



# oxbow

URBAN KITCHEN

## OXBOW SIGNATURE

### OXBOW SAZERAC 16

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

### OL' CUBANO 16

a twist on our old fashioned featuring  
diplomatico reserva exclusiva

### STEAK HOUSE MARTINI 18

classic martini w/ temple constant reader  
gin or grey goose vodka served with blue  
cheese stuffed olives

### OXBOW FASHIONED 16

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

### OXBOW RITA 18

cazcabel 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

## SMOKED TABLESIDE EXPERIENCE 18

### JUNIPER & ASH GIN OLD FASHIONED

fords gin, cara cara orange,  
angostura bitters, demerara sugar  
and oak chips

### RYE & EMER MANHATTAN

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

## SEASONAL SPECIALTIES

### AUTUMN MULE 16

suspect apple whiskey (from Enumclaw),  
fresh lime, ginger beer, and soda water,  
served in a mule mug

### OAXACA ROJA 16

mezcal shaken with fresh lime juice,  
cinnamon agave and pomegranate syrups  
served over ice

### HARVEST SANGRIA 16

pear vodka and domaine canton ginger  
liqueur with splash of fresh lemon juice  
and pinot grigio

### ITALIAN MARGARITA 16

reposado tequila, amaretto,  
fresh lime juice,  
cherries, shaken  
and served over ice

### PINK WARRIOR 14

tito's vodka, fresh raspberry puree, lemon and  
cranberry juices, shaken and  
served up - martini style  
*October proceeds benefit Come Walk With Me*

### FIG IN NY 16

rye whiskey, fresh lemon juice, and fig  
puree, stirred and served over a big rock  
with a float of malbec

## MOCKTAILS 10

### SUMNER VALLEY MULE

pear puree,  
fresh lime juice,  
ginger beer

### FIZZ ME PINK NA

fresh raspberry puree, lime, and cranberry juices,  
topped with josh na sparkling for a bright, bubbly zero-proof sip  
*October proceeds benefit Come Walk With Me*

### FALL FIG SPRITZ

fig puree, fresh lemon juice,  
cinnamon agave syrup, josh non-  
alcoholic sparkling wine, soda water

## 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 18 / 63  
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  
Scuttlebutt 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

9/27/26