



oxbow

URBAN KITCHEN

STARTERS

'FANCY' POTATOES

potato rosti, creme fraiche,
chives, tobiko caviar
18

'FRENCH' TOAST

croissant, vanilla & orange custard,
burnt sugar, berries + chantilly creme
13

SEAFOOD COCKTAILS

fennel, cocktail sauce, lemon
crab legs 34 | jumbo prawns 24

'BANG BANG'

karaage-style w/ gochujang
'bang bang' sauce + scallions
chicken 19 | wagyu beef* 24

OYSTERS*

red wine mignonette + lemon
half 32 | dozen 39

TEMPURA BACON

house-made bacon, tempura,
togarashi syrup
19

SALADS

GREENS

seasonal lettuces, cucumber, tomato,
red onion, house vinaigrette
small 6 | large 11

OXBOW SALAD

gem lettuce, white anchovy vinaigrette,
aged manchego, crouton, egg
small 10 | large 17

'NOT' WEDGE

iceberg, blue cheese, fennel, tomatoes,
herb yogurt dressing, marcona almonds
small 9 | large 16

ENTREE SALADS

NEPTUNE

gem lettuce, dungeness crab, jumbo
prawns, tomato, soft boiled egg*,
pickled onion, radish, 'louis' dressing
37

STEAK* + SALAD

7oz australian wagyu new york served
alongside your choice of salad above
32

'BANG BANG' SALAD

crispy 'bang bang' chicken,
lettuce, cabbages, carrots, scallions,
miso vinaigrette
25

HANDHELD

THE BURGER*

8oz wagyu burger, tillamook sharp
cheddar, lettuce, tomato, onion,
house aioli, challah bun, fries
20

PORK ROYALE

pork sausage, smoked pork belly,
farm-fresh egg, roasted onion,
'secret' sauce, croissant, rosti fries
22

SPICY CHICKEN SANDO

crispy fried chicken, sweet-heat glaze,
bread + butter pickles, slaw,
house aioli, brioche bun, fries
20

MAINS

THE USUAL*

two farm-fresh eggs, brunch potatoes,
bacon or sausage + english muffin
15

STEAK AND EGGS*

w/ two farm fresh eggs,
brunch potatoes + english muffin
7oz Australian Wagyu New York 32
prime filet medallions 38

CHICKEN FRIED PORK

crispy carlton farms pork chop,
wild mushroom gravy, sunny side egg
30

WAGYU HASH

wagyu corned beef, potatoes, onions,
poached eggs, horseradish creme
26

BENEDICTS*

on a toasted english muffin
w/ meyer lemon + herb hollandaise
and crispy potatoes
Pork Belly 24
Smoked Salmon 27
Steak + Crab 34

CHILAQUILES

tortilla chips, birria, salsa, cotija,
jalapeno; topped w/ a sunny egg
24

DEMITRI OMELET

bacon, mushrooms, peppers, onions,
eggs, cheddar cheese, brunch potatoes
18

CHICKEN + WAFFLE

thigh tenders, lemon aioli, pickles,
belgian waffle, szechuan honey
24

SIDES & ADDITIONS

side bacon 6
two farm-fresh eggs 7
grilled jumbo prawns 14

side sausage 6
waffle w/ berries + creme 12
house-smoked king salmon 12

oxbow bacon lardons 5
dungeness crab fry legs 30
grilled chicken thigh 12

items designated with an asterisk may be served raw or undercooked; consuming raw or undercooked foods may increase your risk of foodborne illness

oxbow adds a 4% service charge to your bill. 100% of this charge is distributed between our hourly kitchen staff as a benefit for their efforts and to provide health insurance to employees. thank you in advance for helping us acknowledge the hard work of our staff. gratuity remains at your discretion

SPECIALTIES 15

THE BIG PEAR

*buffalo trace, spiced pear liqueur,
lemon, turbinado sugar, cabernet float*

MONTREAL MULE

*pendleton, house-made ginger beer,
lime, maple syrup*

BURNING ORCHARD

*aperol, los vecinos mezcal,
lemon, grapefruit, hot honey*

SUMMER PRESERVED

*herradura reposado, fig preserves,
rosemary agave, lemon juice*

OXBOW FASHIONED

*buffalo trace whiskey, orange peel,
demarara sugar, house-blended bitters*

BLOOD ON THE SNOW

*cranberry-infused gin, pear simple,
ginger, lime juice*

FROSTED RUBY

*titos vodka, pomegranate dulce,
lemon, soda water*

OXBOW SIGNATURE 18

SANGRIA CARAFE

*bottle of red blend or chardonnay, fresh berry mix,
vodka, lemon+lime juice, rosemary simple*

BOTTOMLESS MIMOSAS

*all you can drink <responsibly> 90min limit;
1 designated driver gets 50% off of one entree per 3 or more 'partaking' guests

WINES BY THE GLASS

SPARKLING

*FAZIO PROSECCO 10/36
JP CHENET BRUT 9/33
JCB BRUT ROSE 15/53*

WHITES & ROSE

*ANTERRA PINOT GRIGIO, IT 10/29
H3 SAUVIGNON BLANC, WA 9/30
THE CALLING CHARDONNEY, CA 12/37
DAOU SELECGT CHARDONNEY, CA 15/44
POETS LEAP RIESLING, WA 13/41
JULIAS DAZZLE ROSE, WA 15/46*

REDS

*IRIS PINOT NOIR, OR 13/53
STIMSON RED BLEND, WA 11/30
CAYMUS SUISUN RED BLEND, CA 16/56
HESS MAVERICK CABERNET, CA 15/52
LLAMA MALBEC, ARG 10/36
RODNEY STRONG SONOMA CABERNET, CA 14/36*

DESSERT WINES

*KRACHER ICE WINE 15
GRAHAM 20 YEAR PORT 18
GRAHAM 30 YEAR PORT 30
AMARO MONTENEGRO 12*

OUR LONG SHADOWS COLLECTION OF WINES

'SAGGI' RED	99	'SEQUEL' SYRAH	99
'PIROUETTE' BORDEAUX	113	'POETS LEAP' RIESLING	79
'CHESTER KIDDER' RED	99	'JULIAS DAZZLE' ROSE	49
'PEDESTAL' MERLOT	103	'CYMBAL' SAUV BLANC	75

OTHER BEVERAGES

DRAFT BEERS

*bodhizafa ipa
rogers pilsner
pfriem pale ale
backwoods porter*

CANS & BOTTLE BEERS

*coors light
corona
rotating bottles
seasonal cider*

NON-ALCOHOLIC

*we proudly serve coca cola products
lemonade, seasonal lemonade
coffee, tea, iced tea
san pelegrino sparkling water*