

# FOOD

WEDNESDAY - SATURDAY  
3:00PM - 10:00PM

## SALAD+STARTERS

### CHEF SALAD

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

12\*

### KALE CAESAR

House Caesar dressing, romaine, parmesan cheese, croutons

12\*

**Add on:** grilled chicken \$4, salmon \$6, grilled shrimp \$6

### RED BEANS & RICE

Smoked turkey

8

### FRIED BRUSSELS SPROUTS

Korean dipping sauce

9\*\*

### ANCHOVY FRIED OLIVES

7

### HAND-CUT FRENCH FRIES

6\*\*

### CHICKEN WINGS

Buffalo ranch sauce

9

## PLATES

### MAC N' CHEESE

Sharp cheddar & Gruyere, green onions

10\*

### STREET STYLE TACOS

Braised Short Ribs w/pico de gallo, Sautéed Shrimp w/mango salsa, or Roasted Veggies\* w/queso fresco. All with black beans

14

### FRIED CHICKEN SANDWICH

Coleslaw, serrano aioli & fries

15

### OESTE BURGER & FRIES

Richards Ranch beef, tomato, lettuce, onion & fries

15

### IMPOSSIBLE BURGER

Tomato, lettuce, onion & fries

17\*

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

### CRISPY FRIED CATFISH STRIPS

Remoulade, red beans & rice or fries

16

### CHEESY SHRIMP & GRITS

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

19

### PAN SEARED SALMON

Roasted Vegetables - cauliflower, garnet yam, Brussels sprouts

19

### STEAK FRITES

Marin Sun skirt steak, grilled asparagus & fries

24

### WHOLE FISH

Fried red snapper with plantains, beans & rice

32

## DESSERT

### PECAN BREAD PUDDING

Lemon whiskey sauce, caramel, whipped cream

8

# DRINKS

## SIGNATURE COCKTAILS

### BUBBLES

Anna de Codorníu Blanc de Blancs Reserva, NV - Barcelona	9/36
Anna de Codorníu Brut Rosé, NV - Barcelona	9/36
Gruet Brut Rosé - New Mexico	12/48
Veuve Clicquot, NV Brut - France	21/84

### WHITE WINE - ROSÉ WINE

Viña Aljibes, Syrah Rosé (draft) - Albacete, Spain	9
Banshee, Rosé - Mendocino County, CA	12/48
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
Bex, Riesling - Germany	11/44

### BEER + CIDER

#### BOTTLES & CANS

<b>BLUE STAR WHEAT</b> (North Coast) 4.5%	8
<b>RED LAGER</b> (East Brother) 4.6%	8
<b>OAKTOWN BROWN ALE</b> (Calicraft Brewing) 6.7%	8

#### DRAFT

<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>WEST COAST IPA</b> (Almanac) 6.5%	8

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

### 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
Tribute, Cabernet Sauvignon - Livermore, CA	12/48
Copain, Syrah - Healdsburg, CA	12/48
P. Harrell, Zinfandel - Dry Creek Valley, CA	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

