

DINNER

TUESDAY-SATURDAY
OESTEOAKLAND.COM
510-817-4157

SALAD+STARTERS

KALE CAESAR House Caesar dressing, romaine, parmesan cheese, croutons	14*	RED BEANS & RICE Smoked turkey	9
LITTLE GEM SALAD Sliced apples, candied walnuts, dried cranberries, blue cheese, apple cider vinaigrette (vegan available)	15*	FRIED PLANTAINS Sour cream	9*
		FRIED BRUSSELS SPROUTS Korean dipping sauce	10**
		HAND-CUT FRENCH FRIES	6**
		CHICKEN WINGS Buffalo style w/ranch sauce	12

Add On: grilled chicken \$7, pan seared snapper \$8, grilled shrimp \$10, salmon \$14

PLATES

CRISPY FRIED CATFISH Remoulade, red beans & rice w/smoked turkey or fries	25	NEW YORK STEAK Broccolini & fries	38
MAC N' CHEESE Sharp cheddar & gruyere, green onions	13*	TERIYAKI SALMON On a bed of organic mixed greens, rice, carrots, cucumber & sweet Sriracha aioli	29
CEVICHE Shrimp marinated in citrus with tomato, onion, cilantro, cucumber, avocado Served with tortilla chips	14	STREET TACOS Pan Seared Snapper with cabbage, pico de gallo & chipotle aioli	16
GRILLED BLACKENED CHICKEN SANDWICH Grilled onions, lettuce, tomato & fries	18	 Veggie with cauliflower, portobello mushroom, baby kale	13**
OESTE BURGER & FRIES Cream Co. beef, tomato, lettuce, onion & fries	17	 All come with corn tortillas, black beans & chipotle salsa (habanero salsa on request)	
IMPOSSIBLE BURGER Tomato, lettuce, onion & fries	17*	Add On: side of guacamole \$2.50	
		WHOLE FISH Fried red snapper with plantains, beans & rice Choice of black beans or red beans w/smoked turkey	35

Add On: pepper jack, cheddar or blue cheese \$2, poblano chile \$2, avocado \$3, crumbled bacon \$3

DESSERT

BREAD PUDDING Caramel sauce, whipped cream	8
CHOCOLATE MOUSSE Rich chocolate topped with whipped cream	8

* 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

WINE + BUBBLES



WHITE + ROSÉ

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

BUBBLES

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

BEER + CIDER

BOTTLES & CANS

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

DRAFT

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

NON ALCOHOLIC

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

RED

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

SIGNATURE MOCKTAILS

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