oxbow
URBAN KITCHEN

OXBOW SIGNATURE

SANGRIA CARAFE 20
bottle of red blend or pinot grigio, fresh berry mix, lemon + lime juice, rosemary simple syrup. make it a single 15

DIRTY GARDEN MARTINI 18
stolichnaya vodka, house pepper brine Ice-cold, savory, and briny with a subtle peppery kick

OXBOW SAZERAC 16
sazerac rye, peychaud's bitters, absinthe served on a big rock

STEAK HOUSE MARTINI 18
classic martini w/ bombay sapphire gin or grey goose vodka served with blue cheese stuffed olives

OXBOW FASHIONED 16
buffalo trace, orange peel, demerara sugar, house-blended bitters

OL' CUBANO 16
a twist on our old fashioned featuring santa teresa solera aged rum

BOTTOMLESS MIMOSAS 20
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 18
lunazul blanco tequila, torres magdala orange liqueur, lime juice add a float of mezcal for additional 6

ESPRESSO MARTINI 18
titos vodka, cafe d'arte nespresso, borghetti espresso liqueur served classic or creamy with carolans irish cream

SEASONAL SPECIALTIES 16

MELON BREEZE
bright melon liqueur, fresh lemon juice, sparkling wine, soda water, basil

BLACKBERRIES IN OAXACA
mezcal, blackberry puree, fresh lime juice, house made rosemary syrup

BOURBON CHERRY CLOUD
an old fashioned with evan williams bib white label, fresh orange, cherry juice, angostura bitters and a silky cherry foam

PURPLE LINEN
empress gin, st-germain elderflower liqueur, muddled cucumber, fresh lemon juice, soda water

BERRY DROP
huckleberry vodka, muddled strawberries, fresh lemon juice, house lemonade, finished with soda water

STRAWBERRY PALMS
fresh strawberries, dark rum, pineapple juice, lemon, coconut cream

SMOKED TABLESIDE EXPERIENCE 18

JUNIPER & ASH GIN OLD FASHIONED
fords gin, cara cara orange, angostur bitters, turbinado simple and oak chips

RYE & EMBER MANHATTAN
woodford rye, luxardo marachino liquer, carpano antica sweet vermouth, angostura bitters and cherry wood

MOCKTAILS 10

MOUNTAIN BERRY MULE
blackberry puree, fresh lime juice, ginger beer

GARDEN MINT SPRITZ
rosemary, lime, fresh mint, soda

SUMMER PEACH SANGRIA
peach puree, fresh lemon juice, josh non-alcoholic sparkling wine

WINES BY THE GLASS

REDS

Willajory Pinot Noir, WA	*13 / 48*
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*
Optimism Cabernet Sauvignon, WA	*20 / 89*

WHITES

Anterra Pinot Grigio, IT	*9 /36*
Clos du Bois Sauvignon Blanc, CA	*9 / 36*
Gen5 Chardonnay, Lodi, CA	*12 / 44*
Passing Time Chardonnay, WA	*17 / 60*
Kiona Riesling, WA	*9 / 36*
Joel Gott Rosé, CA	*9 / 36*
Sama "Sagram" White Blend, WA	*13 / 48*

SPARKLING

Lunetta Prosecco 187 ml, IT	*12*
JP Chenet Brut, FR	*9 / 36*
Argyle Noir Rose, OR	*14 / 52*

NIGHTCAP

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

OTHER BEVERAGES

CANS & BOTTLE BEERS
Coors Light
Corona
Blue Moon
Modelo Oro
Seasonal Cider
Chuckanut Pilsner

DRAFT BEERS
Bodhizafa ipa
Manny's Pale Ale
Mac & Jack's Amber Ale
Dru Dru Pilsner

NON-ALCOHOLIC
we proudly serve coca cola products
lemonade, cafe d'arte coffee, tea, iced tea
san pellegrino sparkling water,
orange & cranberry juices
Josh NA Sparkling, CA 10 / 37
Waterbrook NA Cabernet 9 / 36
Athletica IPA non-alcoholic

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

8.21.26

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STARTERS

BRUSSELS
roasted brussels, goat cheese, hot honey, marcona almond
16

'KENTUCKY-FRIED' CALAMARI
calamari, the colonel's secret spices, pickled pepper aioli
22

SEAFOOD COCKTAILS
fennel, cocktail sauce, lemon
crab legs 34 | colossal prawns 24

FRENCH TOAST
brioche, vanilla orange custard, summer berry compote, whipped creme
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 3 colossal prawns 20 | add grilled chicken 12

GREENS
seasonal lettuces, cucumber, tomato, red onion, house vinaigrette
small 6 | large 11

OXBOW SALAD
gem lettuce, white anchovy vinaigrette, aged machego, crouton, egg
small 10 | large 17

WATERMELON SALAD
watermelon, red onion, cucumber, picked herbs + greens, lemon vinaigrette, pistachio dukah, 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

KING SALMON CLUB
king salmon, applewood-smoked bacon, marinated tomato, toasted ciabatta, lettuce, meyer lemon mayo, fries
30

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
18

PORK'STRAMI' HASH
lanroc heritage pork 'pastrami', summer vegetable hash, fresh basil, grain mustard creme, poached eggs
26

DEMITRI OMELET
bacon, mushrooms, peppers, onions, eggs, cheddar cheese, potatoes
20

STEAK AND EGGS *
two farm fresh eggs, brunch potatoes + english muffin
7oz Australian Wagyu New York 36
prime filet medallions 42

BENEDICTS *
w/ meyer lemon hollandaise and crispy potatoes
Pork Belly 24
LOX & Bagel 28
Steak + Crab 36

CRAB & SHRIMP MELT
dungeness crab, prawns, fennel, scallions, cheddar cheese, tomatoes, lemon aioli, sourdough, green salad
36

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

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

SIDES & ADDITIONS

side bacon 6
two farm-fresh eggs 7
grilled colossal prawns 20

side sausage 6
waffle w/ strawberry rhubarb 13
house smoked king salmon 12

oxbow bacon lardons 6
dungeness crab fry legs 32
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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8/1/26