

THE LOOKOUT

KITCHEN + PATIO

SMALL PLATES

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| LOADED CRUSH FRIES | 12 |
| Fresh Hand Cut Fries Cheddar Bacon Flakes Sautee Mushrooms Red Bell Pepper Caramelized Onions Tomatoes Jalapenos Green Onions Crush Sauce | |
| FRIED COCONUT SHRIMP | 12 |
| Thai Sweet Chili Sauce | |
| TACOS | 12 |
| Cabbage Spicy Aioli Pico de Gallo Choice of Steak or Chicken | |
| WINGS | 16 |
| Choice of Gochujang, Buffalo, BBQ, Lemon Pepper or Garlic Parmesan Served with Celery & Carrots | |
| THE BEE STING FLATBREAD | 14 |
| Italian Sausage Roasted Garlic Sriracha Honey Marinara Sauce Mozzarella Cheese Torn Basil | |
| THE OAKS CELLAR CHARCUTERIE & CHEESE SAMPLER | 26 |
| Mezzo Seco Monterey Jack Cheese Cajun Rub Cheddar Fromage Blanc Goat Cheese Artisan Dry Chorizo Black Truffle Salami Iberico de Bellota Jamon <i>Salt & Pepper Cashews Toasted Bread Brown Sugar Pecans Hot Honey Golden Raisins Candied Orange Peel Piquante Peppadew Peppers</i> | |

ENTREES

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| FETTUCINE PASTA CARBONARA | 24 |
| Smoked Bacon Parmesan Cheese Egg Yolk Cream | |
| SHRIMP SCAMPI | 27 |
| Sauteed Shrimp Garlic Butter Ziti Cherry Tomatoes | |
| FISH & CHIPS | 16 |
| Battered Cod Sticks Steak Fries Tartar Sauce | |
| RISOTTO PARMESAN | 22 |
| Cream Truffle Oil Parmigiano Reggiano Add Airline Chicken Breast 10 | |
| POKE BOWL* | 17 |
| Ahi Tuna Surimi Seaweed Salad White Rice Furikake Cucumber Green Onion Avocado Sesame Seeds Eel Sauce Spicy Aioli | |
| TERIYAKI BOWL | 14 |
| White Rice Hoisinaki Sauteed Vegetables Add Chicken 4 Salmon 5 Steak 6 | |
| GRILLED CANADIAN SALMON FILET* | 24 |
| Herbes de Provence Garlic, Mushrooms & Onions Fingerling Potato Fricassee Vegetable Medley | |
| ROASTED TENDER BEEF TRI TIP* | 19 |
| BBQ Sauce Garlic, Mushrooms & Onions Fingerling Potato Fricassee Mixed Greens | |
| SLOW BRAISED SHORT RIB | 38 |
| Buttermilk Crushed Fingerling Potatoes Vegetable Medley Dijon Whole Grain Mustard Sauce | |
| CHEF'S RUB CHARGRILLED RIBEYE* | 40 |
| Garlic, Mushroom & Onions Fingerling Potato Fricassee Vegetable Medley Shallots Pepper Tarragon Butter | |

DESSERTS

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| VANILLA CRÈME BRULÉE | 7 |
| Caramelized Sugar | |
| FIREPIT S'MORES | 7 |
| Graham Crackers Marshmallows Chocolate | |
| VANILLA CUSTARD FLATBREAD | 11 |
| Apple Cranberry Pecans Honey Drizzle Crème Fraiche | |
| IRISH CREAM AFFOGATO | 8 |
| Apple Cranberry Pecans Honey Drizzle Crème Fraiche | |

BURGERS & SANDWICHES

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| INCLUDES CHOICE OF FRIES, FRUIT OR SIDE SALAD | |
| ROAST BEEF CROISSANT SANDWICH | 15 |
| Slow Roasted Tender Beef Tri-Tip Dijon Mustard Sweet Onion Pickle Mayonnaise Butter Croissant | |
| TRIPLE DECKER | 14 |
| Turkey Ham Swiss Cheddar Lettuce Tomato Garlic Aioli Multi-Grain Bread | |
| DOUBLE CRUSH BURGER* | 16 |
| Double 3-oz Hickory Charcrust Beef Patty Crush Sauce American Cheese Iceberg Lettuce Diced Tomatoes Sliced Pickles Caramelized Onions Brioche Bun | |
| PAR BURGER* | 15 |
| Patty Cheddar Cheese Bacon Lettuce Tomato Onion Pickle Mayo Brioche Bun | |
| FRIED CHICKEN SANDWICH | 14 |
| Fried Chicken Breast Coleslaw Spicy Aioli Brioche Bun Pickle | |

SALADS

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| CAESAR SALAD* | 12 |
| Crunchy Romaine Parmesan Croutons Caesar Dressing Add Grilled Chicken 4 Salmon Filet 6 | |
| BABY GEM LETTUCE COBB SALAD | 14 |
| Grilled Chicken Cherry Tomatoes Bacon Bits Blue Cheese Crumbles Hard Boiled Egg Avocado Cucumber Whole Grain Croutons Ranch Dressing | |
| BLUE WEDGE SALAD TENDER STEAK* | 17 |
| Slow Roasted Tender Beef Tri-Tip Bacon Bits Blue Cheese Crumble Tomatoes Croutons Lettuce Wedge Blue Cheese Dressing Blue Wedge only - No Steak 12 | |

SIDES

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| FRESH HAND CUT FRIES | 8 |
| FRIES | 6 |
| Crispy Fat Sweet Potato Tater Tots | |
| GARLIC, MUSHROOMS & ONIONS FINGERLING POTATO FRICASSEE | 7 |
| BUTTERMILK CRUSHED FINGERLING POTATOES | 7 |
| SIDE SALAD | 5 |
| FRESH FRUIT | 4 |
| VEGETABLE MEDLEY | 7 |

NA DRINKS

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| DIRTY DR. PEPPER | 7 |
| Dr. Pepper Cream of Coconut Lime Half n Half | |
| ROOT BEER FLOAT | 7 |
| Vanilla Ice Cream Root Beer | |
| LAVENDER LEMONADE | 7 |
| House-Made Lemonade Lavender Tea | |

**Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BEER

DRAFT | 16OZ

COORS LIGHT 5.5
MODELO 6.5
VOODOO RANGER JUICY HAZE IPA 6.5

IPA BEER HANDLE 7.5
CRAFT BEER HANDLE 7.5
MADEWEST STANDARD ALE 6.5

CRAFT & BOTTLED

MILLER LITE 6.5
805 LAGER 6.5
BLUE MOON 6.5
STONE IPA 6.5
PACIFICO 6.5
CORONA PREMIER 6.5
VOODOO RANGER IPA 6.5
BRITTNEY'S PB&J 8

LAGUNITAS IPA 6.5
HIGH NOON VODKA SELTZER 8
HIGH NOON TEQUILA SELTZER 8
WHITE CLAW HARD SELTZER 8
RED BULL ENERGY DRINK 6
HIGH NOON 8
O'DOULS 6.5

SIGNATURE COCKTAILS

THE WRINGER 12
Pineapple Infused Svedka Vodka
and-Wrung | Served Up

FIREPIT LEMONADE 13
Tito's Vodka | Lemonade | Cucumber

LAVENDER HAZE 13
Herradura Silver | House-Made Lemonade
Agave | Lavender Tea

COCONUT CLOUD 14
Wheatley Vodka | Cream of Coconut | Pineapple
Lemon | Blueberry Lemon Syrup

BRAMBLE 15
Basil Hayden Bourbon | Lemon | Creme de Mure
Blackberry Syrup

GOOD VIBRATIONS 15
Flecha Azul Blanco Tequila | Lemon | Mint
Strawberry Syrup

HIBISCUS GIMLET 16
Empress Gin | Lime Juice | Cream of Coconut
Hibiscus Tea Syrup

SLICE SIPPER 13
Hanson's Meyer Lemon Vodka | Watermelon Syrup
Lime Juice | Basil

OAKS COCKTAIL SLUSHIES 12
Ask for our current Slushies

HOT LIPS 14
Jalapeno & Pineapple Infused Exotico Blanco
Illegal Mezcal | Lemon | Vanilla Syrup | Agave
Smoked with Oak

PURPLE RAIN 13
Butterfly Pea Tea Infused New Amsterdam Gin
Lemon | Ginger & Honey Shrub

BIRDIE BLISS 16
Golden Eagle Vodka | Blackberry Syrup
Pineapple Juice | Lime Juice

SUNSET SPARKLER 13
Strawberry Infused Rumhaven Rum | Strawberries
La Marca Prosecco

ROSEALICIOUS SPRITZ 12
LaMarca Prosecco | Lo-Fi Appertif
Rose Codial | Ginger Ale | Raspberries

SANTA CLARITA DIET 13
Violet & Blueberry Infused Wheatley Vodka
Mint | Lime | Ginger Beer

MIDNIGHT IN L.A. 14
Bulleit Bourbon | Averno | Luxardo Cherry
Chocolate & Orange Bitters

COLD BREW MARTINI 13
Absolute Vanilla | Cold Brew Espresso
Mr. Black | Frangelica | House-Made Irish Cream

WINE

CANYON ROAD 8 | 31
Chardonnay | Pinot Grigio
Sauvignon Blanc | White Zinfandel

LA JOLIE FLEUR 9 | 35
Rosé

SIMI SONOMA 10 | 39
Chardonnay

TALBOTT KALI HART 12 | 47
Chardonnay

MASO CANALI 10 | 39
Pinot Grigio

POGGIO AL TESORRO
SOLOSOLE 12 | 47
Vermentino

KIM CRAWFORD 11 | 43
Sauvignon Blanc

LA MARCA 13 | 51
Prosecco

CANYON ROAD 8 | 31
Cabernet Sauvignon
Pinot Noir | Merlot

LOUIS M. MARTINI SONOMA 12 | 47
Cabernet

MY FAVORITE NEIGHBOR 19 | 75
Cabernet

POGGIO al TESORRO
MEDITERRA 12 | 47
Tuscan Blend

HAHN SLH 16 | 63
Pinot Noir

HARVEY & HARRIET 14 | 55
Blend