



oxbow

URBAN KITCHEN

STARTERS

BRUSSELS

roasted brussels, goat cheese,
hot honey, marcona almond

15

CAVIAR & POTATOES

pommes paillasson, onion creme
fraiche, osetra caviar & chives

27

SEAFOOD COCKTAILS

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

FRENCH TOAST

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

16

OYSTERS*

red wine mignonette + lemon
half 28 | dozen 39

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

OXBOW SALAD

gem lettuce, white anchovy vinaigrette,
aged machego, crouton, egg

small 10 | large 17

GREENS

seasonal lettuces, cucumber, tomato,
red onion, house vinaigrette

small 6 | large 11

SWEET PEAS

sugar snap peas, picked herbs + greens,
charred lemon vinaigrette, pistachio crumb,
whipped feta

17

'NOT' WEDGE

iceberg, blue cheese, fennel, tomatoes,
herb yogurt dressing, marcona
almonds

small 9 | large 16

HANDHELD

THE BURGER*

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

22

Ziki. Lamb. Tomato.

sourdough bread, lamb bacon,
marinated tomato, mama lils peppers,
lettuce, tzatziki mayo

25

SPICY CHICKEN SANDO

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

22

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 42

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 24

LOX & Bagel 28

Steak + Crab 36

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/ strawberry rhubarb 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.

5/2/26



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URBAN KITCHEN

SEASONAL SPECIALTIES 17

GARDEN PARTY BLOODY

vodka or tequila, house bloody mix, fresh lime, salted rim

GREENHOUSE BLOODY

vodka or tequila, spring clarified house bloody mix, fresh lemon

COASTAL MICHELADA

vodka, fresh lime, pilsner, tajin rim

RHUBARB REVIVAL

vodka, rhubarb purée, orange

MIDNIGHT MINT IRISH COFFEE

teeling irish whiskey, chocolate, mint, hot coffee

BLUSH 75

bluecoat gin, lemon, blood orange, sparkling wine

STRAWBERRY ROSEMARY PATIO TEA

bourbon, strawberry, rosemary, lemon, iced tea

OXBOW SIGNATURE 20

SANGRIA CARAFE

bottle of red blend or pinot grigio, fresh berry mix, lemon + lime juice, rosemary simple syrup. make it a single 15

DIRTY GARDEN MARTINI

stolichnaya vodka, house pepper brine Ice-cold, savory, and briny with a subtle peppery kick

OXBOW SAZERAC

sazerac rye, peychaud's bitters, absinthe served on a big rock

STEAK HOUSE MARTINI

classic martini w/ bombay sapphire gin or grey goose vodka served with blue cheese stuffed olives

OXBOW FASHIONED

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

OL' CUBANO

a twist on our old fashioned featuring santa teresa solera aged rum

BOTTOMLESS MIMOSAS

all you can drink (responsibly) 90 min limit; make it a single 15
*1 designated driver gets 50% off of one entree per 3 or more 'partaking' guests

OXBOW RITA

lunazul blanco tequila, torres magdala orange liqueur, lime juice add a float of mezcal for additional 6

ESPRESSO MARTINI

titos vodka, cafe d'arte nespresso, borghetti espresso liqueur served classic or creamy with carolans irish cream

MOCKTAILS 10

SPRING RHUBARB SANGRIA

rhubarb, cranberry, pineapple, lemon, josh non-alcoholic sparkling wine

GARDEN MINT SPRITZ

Rosemary, lime, fresh mint, soda

WINES BY THE GLASS

SPARKLING

Machio Prosecco 187 ml, IT 12
JP Chenet Brut, FR 9 / 37
Treveri Pinot Noir Rose, WA 14 / 52
Josh NA Sparkling, CA 10 / 37

REDS

Willajory Pinot Noir, WA 12 / 44
Line 39 Red Blend, CA 11 / 39
Mark Ryan Monkey Wrench Red, WA 18 / 63
Amavi Cabernet, Walla Walla, WA 16 / 56
Llama Malbec, ARG 12 / 44
Va Piano OX Cabernet Sauvignon, WA 14 / 52

WHITES

Anterra Pinot Grigio, IT 9 / 36
Chloe Sauvignon Blanc, NZ 9 / 36
Gen5 Chardonnay, Lodi, CA 12 / 44
Passing Time Chardonnay, WA 17 / 60
C.S.M. Cold Creek Riesling, WA 9 / 36
Kiona Chenin Blanc, WA 12 / 44

NIGHTCAP

Warre's Otima 10 Year Port 16
Graham 20 Year Port 18
Kurayoshi "San-In" Japanese Whiskey 15

OTHER BEVERAGES

DRAFT BEERS

Bodhizafa ipa
Mannys Pale Ale
Mac & Jack's Amber Ale
Dru Dru Pilsner

CANS & BOTTLE BEERS

Coors Light
Corona
Blue Moon
pFriem Pilsner
seasonal cider
Athletica IPA non-alcoholic

NON-ALCOHOLIC

we proudly serve coca cola products
lemonade, cafe d'arte coffee, tea, iced tea
san pellegrino sparkling water,
orange, apple & cranberry juices

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