

Feel Like Sharing

GUACAMOLE 13

Queso Fresco | House Chips
Crushed Pepitas

HARISSA HUMMUS 15

Crispy Chickpeas | Radish | Carrots
Cucumber | Celery

WINGS 16

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

CHARRED SHISITO PEPPERS 10

Lemon | Sesame | Bonito Flakes

THE BEE STING FLATBREAD 15

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

Feeling Healthy

BEETS HW 14

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

GREENS HW 12

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

OAKS COBB HW 25

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

LITTLE GEM CAESAR* 15

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

GREEK SALAD HW 15

Cucumber | Tomato | Feta | Romaine | Olives
Red Onion | Peperchini
Chicken 6 | Skuna Bay Salmon 10 | 8-oz Flat Iron 14

POKE BOWL* 18

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

SEARED AHI TUNA LETTUCE WRAP* HW 18

Charred Chili Jam | Pickled Daikon & Carrot
Lime | Herbs | Butter Lettuce | Sesame

N.A. Drinks

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 Lemonade | Lavender Tea

Feeling Hungry

THE OAKS BURGER* 21

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

PULLED PORK SANDWICH 16

Mustard Slaw | Passion Fruit BBQ Sauce
House Smoked Pork Shoulder | Pickles

TUNA MELT 16

American Cheese | 7-Grain Wheat | Red
Onion | Celery | Garlic Aioli | Tomato

SOUP & GRILLED CHEESE 12

Lobster Bisque | Sourdough
White Cheddar

DOUBLE CRUSH BURGER* 17

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

FRIED CHICKEN SANDWICH 16

Blueberry Gastrique | Sweet Pickles

BEER BATTERED FISH TACOS 15

Chipotle Tartar Sauce | Cilantro
Shaved Cabbage

LOBSTER ROLL 25

Pickled Celery | Roasted Garlic Aioli
Buttered Lobster | Green Onion
New England Roll

RAINBOW TROUT* 29

Braised Greens | Fregola Sarda | Garlic Mojo

TURKEY MELT 17

Provolone | Pesto Mayo | Heirloom Tomato
Grilled Sourdough

CHICKEN TINGA QUESADILLA 15

Oaxaca Cheese | Chipotle | Pico | Crema
Salsa Quemada

BUCATINI PASTA 21

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

STEAK & FRITTES* 27

8oz Flat Iron | Chimichurri
Crispy Fries

Oaks Programming

SATURDAY SUPPER

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

BURGER & BEER THURSDAYS

Enjoy a New Burger and Beer Combo
Every Thursday

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.

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 | Dehydrated Lemon Wheel
- LAVENDER HAZE** 13
Tito's Handmade Vodka | House Lemonade | Lavender Tea
- SANTA CLARITA DIET** 13
Violet & Blueberry-Infused Wheatley Vodka | Lime Juice
Ginger Beer
- SUNSET SPARKLER** 13
Strawberry Infused RumHaven Rum | Strawberries | Simple
LaMarca Prosecco
- ROSEALICIOUS SPRITZ** 14
LaMarca Prosecco | Lo-Fi Appertif | Rose Cordial
Ginger Ale | Raspberries
- BANANA SMASH** 14
Woodford Reserve | Banana | Maple Syrup | Demerrara Syrup
Nutmeg | Black Walnut Bitters | Smoked with Oaks 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
Raspberry 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
- 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
- POGGIO AL TESORO SOLOSOLE** 12 | 47
Vermentino
- MEIOMI** 11 | 43
Pinot Noir
- FREI BROTHERS** 11 | 43
Pinot Noir
- HAHN SLH** 14 | 55
Pinot Noir
- LOUIS M. MARTINI** 12 | 47
Cabernet Sauvignon
- MY FAVORITE NEIGHBOR** 19 | 75
Cabernet Sauvignon
- POGGIO AL TESORO MEDITERRA** 12 | 47
Toscana Blend