 7.50
vanilla coconut pudding, banana, vanilla streusel, "whipped cream"

Raspberry Cheesecake Bar 7.50
whipped cream, graham cracker crust

Chocolate Mousse Bar 7.50
whipped cream, chocolate cookie crust, cocoa nibs

German Chocolate Cake 8
dark chocolate cake, chocolate fudge, coconut-caramel frosting,
toasted pecans

CUPCAKES

Carrot 4

High Hat 4

Strawberry & Cream 4

COOKIES

Lemon Crinkle 3.50

S'mores 4

Funfetti Cream Sandwich 4

Salted Caramel Sandwich 4

Chocolate Chip 3.50

Chocolate Brownie Chip 4

☆ = can be modified gluten-sensitive + 2 pizza = gluten-sensitive = vegetarian = vegan = dairy-free

Please be aware that our gluten-sensitive products are prepared in kitchens that handle many other wheat products. Therefore we cannot and do not guarantee that any menu item is completely gluten-free.
* Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cater Your
Next Office
Lunch or
Special Event

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