oxbow
URBAN KITCHEN

STARTERS

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

SEAFOOD COCKTAILS
fennel, cocktail sauce, lemon
crab legs 36 | jumbo prawns 24

BRUSSELS
roasted brussels, goat cheese, hot honey, marcona almond
15
add oxbow bacon 5

OYSTERS*
red wine mignonette + lemon
half 28 | dozen 39

CLAM CHOWDER
pnw clams, bacon, potatoes, mirpoix, cream + herbs
16

SALADS

add 7oz wagyu new york 29 | add jumbo prawns 15 | add grilled chicken 12

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

OXBOW SALAD
gem lettuce, white anchovy vinaigrette, aged machego, crouton, egg
small 10 | large 17

ROASTED CARROT SALAD
heirloom carrots, tahini dressing, toasted pepitas, sumac onions, red cress, parsley & mint gremolata, rye crumble
17

'NOT' WEDGE
iceberg, blue cheese, fennel, tomatoes, herb yogurt dressing, marcona almonds
small 9 | large 16

CASUAL FARE

THE BURGER*
8oz wagyu burger, tillamook sharp cheddar, lettuce, tomato, onion, house aioli, brioche bun, fries
22

PUB FISH & FRIES
10oz haddock filet, beer-batter, pub-style 'chips', tartar sauce, lemon, malt vinegar
29

SPICY CHICKEN SANDO
crispy fried chicken, chili-crisp honey, house pickles, slaw, house aioli, brioche bun, fries
22

MAINS

PNW CIOPPINO
jumbo prawns, clams, salmon, haddock, chile, tomato, sourdough
41

PORCINI RAVIOLI
charred squash, roasted fennel, kale, truffle cream
27

FIRE-BRAISED PORK
cider-brined heritage pork shoulder, delicata squash, white polenta, cranberry mostarda
38

STEAK*
w/fingerlings + seasonal vegetables
10oz Wagyu Denver Steak, Kuro 58
14oz Australian Wagyu New York 72
8oz Wagyu Petit Filet, Kuro 65

FAJITA BOARD
w/ peppers + onions, tortillas, slaw, salsa verde, pickled onions, lime
wagyu beef* 38 | grilled pollo 28
add jumbo prawns 15

ALASKAN KING SALMON *
fresh line-caught king salmon, truffle potato puree, seasonal vegetables
43

BRICK OVEN CHICKEN
half chicken, roasted squash + sweet onion, truffle potato puree, pan jus
29

LAMB RAGU
strozzapreti pasta, tomato, chili, pecorino fonduta, porcini dust
36

SIDES & ADDITIONS

demi glace 6
rogue smoky blue 6
grilled jumbo prawns 15
sauteed mushrooms 7
truffled creme sauce 9
house-smoked king salmon 12
oxbow bacon 5
dungeness crab fry legs 32
house bread w/ tart cherry butter 8

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.

12/2/25