



# oxbow

URBAN KITCHEN

## OXBOW SIGNATURE 20

### 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 RITA

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

### OL' CUBANO

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

### OXBOW FASHIONED

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

### ESPRESSO MARTINI

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

## SEASONAL SPECIALTIES 17

### BLOOD ORANGE BREEZE

citrus-forward and lightly bitter: tequila meets aperol and vibrant blood orange, lifted with lime and a splash of soda for a zesty, refreshing finish

### YUZU SPRITZ

bright and effervescent with floral-citrus yuzu vermouth, fresh lemon, campo viejo cava brut and soda—light, refreshing, and gently aromatic

### SPRING SILK

delicate and silky with a soft foam: floral cherry blossom, clean vodka, and bright lemon, balanced by turbinado and finished with soda for lift

### GREENHOUSE SOUR

herbaceous and silky: whiskey with fresh lemon and rosemary-infused simple, shaken with egg white for a smooth, aromatic finish

### SUMNER GARDEN PATCH

sweet-tart and vibrant: vodka, strawberry-infused vermouth, and tangy rhubarb balanced with turbinado and lemon, topped with soda for a bright, refreshing sparkle.  
Add a float of mezcal 6

### DESSERT MANHATTAN

rich and spirit-forward: reposado tequila with sweet vermouth, Luxardo, and blood orange bitters—warm, herbaceous, and subtly fruity

## MOCKTAILS 10

### SAKURA 86

Cherry Blossom fresh lemon juice, a splash of turbinado and topped with Josh NA Sparkling Wine

### GARDEN MINT SPRITZ

Rosemary, lime, fresh mint, soda

### SPRING RHUBARB SANGRIA

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

## 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

### 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  
Tranche Rose, WA 13 / 48

### 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

### 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  
Bale Breaker Field 41 Pale Ale  
Mac & Jack's Amber Ale  
Dru Bru 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