



# oxbow

URBAN KITCHEN

## 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

## 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

## SMOKED TABLESIDE 22

### JUNIPER & ASH

fords gin, cara cara orange, angostur bitters, turbinado simple and oak chips

### RYE & EMBER

woodford rye, luxardo marachino liqueur, carpano antica sweet vermouth, angostura bitters and cherry wood

## 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

Lunetta Prosecco Prosecco 187 ml, IT  
JP Chenet Brut, FR  
Argyle Noir Rose, OR  
Josh NA Sparkling, CA

### 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  
Rodney Strong Cabernet Sauvignon Sonoma, CA 13 / 48

### WHITES

12 Anterra Pinot Grigio, IT 9 / 36  
9 / 36 Clos du Bois Sauvignon Blanc, CA 9 / 36  
14 / 52 Gen5 Chardonnay, Lodi, CA 12 / 44  
10 / 37 Passing Time Chardonnay, WA 17 / 60  
Kiona Riesling, WA 9 / 36  
Del Rio Rose, OR 10 / 37

### NIGHTCAP

11 / 39 Warre's Otima 10 Year Port 16  
18 / 63 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 Dru Pilsner

### CANS & BOTTLE BEERS

Coors Light  
Corona  
Blue Moon  
Modelo Oro  
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 & 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



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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\*

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5/2/26