

O Bar Menu

Shareables

Seasonal Oyster Traditional Mignonette and Cocktail Sauce *Half Dozen* 18 *Full Dozen* 34

Prime Rib Tacos (4) Roasted Salsa, Lime 12

BBQ Duck Tacos Blackberry-Chipotle BBQ, Apple Slaw 16

Coconut Shrimp Orange Ginger Marmalade 14

Spinach Artichoke Dip

Warm Sourdough Bread 13

Crispy Calamari Smoked Tomato Aioli, Garcia Farms Citrus 15

Beer Mustard Brussels Sprouts

Mishima Farms House-cured Brisket, Crispy Baby Brussels Sprouts, Whole Grain Beer Mustard 15

Garden

Local Greens Slow Roasted Tomatoes, Point Reyes Blue Cheese, Red Onion, Crostini, Cucumber-Green Goddess Dressing 11

Roasted Cauliflower Salad Sweet Potato Hummus, Curry Vinaigrette, Spiced Nuts 12

Roasted Baby Beet Salad Garcia Farms Citrus, Mache, Goat Cheese, Marcona Almonds 11

Larger Plates

10oz Skirt Steak & Frites French Fries, Béarnaise 30

Pasture Bird Chicken Israeli Couscous, Sundried Tomatoes, Chicken Jus 32

Miso Marinated Chilean Sea Bass Black Thai Rice, Chinese Broccoli, Sweet Chili Sauce 48

OH Burger Niman Ranch Beef, Beeler's Bacon, Lettuce, Tomato, Smoked White Cheddar, Fries 19

FULL MENU AVAILABLE UPON REQUEST

*Served in the Bar & Lounge only. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.