

FOOD

WEDNESDAY - SATURDAY
OESTEOKLAND.COM
510-817-4157

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

ANCHOVY FRIED OLIVES

7

FRIED BRUSSELS SPROUTS

Korean dipping sauce

9**

HAND-CUT FRENCH FRIES

6**

CHICKEN WINGS

Buffalo ranch sauce

9

FRIED PLANTAINS

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 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

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

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

SIGNATURE MOCKTAILS

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

BEER + CIDER

BOTTLES & CANS

NEGRA MODELO (Modelo) 5.4%	7
CORONA EXTRA (Modelo) 4.6%	7
HEINEKEN 0.0 (Heineken) Non-Alcoholic	8

DRAFT

MODELO ESPECIAL (Modelo) 4.6%	7
SCRIMSHAW PILSNER (North Coast) 4.7%	7
MIGHTY DRY (Golden State Cider) 6.9%	7
GOLD IPA (East Brothers) 7.3%	8
LEISURE LAGOON HAZY (Coronado Brewing) 5.5%	8

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


BAR ♦ CAFE ♦ ROOFTOP