

## 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**  
prw clams, bacon, potatoes,  
mire poix, cream + herbs  
**16**

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

**CLAMS & MUSSELS**  
manilla clams & penn cove mussels,  
'tom kha' broth, onions, bok choy,  
thai chili, galanga, kafir lime  
half pound 24 | pound 39

**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

**SHRIMP LOUIS**  
gem lettuce, chilean shrimp, tomato,  
soft boiled egg\*, pickled onion, radish,  
'louis' dressing  
**30**

**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**

## DADS FAVORITES

**BABY BACK RIBS**  
1/2 rack of carlton farms  
baby back ribs, fries and slaw  
**34**

**PRIME RIB**  
slow-roasted double r prime ribeye,  
truffled potato puree, spring vegetables  
horseradish & herb jus  
12oz 52  
16oz **KINGS CUT** 65

**BRISKET SANDO**  
slow-smoked wagyu brisket, pickles,  
slaw, bbq aioli, brioche bun, fries  
**27**

## MAINS

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

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

**PORK RIB CAP**  
lanroc farms pork rib cap,  
summer vegetable succotash,  
chimichurri  
**38**

**STEAK\***  
basted in tallow, garlic & herbs,  
w/ fingerlings + spring vegetables  
10oz Wagyu Bavette, Mishima 49  
14oz Australian Wagyu New York 65  
7oz Prime Tenderloin, Royal Ranch 59  
36oz Prime Tomahawk 125

**MISO COD**  
miso-glazed fresh ling cod,  
coconut rice, baby bok choy  
**38**

**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**

**PICATTA FETTUCINI**  
chicken thigh, shallots, garlic,  
parsley, lemon & caper creme sauce,  
wild shrooms, fresh pasta, 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

## SPECIALTIES 17

### BERRY DROP

44 north huckleberry vodka,  
fresh lemon and lime juices,  
seasonal berries

### MONTREAL MULE

pendleton, fever tree ginger beer,  
lime, maple syrup

### CANTARITO

fresh grapefruit, lime & orange,  
lunazul reposado, squirt, pinch of salt

### PATIO PALOMA

tequila ocho plata, fresh grapefruit,  
lime juice, sparkling water, salted rim

### TOASTED STRAWBERRY

mezcal, liqueur de violettes,  
fresh strawberry + lime, served up  
-martini style-

### HOUSE OLD FASHIONED

evan williams BIB, orange peel,  
demarara sugar, house-blended bitters

### PURPLE LINEN

empress gin, st. germaine,  
cucumber, fresh lemon, soda

### OXBOW'RITA'

hand-shaken, equal parts,  
fresh lime, lunazul blanco tequila,  
orange liqueur, magdala float

### OL' CUBANO

a twist on our old fashioned featuring  
diplomatico exclusiva rum

## OXBOW SIGNATURE 20

### OX-TINI

premium citrus gin, grey goose,  
lilet blanc, lemon zest

### APEROL 'SPLITZ'

aperol, sparkling water, orange + ice;  
served w/ a 187 ml split of maschio prosecco

### KENTUCKY PENNICILLIN

evan williams BIB, cara cara orange, maple &  
ginger simple, applewood smoke

### OXBOW FASHIONED

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

## WINES BY THE GLASS

### SPARKLING

MASCHIO PROSECCO 187 ml SPLIT 12  
JP CHENET BRUT 9/32  
JCB BRUT ROSE 15/53

### REDS

WILLAJORY PINOT NOIR, OR 12/42  
STIMSON RED BLEND, WA 11/39  
CAYMUS SUI SUN RED BLEND, CA 16/56  
AMAVI CABERNET, WALLA WALLA, WA 16/56  
LLAMA MALBEC, ARG 10/36  
RODNEY STRONG SONOMA CABERNET, CA 14/49

### WHITES & ROSE

ANTERRA PINOT GRIGIO, IT 10/36  
H3 SAUVIGNON BLANC, WA 9/32  
THE CALLING CHARDONNAY, CA 12/42  
L'ECOLE CHARDONNAY, CA 15/53  
POETS LEAP RIESLING, WA 13/46  
DEL RIO GRENACHE ROSE, OR 11/39

### NIGHTCAP

GRAHAM 20 YEAR PORT 18  
KURAYOSHI 'SAN-IN' JAPANESE WHISKY 15  
AMARO MONTENEGRO 12

## OTHER BEVERAGES

### DRAFT BEERS

bodhizafa ipa  
mannys pale ale  
modelo especial  
silver city red

### CANS & BOTTLE BEERS

coors light  
pacifico  
rotating bottles  
seasonal cider  
Modelo 'Oro'  
Athletic N/A

### NON-ALCOHOLIC

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

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