

OAK 36 BAR + KITCHEN



Scan for Specials, Happy Hour, Brunch, Weekly Events + More

STARTERS

- Brussels Sprouts** | Citrus | Bacon Aioli \$12
- Pickle Chips** | Jalapeno-Ranch Sauce \$9
- Sun Dried Tomato Mousse** | Crostinis \$10
- Mac + Cheese Bites** | Bourbon Honey Mustard BBQ Sauce \$12

WOOD-FIRED

- Caprese Flatbread** | Tomatoes | Ricotta Cheese | Basil | Olive Oil | Balsamic \$15
- Chicken Florentine Flatbread** | Grilled Chicken | Roma & Sun Dried Tomatoes | Spinach | Basil | Mozzarella \$17
- Steak & Arugula Flatbread** | Mozzarella | Roasted Tomatoes | Pickled Red Onions | Gorgonzola Blue Cheese Crumbles \$18



Grab the Gang!
It's Happy Hour,
Monday-Friday, 4-7pm

GREENS

- The O-36** | Spring Mix, Brussels Slaw, Ham, Turkey, Bacon, Egg, Gorgonzola Blue Cheese Crumbles, Tomatoes, Avocado, Banana Peppers, Spicy Ranch Dressing \$17
- The Italian** | Mixed Green Salad | Blackened Chicken | Salami | Pepperoni | Roma Tomatoes | Cucumbers | Black Olives | Feta | Red Onion | Peperoncini \$17
- The Caesar** | Grilled Romaine | Blackened Chicken | Shaved Parmesan | Roma Tomatoes | Bacon | Croutons | White Anchovies | Texas Pete Caesar Dressing \$17



Ask About Our Weekly Specials

MAINS

- Crispy Hot Wings** \$15 **Make it a Meal & Add House Cut Seasoned Fries** \$3
Choice of House Buffalo Sauce | Bourbon Honey Mustard BBQ | Chili Lime | Lemon Pepper
- Spicy Chicken Hoagie** | Chicken Tenders | Sriracha Mayo | Lettuce | Tomatoes | Pickles | House Seasoned Fries \$17
- The 'Merica Burger** | Smashed Double Beef Patty | Sweet Onion | Pickle | Ketchup | Mustard | American Cheese | Bacon | House Cut Seasoned Fries \$18
- The Shishito Burger** | Smashed Double Beef Patty | Sweet Onion Straws | Grilled Shishito Peppers | Bacon | Cheddar | LTOP | House Cut Seasoned Fries \$19
- Shrimp & Chorizo** | Local Shrimp | Whipped Yukon Gold Potatoes | Lowcountry Sauce \$18
- Chicken Fried Chicken** | Pan Gravy | Whipped Yukon Gold Potatoes | Sauteed Green Beans & Onions \$22
- The Texas** | Slow-Cooked Texas-Style Short Ribs | Whipped Yukon Gold Potatoes | Curry Okra \$28
- Chef's Catch** | Two Sides Market Price
- Chef's Cut** | Two Sides Market Price

SIDES

- House Cut Seasoned Fries \$5
- Yukon Whipped Potatoes \$5
- Brussels Sprouts \$5
- Haricot Green Beans \$5
- Curried Okra \$5
- Side Garden or Caesar Salad \$7

CHILDREN

For Children, Ages 12 & Under

- Wood-Fired Cheesy Flatbread** \$8
- Grilled or Fried Chicken Tenders with Choice of One Side** \$9
- Steak Tips with Choice of One Side** \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity added to parties of SIX people or more.

HAPPY
Hour

MONDAY-FRIDAY, 4-7PM

From the Bar. \$5 Wine, Bubbles, & Beer. \$4 Wells.

Rosé All Day 'Grapefruit Spritz' (Languedoc, France) Organic, gluten-free, bubbly rosé with all-natural grapefruit. Low sugar & calories \$5 BTG

Anfiteirão Vinho Verde (Minho, Portugal) Light, airy white with slight effervescence \$5 BTG

SPN Spanish Red Blend (Vina de La Tierra de Castilla, Spain) Bright cherry color with violet hues, aromatic with ripe red fruits, pepper, and hints of green tea \$5 BTG

Bubbles. Rotating Option \$5 BTG

All Craft Beers on Draft \$5

Well Drinks \$4

From the Kitchen. Munchies \$5.

Pickle Chips | Jalapeno-Ranch Sauce \$5

Gouda Pimento Dip | Crackers \$5

Tapenade | Feta | Black & Queen Olives | Garlic |
Lemon | Crostinis \$5

Oak Dawg 'Chicago-Style' | Chips \$5

Cajun Popcorn \$5

WINE

Bellino Prosecco (Veneto, Italy) A soft, dry sparkling white wine. Light and fruity with a round, full finish \$8 BTG, \$27 BTB

Rosé All Day (Languedoc-Roussillon, France) Elegant, aromatic nose of watermelon & strawberry, crisp with delicious long, fruity finish \$8 BTG, \$27 BTB

Vento di Mare Terre Siciliane Pinot Grigio (Sicily, Italy) Organic with notes of pears, citrus fruits, and delivers fragrant, fruity finish \$8 BTG, \$27 BTB

Mt. Fishtail, Sauvignon Blanc (Marlborough, New Zealand) Beautiful, kiwifruit and rock melon flavors with a lovely lemon zest and refreshing acidity \$9 BTG, \$31 BTB

Broadside Chardonnay (Central Coast, California) Balance meets sustainably with notes of tropical fruit, a touch oak and great acidity..... \$9 BTG, \$31 BTB

Submission Pinot Noir (California) Bright ruby red, highlighting notes of raspberries, cranberries with nuances of lavender and red roses \$10 BTG, \$38 BTB

Oak Farm Cabernet Sauvignon (California) Full bodied with complex aromas of black currant, cedar, and vanilla \$11 BTG, \$42 BTB

Dourthe La Grande Cuvée Bordeaux (Bordeaux, France) Deep, dark, ruby-red, with complex aromatics and notes of ripe fruits such as morello cherries and figs with hints of toast \$12 BTG, \$43 BTB

CRAFT COCKTAILS

Smoked Old Fashioned (Bourbon, Orange, Cherry) \$11

Negroni (Gin, Campari, Vermouth) \$10

Cucumber Spritz (Gin, Cucumber Shrub, Lemon, Champagne) \$10

Oak 36 PainKiller (Spiced Rum, Pineapple, Orange, Horchata) \$12

Rhoot Man Rita (Tequila, Pineapple Cilantro Shrub, Honey Ginger Shrub, Agave, Lime) \$12

Cucumber Collins (Vodka or Gin, St-Germain, Cucumber Shrub, Lemon, Club Soda) \$12

Smokin' Pineapple Express (Whiskey, Mezcal, Lemon, Pineapple) \$10

Slane On Da Beach (Whiskey, Amaro Nonino, Passionfruit, Lemon, Honey) \$10

Basil Honey Sour (Vodka, St-Germain, Lemon, Honey, Basil) \$10

Creature Comforts Classic City (Lager) \$6

Three Taverns Rapturous (Sour) \$7

Bell's Two Hearted Ale (American IPA) \$7

Allagash Brewing White (Belgian-Wheat) \$7

Creature Comforts Tropicália (Juicy IPA) \$7

Three Taverns Bright Day Coming (Hazy IPA) \$7

Two Tides Sixfoot (New England/Hazy IPA) \$7

Rotating Selection Ask for Details

Golden Road Mango Cart (Wheat Ale) \$6

Scofflaw Basement (IPA) \$6

High Noon (Seltzer) \$6

Long Drink (Gin Seltzer) \$6

Tree Horn (Cider) \$6

Corona \$6

Miller Lite \$5

Stella Artois \$6

Guinness \$6

Michelob Ultra \$5

Bud Light \$5

CRAFT
DRAFT

CANS +
BOTTLES

The
BAR

Brunch



SATURDAY + SUNDAY, 10AM-3PM

Chef's Buttermilk Cheddar Biscuits & House Sausage Gravy | Choice of One Side \$15

Chicken & Waffles | Syrup | House Cut Seasoned Fries \$17

Chimichurri Steak Frites | Two Sunny-Side Eggs | House Cut Seasoned Fries \$18

Shrimp & Chorizo | Creamy Gouda Grits | Lowcountry Sauce \$18

Jimmy's Spicy Chicken Biscuit | Spicy Chicken Tenders | Scrambled Eggs | Choice of Creamy Gouda Grits or House Cut Seasoned Fries \$17

The Usual | Two Bacon Slices | Two Sausages | Two Eggs | Tots | Choice of Waffle or French Toast \$17

The B.E.C. | Bacon | Two Fried Eggs | Cheddar Cheese | House Cut Seasoned Fries \$15

French Toast | House Brioche Bread | Honey Bunches of Oats | Banana Fosters \$15

Avocado Toast & Eggs | Two Sunny-Side Eggs | Sliced Tomatoes | Shaved Parmesan \$15

The Italian | Mixed Green Salad | Blackened Chicken | Salami | Pepperoni | Roma Tomatoes | Cucumbers | Black Olives | Feta | Red Onion | Pepperoncini \$17

Crispy Hot Wings \$15 **Make it a Meal & Add House Cut Seasoned Fries** \$3
Choice of House Buffalo Sauce | Bourbon Honey Mustard BBQ | Chili Lime | Lemon Pepper

The 'Merica Burger | Smashed Double Beef Patty | Sweet Onion | Pickle | Ketchup | Mustard | American Cheese | Bacon | House Cut Seasoned Fries \$18

Chicken Fried Chicken | Pan Gravy | Whipped Yukon Gold Potatoes | Sautéed Green Beans & Onions \$22

Sliced Oranges \$3

Sliced Tomatoes \$3

House Cut Seasoned Fries \$5

Tots \$5

Gouda Grits \$5

Cheddar Biscuit \$4

The Mini | One Scrambled Egg | One Bacon Slice | One Sausage | Choice of Waffle or Tots \$10

Egg-N-Cheese Biscuit | Tots \$8

BAR SPECIALS

Bottle of Champagne with Juice \$25

Oak Bloody Mary \$10

Bellino Prosecco (Italy) \$6 BTG

Rosé All Day 'Grapefruit Spritz' (France) *Organic, gluten-free \$5 BTG

Anftrião Vinho Verde (Portugal) \$5 BTG

SPN Spanish Red Blend (Spain) \$5 BTG

Golden Road Mango Cart (Wheat Ale) \$5 (Can)

Scofflaw Basement (IPA) \$5 (Can)