

The Oaks

GARDEN

MARCONA ALMONDS 6

Chili Flakes

WARM MARINATED OLIVES 7

Rosemary | Thyme | Lemon

GUACAMOLE 13

Queso Fresco | House Chips | Crushed Pepitas

GREENS ^{HW} 12

Mixed Greens | Raddish | Tomato | Cucumber
White Balsamic Vinaigrette
Chicken 6 | Skuna Bay Salmon 10 | 8oz Flat Iron 14

BEETS ^{HW} 14

Roasted Poblano Vinaigrette | Tangerine | Puffed
Amaranth | Avocado Puree | Goat Cheese

LITTLE GEM CAESAR* 15

Black Garlic Dressing | Shaved Parmesan | Torn Croutons
Chicken 6 | Skuna Bay Salmon 10 | 8oz Flat Iron 14

BRUSSELS 15

Mirin Soy Glaze | House Lardon | Green Yuzu Koshu Aioli
Green Onion | Chili Flakes

SHISHITO PEPPERS 10

Lemon | Bonito Flakes | Sesame

HARISSA HUMMUS 15

Crispy Chickpeas | Radish | Carrots | Cucumber | Celery

BUCATINI PASTA 21

Roasted Garlic Cream Sauce | Burrata Cheese
Kale Pesto | Brioche Crumb
Chicken 6 | Skuna Bay Salmon 10 | 8oz Flat Iron 14

RANCH

WINGS 16

Choice of Gochujang, Buffalo, BBQ, Lemon Pepper, Thai Chili or
Garlic Parmesan Served with Celery & Carrots

THE BEE STING FLATBREAD 15

Italian Sausage | Roasted Garlic | Sriracha Honey | Marinara Sauce
Mozzarella Cheese | Torn Basil

STEAK TARTAR 16

Yuzu Koshu Aioli | Pear | Sesame | Quail Egg | Grilled Sourdough

THE OAKS BURGER* 21

Half Pound Burger Patty | Onion Jam | House B&B Pickles
White Cheddar | Jalapeno Kewpie | Lettuce Tomato

DOUBLE CRUSH BURGER* 17

Double 3-oz Hickory Charcrust Beef Patty | Crush Sauce
American Cheese | Iceberg Lettuce | Tomatoes | Sliced Pickles
Caramelized Onions | Brioche Bun

BRISKET MAC & CHEESE 18

18 Hour House-Smoked Brisket
Creamy Cheese Sauce | Jack Cheese

GRILLED PORK CHOP* 34

Butternut Squash Puree | Apple Bacon Chutney
Crushed Pistachio | Chives

HALF JIDORI CHICKEN* 29

Community Grains Polenta | Smoked Strawberry Jam | Shaved Apples
Micro Greens

FLANNERY FARMS USDA PRIME NEW YORK STEAK 60

13oz | Cipollini Onions | Fingerling Potatoes
Royal Trumpet Mushroom | Chimichurri

OCEAN

TUNA CRUDO* ^{HW} 21

Aji Amarillo | Fuji Apples | Avocado Puree | Radish | Cilantro | Sesame

BEER BATTERED FISH TACOS 15

Chipotle Tartar Sauce | Shaved Cabbage | Cilantro

MUSSELS* 16

Red Curry Coconut Broth | Scallion | Grilled Sourdough

POKE BOWL* 18

Ahi Tuna | Seaweed Salad | White Rice | Furikake | Cucumber
Green Onion | Avocado | Sesame Seeds | Eel Sauce | Spicy Aioli

OAKS COBB ^{HW} 25

House Smoked Skuna Bay Salmon | Creamy Honey Mustard
Grape Tomato | Blue Cheese | Avocado | House Lardon
Egg | Green Onion

SEARED HALIBUT* 35

Beluga Lentils | Tumeric Melted Leeks | Preserved Lemon Beurre Blanc

RAINBOW TROUT* 29

Braised Greens | Fregola Sarda | Garlic Mojo

LOBSTER CAVATELLI* 35

Butter Poached Lobster | Lobster Cream Sauce | Garlic Stewed
Tomatoes | Spinach | Tobiko

OAKS PROGRAMMING

BURGER & BEER THURSDAYS

Enjoy a New Burger and Beer Combo Every Thursday

SATURDAY SUPPER

Featuring Slow Roasted Prime Rib | Mashed Potatoes
Seasonal Vegetables | Yorkshire Pudding | Horseradish

EL HOSEL AKA HOSEL ROCKET

The Shank of Epic Proportions | 8lb Kobe Beef Shank
Check with server for availability | Feeds 4-6

^{HW} - Health & Wellness

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.

from the bar

BREWS

COORS LIGHT 5.5

MILLER LITE 6.5

805 LAGER 6.5

CORONA PREMIER 6.5

BLUE MOON 6.5

PACIFICO 6.5

WHITE CLAW HARD SELTZER 8

HIGH NOON TEQUILA SELTZER 8

HIGH NOON VODKA SELTZER 8

ATHLETIC NON-ALCOHOLIC 6.5

RED BULL ENERGY DRINK 6

HARVEST MOON SHANDY 8
Blue Moon Belgian White Beer
House Lemonade | Sparkling Water

Featured Beer on Tap

COORS LIGHT 5.5

VOODOO RANGER JUICY HAZE IPA 6.5

MODELO ESPECIAL 6.5

MADEWEST STANDARD ALE 6.5

CALI SQUEEZE BLOOD ORANGE 7.5

IPA BEER HANDLE 7.5

COCKTAILS

THE WRINGER 12
Pineapple-Infused Svedka Vodka | Served Up

LAVENDER HAZE 13
Tito's Handmade Vodka | House Lemonade | Lavender Tea

SUNSET SPARKLER 13
Strawberry-Infused RumHaven Rum | Strawberries | Simple Syrup
LaMarca Prosecco

ROSEALICIOUS SPRITZ 14
LaMarca Prosecco | Lo-Fi Appertif | Rose Cordial | Ginger Ale | Raspberries

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

BANANA SMASH 14
Woodford Reserve | Banana | Maple Syrup | Demerrara Sugar | Nutmeg
Black Walnut Bitters | Smoked with Oak Woodchips

LIME IN THE COCONUT 14
Butterfly Pea Tea Infused Rumhaven Rum | Coconut Cream | Vanilla Syrup | Lime

SIP ME SLOWLY 15
Basil Hayden Bourbon or Rye | Orange Bitters | Garden Herb Syrup

RASPBERRY MULLIGAN 15
Flecha Azul Blanco | White Chocolate Liqueur | Rasperry Syrup | Cream

BACK NINE BREEZE 15
Cucumber Infused Grey Goose | Lemon Juice | Mint Syrup

ESPRESSO MARTINI 15
Mario's Hard Espresso | Tito's Vodka | House Irish Cream

WINE

CANYON ROAD 8 | 31
Chardonnay | Pinot Grigio | Sauvignon Blanc | White Zin
Pinot Noir | Merlot | Cabernet Sauvignon

LA MARCA 13 | 51
Prosecco

TALBOTT KALI HART 12 | 47
Chardonnay

MASO CANALI 10 | 39
Pinot Grigio

MATUA 11 | 43
Sauvignon Blanc

LA JOLIE FLEUR 11 | 35
Rosé

MEIOMI 11 | 43
Pinot Noir

HAHN SLH 14 | 55
Pinot Noir

FREI BROTHERS 11 | 43
Merlot

POGGIO AL TESORO SOLOSOLE 12 | 47
Vermentino

LOUIS M. MARTINI 12 | 47
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 19 | 75
Cabernet Sauvignon

POGGIO AL TESORO MEDITERRA 12 | 47
Toscana Blend

We offer a complementary soda, coffee or tea to the designated driver of each party.