

# BRUNCH

SATURDAY & SUNDAY  
OESTEOKLAND.COM  
510-817-4157

## PLATES

### GREEN CHILAQUILES

Scrambled eggs, Monterey Jack cheese, sour cream, guacamole, pico de gallo

15\*

### CRISPY FRIED CATFISH STRIPS

Remoulade, red beans & rice or fries

16

### CHEESY SHRIMP & GRITS

Wild caught Georgia shrimp, creamy grits  
Add poached egg \$2.25 Add crumbled bacon \$2

19

### SWEET POTATO PANCAKES

Toasted pecan butter, vanilla-molasses syrup

11\*

### OESTE BURGER & FRIES

Richards Ranch grass-fed beef, tomato, lettuce, onion  
Add on cheddar cheese or poblano chile \$1, avocado \$3, poached or fried egg \$2.25

15

### IMPOSSIBLE BURGER

Tomato, lettuce, onion & fries  
Add on cheddar cheese or poblano chile \$1, avocado \$3, poached or fried egg \$2.25

17\*

### TWO EGGS ANY STYLE

Country style potatoes, toast, seasonal fruit  
Add on chicken apple sausage \$3, bacon \$4

12\*

### CHORIZO HASH

Potato, sweet potato, spinach & chorizo with two poached eggs (Soy chorizo available\*)

15

### EGG & AVOCADO TOAST

Toasted sourdough bread, avocado, poached egg & green salad

14\*

### CHEF SALAD

Goat cheese, curried cauliflower, tomato, bacon, cucumber, mixed greens, toasted coriander vinaigrette (vegan available)

12

### CROISSANT EGG SANDWICH

Bacon, cheddar cheese, avocado, lettuce, serrano aioli, country potatoes

11

## SIDES+SNACKS

### COUNTRY STYLE POTATOES

2.5

### CHEESY GRITS

3

### ONE EGG ANY STYLE

2.25

### HOUSE-MADE BUTTERMILK BISCUIT

2.5

### BACON

4

### CHICKEN APPLE SAUSAGE

3

### HAND-CUT FRENCH FRIES

6

### ANCHOVY STUFFED FRIED OLIVES

7

# DRINKS

## SIGNATURE

### COCKTAILS ON DRAFT

Vodka Strawberry Lemonade	12
Mango Habanero Margarita	11

### BUBBLES

Campo Viejo Cava Brut Reserva -Spain	9/36
Campo Viejo Brut Rosé, -Spain	9/36
Mumm Napa Brut Rosé -Napa, CA	12/48
G.H. Mumm Brut Champagne - France	18/72

### WHITE WINE - ROSÉ WINE

Azur 2018 Dry Rosé (draft) - California	9
Oyster Bay Rosé - Marlborough, New Zealand	10/40
Collier Creek, Chardonnay (draft) - Lodi, CA	9
Oyster Bay, Sauvignon Blanc - Marlborough, New Zealand	10/40
Chalk Hill, Chardonnay - Russian River, CA	13/52
Turonia, Albariño - Rias Baixas, Spain	11/44
Black Girl Magic, Riesling - California	12/48

### BEER + CIDER

#### BOTTLES & CANS

<b>NEGRA MODELO</b> (Modelo) 5.4%	7
<b>CORONA EXTRA</b> (Modelo) 4.6%	7
<b>HEINEKEN 0.0</b> (Heineken) Non-Alcoholic	8
<b>DRAFT</b>	
<b>MODELO ESPECIAL</b> (Modelo) 4.6%	7
<b>SCRIMSHAW PILSNER</b> (North Coast) 4.7%	7
<b>MIGHTY DRY</b> (Golden State Cider) 6.9%	7
<b>GOLD IPA</b> (East Brothers) 7.3%	8
<b>LEISURE LAGOON HAZY</b> (Coronado Brewing) 5.5%	8

## BRUNCH DRINK FAVORITES

Mimosa	9
Bloody Mary	10
Summer Shandy Modelo Especial, lemonade & a splash of grapefruit juice	8

### RED WINE

Angeline, Pinot Noir (draft) - Sonoma, CA	10
Simi, Cabernet Sauvignon (draft) - Alexander Valley, CA	11
Campo Viejo, Tempranillo - Spain	9/36
Carpenter, Pinot Noir - Sonoma Coast, CA	14/56
Coppola, Cabernet Sauvignon - Geyserville, CA	11/44
Copain, Syrah - Healdsburg, CA	12/48
P. Harrell, Zinfandel - Dry Creek Valley, CA	15/60
Black Girl Magic, Red Blend - California	15/60
Corkage Fee	15

### SIGNATURE MOCKTAILS

<b>GRAPEFRUIT RICKEY</b>	7
Grapefruit juice, simple syrup, lime, club soda	
<b>THE MOCKING BIRD</b>	7
Pineapple juice, agave, lemon juice, splash grenadine	

### NON ALCOHOLIC

IZZE Sodas or Boylan Cola / Rootbeer	3
Topo Chico Sparking Mineral Water	3
Iced Tea (free refills)	3.5
Cold Brew Coffee	4
Espresso Drinks	2.5 - 5

 **Qeste**  
BAR ♦ CAFE ♦ ROOFTOP