



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

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

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.

DESERT MANHATTAN

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

Add a float of mezcal 6

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

12
9 / 36
14 / 52
10 / 37

WHITES

Anterra Pinot Grigio, IT
Clos du Bois Sauvignon Blanc, CA
Gen5 Chardonnay, Lodi, CA
Passing Time Chardonnay, WA
Kiona Riesling, WA
Del Rio Rose, OR

9 / 36
9 / 36
12 / 44
17 / 60
9 / 36
10 / 37

REDS

Willajory Pinot Noir, WA
Line 39 Red Blend, CA
Mark Ryan Monkey Wrench Red, WA
Amavi Cabernet, Walla Walla, WA
Llama Malbec, ARG
Rodney Strong Cabernet Sauvignon Sonoma, CA

12 / 44
11 / 39
18 / 63
16 / 56
12 / 44
13 / 48

NIGHTCAP

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

16
18
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
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