



Queen Creek Olive Mill

# Christmas In July 2021 Offerings



## RETAIL

**Christmas In July Pairing**

**10% OFF Any QCOM Branded Products  
(In-store Only)**

**Limited Edition Christmas EVOO**

**Limited Edition Cranberry White Balsamic Reduction**

## DEL PIERO KITCHEN

**Natale Piccante (Spicy Christmas) Pizza**

**Leftover Turkey Sandwich**

**Cactus Sugar Cookies**

**Peppermint Mocha Cupcakes**

**Mint Chocolate Cannoli**

**Ninjabread Cookies**

**Mill Mule**

## OLIVESPA OLIVE OIL SOAP

**Lump of Coal gift bags (Charcoal Soap)**

**Pumpkin**

**Gingerbread**

**Mulled Wine**

**Peppermint Hot Chocolate**

## INFUSION COFFEE

**Peppermint Bark Café Latte**

**Candy Cane Café Latte**

**Strawberry Peppermint Iced Tea**

**FREE Shipping on Online orders \$75+**





# CHRISTMAS IN JULY SUNDAY BRUNCH



## EGGS & SUCH

### GINGERBREAD WAFFLE 10 **v**

classic waffle infused with ginger, spices and molasses topped with whipped cream

### ARCANGELO BENNY (MILL STYLE) 13.50

two eggs over medium on fresh toasted focaccia, pecan smoked balsamic glazed bacon, sliced avocado, tomatoes, house made hollandaise with your choice of side: fresh fruit or herb roasted potatoes

### SALMON BENEDICT 15

mill style eggs benedict with our Sicilian salmon croquettes served on fresh toasted focaccia and topped with hollandaise sauce, your choice of side: fresh fruit or herb roasted potatoes

### SWEET POTATO HASH 13.50

house made corned beef sauteed in a generous portion of sweet potatoes, red and yellow peppers, and red onion served with over easy eggs, your choice of toast: sprouted spelt or house made focaccia

### THE OLIVE FARMER'S BREAKFAST 11 **df**

two eggs served your way, choice of side: fresh fruit or herb roasted potatoes, choice of pecan smoked balsamic glazed bacon or house made maple sausage, choice of toast: sprouted spelt or house made focaccia

### CROQUE MADAME 12

Two over medium eggs served on top of prosciutto cotta, fresh tomatoes, basil, with house-made croque mayo. Served open face on Farm Sourdough from Mediterra

### ITALIAN CHRISTMAS TORTE 14

Puff pastry filled with eggs, prosciutto cotta, soppressata, roasted red peppers, mushrooms, spinach, Italian seasoning, Grana Padano cheese. Baked to perfection in our pizza oven

### CHRISTMAS QUICHE 10 **v**

Feta cheese, spinach and broccolini



## GREENS & GOOD STUFF

### QUEEN CREEK CHOPPED 13 **gf**

mixed greens, cucumbers, sunflower seeds, tomatoes, kalamata olives, genoa salami, red onions, feta cheese, **meyer lemon olive oil** vinaigrette

### OLIVE FARMER'S CAESAR 10 **v**

romaine lettuce, grana padano, garlic croutons, lemon wedge, house made caesar dressing

### LOADED HUMMUS 10 **v**

house made hummus tossed and topped with lemon vinaigrette, fresh carrots, celery, and cucumber

### MILL MEATBALLS 10

family recipe, slow cooked in our **house made simply sugo**, asiago cheese, fresh garden herbs

### GARLIC FRIES 8 **v**

golden fries, minced garlic, **extra virgin olive oil**, grana padano, parsley, house made garlic aioli

### SALMON CROQUETTES 13.50

Sicilian inspired salmon cakes served with garlic aioli

## BOARDS TO SHARE

### PANCAKE BOARD 19 **v**

a dozen silver dollar buttermilk pancakes with toppings and sides including fresh bananas, strawberries, blueberries, maple syrup, honey mascarpone, fresh whipped cream, chocolate chips and nutella dipping cream

### ANTIPASTO BOARD 17

artisan meats and cheeses, **chardonnay herb mascarpone**, roasted vegetables, **sonoran spicy beans**, Cerreta dark chocolate, salted roasted nuts, **del Piero olive mix**, baguette

### BRUSCHETTA BOARD 7

one of each: **Chardonnay Herb Mascarpone** & Green Apple, Avocado & Bacon, Caprese with tomato, garlic, **extra virgin olive oil**, basil and mozzarella

## PIZZA

*OUR PIZZA ORDERS ARE INDEPENDENT OF REGULAR MENU ORDERS AND WILL BE READY AS SOON AS THEY COME OUT OF THE PIZZA OVEN! GLUTEN FREE OPTIONS AVAILABLE, JUST ASK! ADD MEAT \$2.00, ADD VEGGIES \$1.50, EXTRA CHEESE \$1.00*

### SUPERSTITION 17

tomato sauce, fresh mozzarella, pepperoni, roasted red peppers, caramelized onions, **extra virgin olive oil**

### MILL MARGHERITA 15 **v**

tomato sauce, fresh mozzarella, garden basil, **extra virgin olive oil**

### ESTRELLA 18

**olive mill pesto**, fresh mozzarella, feta cheese, cherry tomatoes, herb roasted chicken, marinated artichokes, **meyer lemon olive oil**

### KALAMATA 16

tomato sauce, The Pork Shop kalamata salami, fresh mozzarella, ricotta cheese, kalamata olives, red onions, **3 chile olive oil**

### VEGGIE 15 **v**

**del Piero olives**, sun dried tomatoes, broccolini, roasted red peppers, caramelized onion, fresno chili, cheese blend, **3 chile olive oil**

### SAN TAN 17

tomato sauce, fresh mozzarella, house made italian sausage, mushrooms, Arizona grown pistachios, **white truffle oil**

### PIZZA SPECIAL (SEE BOARD) 17

## CHRISTMAS EXTRAS

### MAPLE BREAD PUDDING 8

Mediterra Fresh Cinnamon Challah mixed with maple custard and baked to perfection. Drizzled with maple syrup and powdered sugar

## FOR THE KIDS

*12 YEARS OLD AND YOUNGER SANDWICHES SERVED WITH POTATO CHIPS AND ALL KIDS ENTRÉES COME WITH A COOKIE*

### MOZZARELLA GRILLED CHEESE 7 **v**

### TURKEY & PROVOLONE SANDWICH 7

### HOUSE MADE CHICKEN TENDERS 7

### KID'S CHEESE PIZZA 7 **v**



## BETWEEN THE BREAD

*SERVED WITH OLIVES AND YOUR CHOICE OF SICILIAN SLAW OR CHIPS, UPGRADE TO A SALAD OR GARLIC FRIES \$3.50, GLUTEN FREE OPTIONS AVAILABLE, JUST ASK!*



### KALAMATA 12

The Pork Shop kalamata salami, genoa salami, capicola, provolone, herb roasted tomatoes, green leaf lettuce, red onions, **zesty herb crema**, house made piadina (Italian flatbread)

### LUCCA 12

herb roasted turkey breast, brie, lemon vinaigrette, sliced green apple, green leaf lettuce, **caramelized red onion & fig tapenade**, brioche bun

### BELICE 12.50 **df**

“Italian BLT” pecan smoked balsamic glazed bacon, roasted tomatoes, mashed avocado, garlic aioli, green leaf lettuce, house made piadina (Italian flatbread)

### MUFFULETTA 14

capicola salami, genoa salami, olive salami, pepperoni, and house made giardiniera topped with provolone cheese served on fresh toasted focaccia and paired with fries

## BEVERAGES

### BEER PINT 6 / FLIGHT 9 SEE BOARD

### OLIVE MILL SPARKLING WINE 8

Peach, Raspberry & Almond

### WINE BY THE GLASS 8

Cabernet, Chardonnay, Chianti, Pinot Grigio, Pinot Noir, Prosecco & Merlot

### MILL-MOSA 8 / FLIGHT 15

Peach, Raspberry & Almond

### SANGRIA GLASS 8 / CARAFE 26.95

House made red or white

### BLOODY CAESAR 9.50

### HONEY I'M HOME 9

Strawberry Balsamic, Raspberry Sparkling Wine, Honey, Strawberry and Vodka Wine

### LIFE'S A PEACH 9

Peach Balsamic, Peach Sparkling Wine, Vodka Wine

### SPARKLING AFFOGATO 9

Olive Mill Sparkling Wine with Vanilla Gelato

### WHITE CLAW HARD SELTZER 7.50

Grapefruit, Mango & Black Cherry

### WOODCHUCK CIDER 7.50

Pearsecco & Rosé

### PEPSI PRODUCTS 2.59

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mtn Dew, Mug Root Beer, Orange Crush, Tropicana Lemonade, Sierra Mist & Raspberry Brisk Iced Tea

### FRESH BREWED ICED TEA 2.59

### PRICKLY PEAR LEMONADE 2.59

### ORANGE JUICE 2.79

### APPLE JUICE 2.79

### PELLEGRINO SPARKLING WATER

### SPINDRIFT SPARKLING WATER

### COFFEE 1.75 / 2.25

Additional coffee selection available at Infusion Coffee espresso bar



Olive Mill Original **df** dairy free **gf** gluten free **v** vegetarian  
Items in green are available for purchase inside our Marketplace!

We do our best to use local farms and free range, hormone free meats to celebrate the bounty of the seasons and principles of sustainability. Please inform an associate if you have any special needs or allergies. We are not a gluten free kitchen. Speak to an associate about gluten free options. The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.