oxbow
URBAN KITCHEN

OXBOW SIGNATURE

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

OL' CUBANO 16
a twist on our old fashioned featuring diplomatico reserva exclusiva

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

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

SEASONAL SPECIALTIES 16

MELON BREEZE
bright melon liqueur, fresh lemon juice, sparkling wine, soda water and fragrant basil for a crisp refreshing summer spritz

BLACKBERRIES IN OAXACA
mezcal, blackberry puree, fresh lime juice and house made rosemary syrup combine for a smoky, herbaceous cocktail with vibrant berry finish

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 and soda water create a light, floral cocktail with a striking lavender hue

BERRY DROP
44 north huckleberry vodka, muddled strawberries, fresh lemon juice and house lemonade finished with soda water for a bright, refreshing northwest inspired cooler

STRAWBERRY PALMS
fresh strawberries muddled with planetary dark rum, pineapple juice, lemon and coconut cream - bringing island flavors to the pnw.

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 Pinot Noir Rosé, 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
Athletica IPA non-alcoholic
Chuckanut Pilsner

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

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

8/20/26