COCKTAILS

Daiquiri No 6
Denizen, lime, sugar, absinthe / 16

Manhattan's Angel
High West Redezvous rye, sweet vermouth, bitters / 16

Smoke on the Water
Woodford Reserve Select Barrel, apple brandy, creme de noyaux, all spice, smoked with cherry wood, finished tableside / 18

California Lookout
St. Georges California citrus, coconut water, lime, orange oleo saccharum / 17

Oak Boulevard
Jack Daniels Select Barrel, averna, sweet vermouth, orange bitters / 16

Ocean House Sour
Buffalo Trace, yellow chartreuse, grapefruit, lemon, honey / 17*

Rose Imperial
Hennessey Privilege VSOP, raspberry, rose, citrus, champagne / 16

Tequila Highball
Patron Select Anejo, ginger, citrus, bitters, soda / 16

Blood and Sand
Johnny Walker Black, cherry herring, sweet vermouth, orange / 16

**Contains Egg*

DESSERT COCKTAILS

Chocolate Ramos Gin Fizz
Nolet's, creme de cacao, orange blossom, citrus, cream, bitters / 16*

Espresso Martini
Three Olives, vanilla, espresso / 15

**Contains Egg*

ALCOHOL FREE ELIXIRS

Ginger Lemonade
ginger, lemon, sprite / 6

Raspberry Cooler
raspberry, lemon, soda / 6

Coconut Mint
coconut water, lime, mint / 6

KOLLO Teas
Green, Black and Oolong / 12

BEER DRAUGHT

Coors Light / 6
Pacifico / 7
Draughtsmen Aleworks IPA / 7
Third Window Brewing Belgian / 9

BEER BOTTLE

Bitburger N/A / 8
Weihenstephaner Pilsner / 8
Flying Dog Brewery "Raging Bitch" Belgian IPA / 8
Allagash White Ale / 8
North Coast Brewery "Old Rasputen" Russian Stout / 8
Abita Brewing Company "Turbodog" Brown Ale / 8
Abbey Ale St. Bernardus Abt 12 / 12

WINE SELECTION

SPARKLING AND CHAMPAGNE

	GLASS / BOTTLE
Louis Roederer Brut Premier, Champagne, NV	22/86
Riverbench, "Cork Jumper" Brut Rosé, Santa Maria, 2015	18/70

WHITE WINE

Riesling, Tatomer 'Vandenberg', Santa Barbara County 2014	14/56
Sauvignon Blanc, Vogelzang Vineyard, "Birdsong", Happy Canyon 2013	16/62
Sauvignon Blanc, Dashwood, Marlborough, NZ 2014	11/42
Pinot Blanc, Four Graces, Willamette Valley 2015	15/58
Chardonnay, William Fevre, "Champs Royaux", Chablis 2015	15/58
Chardonnay, Chalk Hill Cellars, Russian River Valley 2014	18/70
Chardonnay, Diatom "Santos Road" by Brewer–Clifton Sta. Rita Hills 2016	20/78
Chenin Blanc, Chalone Estates, Chalone 2014	16/70
Grenache Blanc, Lumen Winery, Santa Barbara County 2015	14/54
Rose, Tablas Creek "Patelin de Tablas", Paso Robles 2016	13/50

RED WINE

Pinot Noir, Dierberg Vineyard, Sta. Rita Hills 2014	28/110
Pinot Noir, The Paring, Sta. Rita Hills, 2014	15/58
Malbec, "Aruma", Bodegas Caro by Lafite-Rothschild, Mendoza 2015	14/54
Syrah Blend, Jonata "Todos", Ballard Canyon 2012	23/90
Syrah, Stolpman Vineyards, "Estate Grown", Ballard Canyon 2014	15/58
Merlot, Roth Estate, Sonoma County 2014	17/66
Cabernet Sauvignon, "Reserve", Daou Vineyards, Paso Robles 2014	29/114
Cabernet Sauvignon "Reserve", Brander, Los Olivos 2014	19/74
Cabernet Sauvignon, Firestone Vineyard, Santa Ynez Valley 2013	18/70
Red Blend "Meritage", Trinitas Cellars, Napa Valley 2011	26/102
Zinfandel, Ridge, "Three Valleys", Sonoma County 2014	20/78
Red Blend, Kuleto Estate "India Ink", Napa County 2014	16/62
Sangiovese, Feliz Noche Cellars, Santa Barbara County 2013	25/98

APPETIZERS

Hamachi Crudo
*charred avocado, radish, ponzu, crispy wild rice / **20***

Ahi Tuna Poke Bowl
*warm jasmine rice, SB uni, scallions, sesame, poached egg, puffed wild rice gochujong, wakame / **25***

Market Seafood Tower
*poached Maine lobster, daily selection of oysters, split king crab leg, boiled jumbo shrimp, fresh lump crab ceviche, house cocktail sauce signature mignonette, sriracha caviar / **42 per 2 guests***

Blue Crab and Pork Dumplings
*leek and chorizo chowder / **16***

Roasted Bone Marrow
*oxtail marmalade, pistachio gremolata, grilled country bread / **20***

Octopus Vindaloo
*red lentil dal, golden raisins, crispy chickpeas, meyer lemon yogurt / **23***

Blue Crab Cake
*red cabbage puree, honey crisp apples, pickled mustard seeds crème fraiche / **26***

Seared Foie Gras
*mascarpone cannoli, quince butter, coffee crumble mexican chocolate emulsion / **28***

SOUP & SALAD

French Onion Soup
*challerhocker and comté gratiné / **15***

Caesar Salad
*baby gem lettuce, bagna cauda, parmigiano reggiano / **17***

Angel Oak House Salad
*baby kale, radishes, dried cranberries, toasted marcona almonds preserved lemon dressing / **17***

Roasted Beet Salad
*midnight moon espuma, beet chips, mache, pistachio sherry caramel / **18***

SIDES

Brussel Sprouts Leaves
*apple cider, bacon / **13***

Creamed Spinach
*sauce mornay / **13***

Jumbo Asparagus
*béarnaise / **15***

Mushroom
*soy glazed, crispy shitake / **14***

Roasted Heirloom Carrot
*greek yogurt, sumac / **12***

Mashed Potatoes
*french butter, california milk / **12***

Mac n' Cheese
*rigatoni pasta, pancetta, five cheese sauce / **14***

Twice Baked Potato
*bacon, truffle sauce, fiscalini cheddar / **15***

House Made Gnocchi
*potato gnocchi, butternut squash, sage, brown butter, toasted pepitas / **17***

BROILED DISHES

Filet
*10oz., center cut / **61***
*6oz. / **39***

Bone-in Rib Eye
*18oz., USDA prime / **70***

New York
*12oz., USDA prime / **48***

Filet
*6oz., grass fed / **42***

Bison Rib Eye
12oz. / 48

AAAAA Kobe
*certified kobe / **25 per ounce / minimum 3 ounce order***

Rack of Lamb
*house made harissa, apricot purée / **55***

Dry Aged New York
*10 oz., brown butter / **58***

Hanger Steak
*8 oz., USDA prime / **38***

Sauces: *béarnaise, red wine sauce, assorted peppercorn sauce, horseradish crème fraîche, Angel Oak steak sauce / 4 each*

House Butter: *coriander-lime-espelette, or truffle and herb / 3 each*

Enhancement: *lobster tail / **20**, pan seared foie gras / **22***
*alaskan king crab / **20**, oscar style / **20***

SEAFOOD DISHES

Abalone From Our Neighbor
*house made pasta, rainbow chard, lemon beurre blanc / **42***

Roasted Diver Scallops
*beluga lentils, crispy pork belly, salsify / **38***

Grilled Scottish Salmon
*anson mills polenta, winter chicories, smoked maitake mushrooms chimichurri / **34***

Crispy Tempura Snapper
*jasmine rice, pineapple nuc chuam, cilantro / **36***

VEGETARIAN DISHES

Roasted Butternut Squash
*pomegranate, spaghetti squash, dukkah spice maple brown butter vinaigrette / **28***

Smoked Romanesco
*braised lentils, hen of the wood mushrooms, mustard greens minus 8 vinegar / **29***

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. After eating our food, you will understand why there are no substitutions. Please inform your server if a person in your party has a food allergy so that proper precautions are taken. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Chef de Cuisine: Alexander James Bollinger