

WINE, SPIRITS, & COCKTAIL MENU

OAK 36
BAR + KITCHEN

SUMMER & AUTUMN 2025

TABLE OF CONTENTS

02 / About OAK 36

03 / Happy Hour Specials

04 / OAK 36 House Cocktails

06 / Highballs & 2-Ingredient* Drinks

07 / Timeless Cocktails

08 / Zero Proof (Non-Alcoholic)

09 / Draft, Bottles, & Cans

10 / Wine by the Glass

14 / Brunch Bevs

ABOUT OAK 36

OAK 36 Bar + Kitchen is a chef-driven, modern American gastropub located in Savannah's Twelve Oaks Shopping Center. With nearly everything made in-house, the kitchen emphasizes scratch cooking and elevated comfort food for both our local crowd and visitors to Savannah. The bar program centers on craft cocktails rooted in sustainability and innovative technique with a sommelier-curated wine list to complement every dish. OAK 36 offers an upscale yet approachable experience, proudly serving as a standout destination in Midtown Savannah.

Owners:

Brad Sellars, Kara Ford, Jason
Ford

Executive Chef:

Carly Nevins

Bar Manager:

Kaleb Craft



HAPPY HOUR @OAK36

EVERY DAY, 3PM-6PM

We're happy to offer three hours of specials every day we're open (including weekends!) so you can save a few bucks while enjoying a glass of wine after work, a few pre-game vodka-sodas before a night out, or a couple of cold ones after a day at the golf course.

From the Bar (\$6):

Craft Draft Beer

Selection on Page 9

Well Spirits

Vodka, Gin, Tequila, Rum, or Bourbon with
your choice of mixer

Sparkling Wine

Duc de Valmer French Brut

Red Wine

Coelus Rioja Tempranillo

White

Valemesio Vinho Verde White Blend

Daily Tipple

Ask your server about our bartender's
choice batched cocktail

From the Kitchen:

House Fries \$5

Palmetto Cheese Dip \$6

Creamy Collard Dip \$6

Marinara & Goat Cheese Dip \$6

Hot Wings (5) \$7

Wood-Fired Meatballs (2) \$7

Breakfast for Dinner \$8

Buttermilk Biscuit, Spicy Sausage,
Country Gravy, Chives

Knot Your Average Knots \$8

Buffalo Garlic Bread, Mozzarella
Cheese, Garlic Herb Oil, Marinara

OAK 36 HOUSE COCKTAILS

Soundtrack to an Endless Summer is our seasonal cocktail collection inspired by songs—both timeless classics and fresh new anthems—crafted to stir up nostalgic memories and help create new ones. Each drink is named after a lyric or title that evokes the feeling of warm nights, carefree afternoons, and music shared with friends. Just like Savannah's summers, which stretch long past Labor Day and linger well into the year, these cocktails are made to capture that golden, never-ending glow.

VERSE

Just Like Heaven \$14

vodka, lychee, grapefruit, green tea, soda water, electric daisy



Sweet Disposition \$13

pear vodka, pear liqueur, ginger, elderflower, sparkling wine

Watermelon Sugar \$11

tequila, acid-adjusted watermelon juice, triple sec, agave



CHORUS



In Bloom \$11

vodka, lavender, lemon, honey, creme de violette, rosewater

Liliko'i \$12

vodka or gin, passionfruit liqueur, pomegranate, lemon



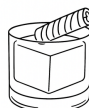
Heart of Glass \$15

gin, clarified grapefruit, saffron liqueur, bitter aperitivo,
absinthe rinse

CODA

Sugar Magnolia \$13

rye whiskey, candied pecan syrup, caramel, treenut bitters



Float On \$10

bourbon, root beer syrup, cream, vanilla, maraschino cherry

Burning Down the House \$24*

cognac, amaro nonino, rich raw sugar syrup, haba ero
bitters



HIGHBALLS

& Other 2-Ingredient* Drinks

Gin & Juice \$8

gin, orange juice, grapefruit juice

Death in the Afternoon \$9

absinthe, brut sparkling wine

Fernet & Coke \$7

fernet branca, coca-cola

Stone Fence \$9

bourbon, hard apple cider

Presbyterian \$9

rye whiskey, ginger ale, soda

Beach Peach \$9

peach whisky, lemon-lime soda, pomegranate syrup

Summer Shandy (Euro Style) \$6

czech pilsner, lemon-lime soda

Mules & Bucks \$9

Moscow Mule (Vodka)

Kentucky (Bourbon)

London Buck/Gin-Gin (Gin)

Mexican (Tequila)

Dark n' Stormy (Rum)

TIMELESS COCKTAILS

Our Takes on the Classics

Shaken

Margarita \$11

blanco tequila, lime juice, triple sec, agave

Classic Daiquiri \$9

rum, lime, sugar

Corpse Reviver #2 \$11

gin, bitter americano aperitivo, triple sec, lemon, absinthe rinse

Stirred

(Add Smoke +\$2)

Manhattan \$11

rye whiskey, sweet vermouth, angostura bitters

Oak 36 Old-Fashioned \$14

rye whiskey, rich raw sugar, angostura bitters, orange bitters

Negroni \$12

gin, sweet vermouth, red bitter aperitivo

Classic Martini

Prices vary. All martinis start with a 3oz pour of the base spirit.

Spirit: Vodka or Gin

Vermouth: None, Splash (Extra Dry), 3:1 (Dry), 2:1 (Wet), 50/50, or 1:2 (Reverse)

Olive Brine: None, Slightly, Dirty, Filthy

Garnish: None, Single Olive, 3 Olives, Bleu Cheese Olive, or Lemon Twist

Service: Rocks or Up

ZERO PROOF

Non-Alcoholic Beverages

Spirit-Free Cocktails \$7

Waikiki Tea

black tea, lychee, ube, lime

From La Mancha

ginger beer, pineapple, cinnamon

Broadripple is Burning

pomegranate, hibiscus, lime, soda

Agua Frescas \$5

Agua de Jamaica (Hibiscus)

Watermelon

Pineapple Habañero

Pomegranate

Sodas & Such

Coca-Cola, Diet Coke, Coke Zero,
Sprite, Ginger Ale, Pibb Xtra, Lemonade, Club Soda

DRAFT, BOTTLES, & CANS

Beer, Cider, & Seltzers

Draft Beer

Pilsner Urquell (Pilsen, Czechia; 4.4% ABV, Pilsner) \$7

Creature Comforts Classic City (Athens, GA; 4.6% ABV, Lager) \$7

Allagash White* (Portland, Maine; 5.2% ABV, Wheat Ale) \$8

Cigar City Brewing Maduro (Tampa, FL; 5.5% ABV, Brown Ale) \$7

Creature Comforts Tropicalia (Athens, GA; 6.6% ABV, IPA) \$8

Creature Comforts Bigger Dreams (Athens, GA; 6.8% ABV, Hazy IPA) \$8

Seasonal Draft Picks...ask your server for details on two rotating taps!

Bottles & Cans

Guinness Draught (4.2% ABV, Stout, Nitro Can) \$6

Sweetwater 420 (5.7% ABV, Extra Pale Ale) \$6

Michelob Ultra \$6

Miller Lite \$6

Stella Artois \$6

Bud Light \$6

Corona Premier \$7

Seltzers & Ciders

High Noon Lime (4.5% ABV, Vodka Seltzer) \$7

High Noon Peach (4.6% ABV, Vodka Seltzer) \$7

J.K.'s Scrumpy Hard Cider (4.5% ABV, Organic Farmhouse Cider) \$10

Non-Alcoholic Beer

Athletic Brewing Upside Dawn (NA, 'Golden Ale') \$5

Athletic Brewing Run Wild (NA, 'IPA') \$5

WINE

Sparkling, White, & Rosé by the Glass

Sparkling & Spritz

Duc de Valmer Blanc de Blanc Brut (Merignac, France) **\$9/27**

light, crisp, dry; green apple and citrus, no oak or creaminess

Bellino Prosecco (Veneto, Italy) **\$11/33**

light-to-medium body, balanced acidity, slightly sweet/off-dry; notes of pear and peach, fresh and easy-drinking

Bottlerocket Blood Orange Spritz (St. Helena, CA) **\$12/46**

light, bright acidity, off-dry; zesty blood orange with a touch of bitterness

Rosé All Day Grapefruit Spritz (Languedoc, France) **\$8/30**

light, refreshing, not-too-sweet; tangy grapefruit and floral notes, clean finish

White & Rosé Wine

Rosé Blend Folly by Mascaronne Rosé (Provence, France) **\$11/42**

light, crisp, dry; delicate red berries and citrus

White Blend Valesmesio Branco (Vinho Verde, Portugal) **\$10/38**

very light with high acidity, bone-dry; slight effervescence, green apple and lime

Sauvignon Blanc Taonga (Marlborough, New Zealand) **\$12/46**

light-to-medium bodied, bright, dry; bold citrus, gooseberry, grassy notes

Pinot Grigio Vento di Mare (Sicily, Italy) **\$9/34**

light-bodied with medium acidity; subtle orchard fruit and minerality

Chardonnay Fogscape (Arroyo Seco, California) **\$13/50**

medium plus body, moderate acidity, just a hint of sweetness; ripe pear, subtle oak and toast

Chardonnay Domaine de la Motte (France) **\$10/38**

medium-bodied, balanced acidity, dry; restrained style with apple and light mineral notes, no heavy oak or butter

Riesling High-Def (Mosel, Germany) **\$11/42**

light-to-medium body, high acidity, light sweetness; juicy stone fruit and lime with a clean, vibrant finish

WINE

Red & Fortified Wine by the Glass

Red Wine

Pinot Noir Montsablé (Haute Vallée de L'Aude, France) **\$12/46**

light-bodied, bright acidity, low tannic; red cherry, subtle earth, smooth and elegant

Tempranillo Yllera "Coelus" (Rioja, Spain) **\$9/34**

medium-bodied, moderate tannins, bright acidity; black cherry, plum, minimal oak, easy-drinking

Red Blend 689 Cellars (California, USA) **\$11/42**

medium-to-full bodied, moderate tannins, plush texture; ripe dark fruit, soft oak spice, smooth & rich finish

Cabernet Sauvignon Oak Farm 'Tievoli' (Lodi, California, USA) **\$14/50**

full-bodied, firm tannins, medium acidity; blackberry, vanilla, toasty oak, bold and structured

Merlot Orin Swift "Advice from John" (California, USA) **\$19/74**

quite full-bodied, velvety tannins, balanced acidity; lush dark berries, mocha, noticeable oak influence, rich and layered

Fortified Wine

3oz Pour

Port Quinto do Têdo (Douro, Portugal) **\$10**

full-bodied with low acidity and rich sweetness; rich black cherry and fig with hints of dark chocolate and spice; velvety texture and smooth, warming finish

BRUNCH BEVS

Available All Day, Every Day We're Open!

Bloodies

OAK 36 House Bloody Mary \$12

tito's vodka, housemade bloody mix, horseradish

Add a meat & cheese charcuterie skewer for \$3!

Buffalo Bill \$13

chicken fatwashed mezcal, buffalo bloody mix, ranch salt rim,
celery, carrot

Add five wings for \$7 (will take a little longer to make!)

Georgia Michelada \$9

classic city lager, housemade bloody mix, tajin, lime

Big Mimosas \$10

Made with 6oz of sparkling wine

Classic (Orange Juice)

Cranberry

Pineapple

Grapefruit

Hibiscus

Pomegranate

Mimosa Bottle Kit \$25

A bottle of bubbles and an endless supply of your choice of
two juices or syrups listed above.

Makes four big mimosas.

(or one really big one)

WINE, SPIRITS, & COCKTAIL MENU



SUMMER & AUTUMN 2025