



oxbow

URBAN KITCHEN



STARTERS

BRUSSELS

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

ARGENTINE SHRIMP CARPACCIO

red prawns, blood orange, citrus aioli,
chives, radish sprouts, herb oil
29

SEAFOOD COCKTAILS

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

CAVIAR & POTATOES

pommes paillasson, onion crème fraiche,
osetra caviar & chives
27

OYSTERS*

red wine mignonette + lemon
half **28** | dozen **36**

MACADAMIA PRAWNS

argentine prawns, mai tai sauce,
macadamia nuts, scallions
26

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 **7** | 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**

FEATURES

FRENCH TOAST

greek bread, vanilla orange custard,
strawberry rhubarb compote,
whipped creme fraiche
15

PRIME RIB

slow-roasted double r ranch prime rib,
roasted potatoes, market vegetables,
au jus + horseradish sauce
12oz 51 | **16oz 64**

SPRING LAMB

rack or lamb, farro verde 'risotto',
sorrel butter, fresh peas, pea shoots,
charred leek & mint oil
48

MAINS

THE USUAL *

two farm-fresh eggs, brunch
potatoes, bacon or sausage + english
muffin
16

STEAK AND EGGS *

two farm fresh eggs, brunch potatoes +
english muffin
7oz Australian Wagyu New York **36**
prime filet medallions **38**

CRAB & SHRIMP MELT

dungeness crab, argentine prawns,
fennel, scallions, cheddar cheese,
lemon aioli, tomatoes, sourdough
36

WAGYU HASH

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

BENEDICTS *

w/ meyer lemon + hollandaise
and crispy potatoes
Pork Belly **28**
LOX & Bagel **36**
Steak + Crab

CHILAQUILES

tortilla chips, birria, salsa, cotija,
jalapeno; topped w/ a sunny egg
25

DEMITRI OMELET

bacon, mushrooms, peppers, onions,
eggs, cheddar cheese, potatoes
19

CHICKEN + WAFFLE

thigh tenders, house-made pickles,
belgian waffle, chili-infused honey
24

SIDES & ADDITIONS

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

side sausage **6**
waffle w/cherries + creme **13**
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.

4/22/26