

BRUNCH

PLATES

BISCUITS & GRAVY House-made buttermilk biscuit, country pork gravy Add on: chicken cutlet \$7, 2 eggs any style \$5	11	TWO EGGS ANY STYLE Country style potatoes, toast, seasonal fruit Add on side: chicken apple sausage \$3, bacon \$3	14*
CRISPY FRIED CATFISH STRIPS Remoulade, red beans & rice w/smoked turkey or fries	25	VEGGIE SCRAMBLE 3 eggs, onion, red & yellow bell pepper, mushrooms, baby kale, Monterey jack cheese Add crumbled bacon \$3	14*
CHEESY SHRIMP & GRITS Wild caught Georgia shrimp, creamy grits Add poached egg \$2.50 Add crumbled bacon \$3	24	CROISSANT EGG SANDWICH Bacon, cheddar cheese, avocado, lettuce, serrano aioli & country potatoes	16
AVOCADO TOAST Firebrand sourdough bread, avocado, black & white sesame seeds, sunflower seeds, watermelon radish, Fresno chilies, served with a simple salad Add poached egg \$2.50	16*	LITTLE GEM SALAD Sliced apples, candied walnuts, dried cranberries, blue cheese, apple cider vinaigrette (vegan available)	15*
OESTE BURGER & FRIES Cream Co. beef, tomato, lettuce, onion & fries	17	FRENCH TOAST Dipped in a cinnamon vanilla batter & served with maple syrup	12*
IMPOSSIBLE BURGER Tomato, lettuce, onion & fries Burger Add Ons: pepper jack, cheddar or blue cheese \$2, poblano chile \$2, avocado \$3, poached or fried egg \$2.50, bacon \$3	17*	BANANAS FOSTER FRENCH TOAST French toast topped with caramelized bananas in a butter, brown sugar & rum sauce.	14*
GREEN CHILAQUILES Scrambled eggs, Monterey Jack cheese, sour cream, guacamole, pico de gallo	16*	BUTTERMILK PANCAKES	12*

SIDES+SNACKS

COUNTRY STYLE POTATOES	5	BACON	5
CHEESY GRITS	5	CHICKEN APPLE SAUSAGE	5
ONE EGG ANY STYLE	3	HAND-CUT FRENCH FRIES	6
HOUSE-MADE BUTTERMILK BISCUIT	4	PLANTAINS	9

* Vegetarian ** Vegan

20% gratuity added to parties of 5 or more. Up to 4 credit cards per party. 3% Credit Card Fee
Outside cake/dessert fee - \$20

OESTEOAKLAND.COM
510-817-4157

BRUNCH

DRINK FAVORITES

MIMOSA	10
BLOODY MARY	11
SUMMER SHANDY	10
Modelo Especial, lemonade & a splash of grapefruit juice	
MIMOSA PITCHER	38
Bottle of House Bubbles + juice	
Orange, grapefruit, cranberry or pineapple	

WHITE + ROSÉ	
House Chardonnay (draft)	10
House Rosé (draft)	10
1753 Campuget Syrah Vermentino Rosé	10/40
France	
Oyster Bay, Sauvignon Blanc	10/40
Marlborough, New Zealand	
Talbott, Sleepy Hollow Chardonnay	14/56
Santa Lucia Highlands, CA	
House Albariño	12/48
Spain	
Black Girl Magic, Riesling	13/52
California	

BEER + CIDER

BOTTLES & CANS	
NEGRA MODELO	8
(Modelo) 5.4%	
PACIFICO	8
(Pacífico) 4.4%	
OLD RASPUTIN	10
(North Coast Brewing) 9%	
RED IPA	8
(East Brother) 6.5%	
GUINNESS DRAUGHT	8
(Guinness) 4.2%	

DRAFT	
MODELO ESPECIAL	8
(Modelo) 4.6%	
LAGUNITAS PILS	8
(Lagunitas Brewing) 5%	
YOU GUAVA BE KIDDING ME	11
(Far West) 6.3%	
GOLD IPA	9
(East Brothers) 7.3%	
SIERRA NEVADA HAZY IPA	9
(Sierra Nevada Brewing) 6.7%	
OAK TOWN BROWN ALE	9
(Calicraft Brewing) 7.0%	

BUBBLES

House Sparkling	10/38
House Sparkling Rose	10/38
Mumm Napa, Brut Rose	15/60
Napa, CA	
Taittinger Brut Champagne	18/72
France	
J Vineyards, Cuvee 20 Brut	15/60
Sonoma, CA	
Black Girl Magic, Sparkling Brut	16/64
California	
Mini Moet, Brut (187ml)	16
France	
Veuve Clicquot Brut (Bottle only)	90
France	

RED

House Pinot (draft)	10
House Cabernet Sauvignon (draft)	11
Louis Martini, Cabernet Sauvignon	16/64
Sonoma, CA	
Banshee, Pinot Noir	15/60
Sonoma, CA	
Coppola Diamond, Cabernet Sauvignon	12/48
Geyserville, CA	
House Malbec	11/44
House Zinfandel	11/44
Black Girl Magic, Red Blend	15/60
CA	
Corkage Fee	20
(4 Bottle Max)	

SIGNATURE MOCKTAILS

GRAPEFRUIT RICKEY	8
Grapefruit juice, simple syrup, lime, club soda	
THE MOCKING BIRD	8
Pineapple juice, agave, lemon juice, grenadine	

NON ALCOHOLIC

Sparkling Water + Sodas	4
French Press Coffee	5
Hot + Iced Tea	4
Non Alcoholic Beer	8