



oxbow

URBAN KITCHEN

STARTERS

'BLT' STEAMED BUNS
smoked pork belly, tomato jam,
aioli, arugula, 'bao' bun
21

BRUSSELS
roasted brussels, goat cheese,
hot honey, marcona almond
15

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

CLAM CHOWDER
pnw clams, bacon, potatoes,
mire poix, cream + herbs
16

OYSTERS*
red wine mignonette + lemon
half 24 | dozen 39

MUSSELS
pnw mussels, spanish chorizo, fennel,
sweet onion, wine, herb butter
half pound 20 | pound 34

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

OXBOW SALAD
gem lettuce, white anchovy vinaigrette,
aged manchego, crouton, egg yolk
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

ASIAN CHICKEN SALAD
honey + sesame crispy chicken,
lettuce, cabbage, scallions,
thai ginger dressing
23

CASUAL FARE

THE BURGER*
8oz wagyu burger, tillamook sharp
cheddar, lettuce, tomato, onion,
house aioli, brioche bun, fries
20

FISH + CHIPS
alaskan halibut, herb panko,
'tzatziki' tartar, lemon, fries
2 piece 25 | 3 piece 29

SPICY CHICKEN SANDO
crispy fried chicken, sweet-heat glaze,
pickles, slaw, house aioli,
brioche bun, fries
20

MAINS

BUTTER-POACHED PRAWNS
jumbo prawns, zucchini 'linguini',
creole sauce, watercress, sourdough
32

PORCINI RAVIOLI
charred squash, roasted fennel, kale,
truffle cream
25

DOUBLE-CUT PORK CHOP
charred squash & potato hash,
sauteed chard + tart cherry mostarda
38

FAJITA BOARD
w/ peppers + onions, tortillas, slaw,
salsa verde, pickled onions, lime
wagyu beef* 36 | camarones 32
charred veg 26 | grilled pollo 28

STEAK*
fingerling potatoes + spring vegetables
10oz Wagyu Bavette, Mishima 45
14oz Australian Wagyu New York 58
7oz Prime Tenderloin, Royal Ranch 59

CHILEAN SEABASS
miso-glazed seabass,
coconut rice, baby bok choy
46

PLANKED KING SALMON*
fresh line-caught king salmon, truffle
potato puree, seasonal vegetables
38

BRICK OVEN CHICKEN
half chicken, roasted squash + sweet
onion, truffle potato puree, pan jus
27

VENISON RIGATONI
oregon venison bolognese,
wild shrooms, rigatoni, pecorino
28

SIDES & ADDITIONS

demi glace 6
rogue smoky blue 6
grilled jumbo prawns 14

sauteed mushrooms 7
truffle creme sauce 9
house-smoked king salmon 12

oxbow bacon 5
dungeness crab fry legs 30
house bread w/ tart cherry butter 7

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

parties of 8 or more will have an automatic gratuity of 18% applied to the check

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



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URBAN KITCHEN

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

BLOOD ON THE SNOW

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

FROSTED RUBY

titos vodka, pomegranate dulce,
lemon, soda water

OXBOW FASHIONED

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

OXBOW SIGNATURE 20

OX-TINI

gunpowder sardinian citrus gin, grey goose,
lilet blanc, lemon zest

KENTUCKY TEA

eagle rare, peach bitters, oleo saccharum,
dash of sweet tea

WINES BY THE GLASS

SPARKLING

FAZZIO 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	15/49

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 pale ale
pfriem pale ale
backwoods porter

CANS & BOTTLE BEERS

coors light
corona
rotating bottles
seasonal cider
Athletic N/A

NON-ALCOHOLIC

we proudly serve coca cola products
lemonade, seasonal lemonade
coffee, tea, iced tea
san pelegriano sparkling water,
orange, apple & cranberry juices

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