



Butter-Serrano Chile Popcorn \$3

Escabeche - Pickled Vegetables \$4

Anchovy Stuffed Fried Olives \$7

French Fries \$6

Red Beans & Rice w/Smoked Turkey \$8

Beet & Goat Cheese Salad - Spicy pistachio brittle, toasted coriander vinaigrette \$12 *

Kale Caesar - House Caesar dressing, lettuce, parmesan cheese, croutons \$12*

Add on to any Salad: grilled chicken \$4, salmon \$6, grilled shrimp \$6

Grilled Asparagus - \$7**

Avocado Toast - Pepita pesto & chile fresno \$8**

Fried Brussel Sprouts - Korean dipping sauce \$9**

Chicken Wings - Buffalo with ranch \$9

Mac n' Cheese - Sharp cheddar and gruyere cheeses, green onions \$10*

Crispy Fried Catfish Strips - Remoulade, red beans & rice or fries \$14

Albondigas - Beef & pork meatball, chipotle tomato sauce, Monterey Jack \$15

Mussels - Chorizo, garlic, shallots (pork free option available) \$16

Sweet & Spicy Ribs - Slow cooked pork ribs, sweet & spicy Asian style sauce \$16

Street Style Tacos - Braised Short Ribs w/pico de gallo, Grilled Chicken w/spicy aioli, or Roasted Veggies* w/queso fresco. All with escabeche \$14

Jambalaya - Wild caught Georgia shrimp, chicken, andouille sausage \$19

Salmon & Succotash - Grilled corn, heirloom cherry tomatoes, zucchini & yellow squash \$19

Steak Frites - Five Dot Ranch skirt steak, grilled asparagus & fries \$24

Oeste Burger & Fries - Richards Ranch ground beef, tomato, lettuce, onion \$15

Lamb Burger - Arugula, tomato, tzatziki sauce, fries \$17

Impossible Burger - Tomato, lettuce, onion, fries \$17*

Burger Add Ons: cheddar cheese \$1, goat cheese \$1, poblano chile \$1, avocado \$3



Dessert

Chocolate Mousse - raspberry cabernet sauce & whipped cream \$8

Pecan Bread Pudding - lemon whisky sauce \$8

* Vegetarian

** Vegan

Water served only upon request. 20% gratuity added to parties of 6 or more.



Draft Cocktails

Tito's Vodka Strawberry Lemonade - \$12
Cazadores Mango Habanero Margarita - \$11



Signature Cocktails

Oeste Haze - \$11

Xicaru Reposado mezcal, ginger,
lemon, gum syrup, agave

Brancaroni - \$13

St. George Terrior, Bruto Americano,
Fernet Branca, orange twist

Jalisco 75 - \$11

Cazadores Blanco, Cointreau,
sparkling wine, lemon

Paper Plane - \$12

Old Forester Bourbon,
Amaro Nonino, Aperol, lemon

Yuzu Highball - \$12

Kikori Japanese whiskey, Yuzuri yuzu
liqueur, club soda, lemon

