

oak

l a g u n a b e a c h

Craft Cocktails Togo \$12

Staycation

Coconut Rum, Orange, Lime, Blue Curacao, Coco Lopez

Brah Berry

Vodka, Blackberries, Raspberries, and Lemon Juice

Orange Bourbon Sour

Orange Peel Infused Bourbon, Lemon, Cane, Orange Bitters

Dee-Oh-Double-Gee

Serrano Infused Vodka, Grapefruit Juice, Elderflower

Pear Pressure

Pear Vodka, Fresh Pear, Green Apple, Passionfruit, and Lemon

But 1st, TEQUILA

Blanco Tequila, Framboise, Pomegranate, Lime, Agave

Heatwave

Blanco Tequila, Jalapeno, Celery, Cucumber, and Lime Juice

Lagunarita

Blanco Tequila, Blood Orange, Hibiscus Syrup, Lime, Orange Liqueur

Espresso Martini

Vanilla Vodka, Espresso, Kahlua, Baileys

Margarita

Blanco Tequila, Lime, Lemon, Orange Liqueur, Agave

Keep Calm and Carrot On

Gin, Lemon, Carrot and Green Apple Juice, Agave, Turmeric

Squeeze the Day

Citron Vodka, Ginger Liqueur, Lemon, Chamomile Infused Honey, Ginger Bitters

Oak Mule

Vodka, Rosemary, Lime, Angostura Bitters, Ginger Beer

Pineapple Vibes

Pineapple Infused Mezcal, Lime, Agave, Orange Liqueur, Orange Bitters, served with Chamoy and Tajin

Oak Passion Shots

Vodka, Lemon, Passionfruit Liqueur, Hibiscus *Makes 4 (2oz) shots

Beer on Tap \$6/16 oz \$12/32 oz

Hazy IPA
Modelo Especial
Laguna 1000 Steps IPA
Laguna Amber
Laguna Pale Ale
805 Blonde

Wine on Tap \$10/8 oz

Babcock Pinot Noir
Freakshow Cabernet
Spellbound Syrah
Old Vine Road Red Blend
Angeline Sauvignon Blanc
Lagaria Pinot Grigio
Sonoma Cutrer Chardonnay

Vice President of Operations & Executive Chef | Chris Mahler

www.oak-lagunabeach.com | 949-940-3010

SMALL PLATES (SHARE)

CRISPY DUCK DRUMS	16.49
SWEET CITRUS GLAZE, ARUGULA, CHIVES	
BROOKS STREET CLASSIC MEATBALLS	14.22
MARINARA, MOZZARELLA, CIABATTA TOAST, CHIVES	
JUMBO LUMP DUNGENESS CRAB CAKE	16.49
LUMP DUNGENESS CRAB, TOMATO EMULSION, FENNEL, CHARRED LEMON	
STUFFED PORTOBELLO MUSHROOM	14.22
CHERRY TOMATO, MOZZARELLA CHEESE, BASIL PISTACHIO PESTO	
CHARCUTERIE BOARD	20.22
CHEF'S DAILY SELECTION OF ASSORTED MEATS AND CHEESES, MIXED NUTS, DIJON MUSTARD, DRIED FRUIT, FIG JAM, TOAST POINTS	

SOUPS

HEIRLOOM TOMATO SOUP	10.22	CLAM CHOWDER	12.35
CREAMY TOMATO BISQUE, GRILLED CHEESE BITES, CHIVES		NEW ENGLAND STYLE CLAM CHOWDER, OYSTER CRACKERS, CHIVES	

SALADS

KALE & CHICKEN CAESAR	19.22	CHOPPED	17.35
GRILLED CHICKEN BREAST, KALE, GARLIC & HERB CROUTONS, GRATED PARMESAN CHEESE, CHERRY TOMATOES		ARUGULA, ICEBERG, RADICCHIO, EGG, ALMONDS, CUCUMBER, TOMATOES, BACON, DRIED CRANBERRIES, SHALLOT VINAIGRETTE	

MAIN EVENTS

FARMERS MARKET STIR FRY	20.22
CAULIFLOWER, GREEN BEANS, BOK CHOY, FAVA BEANS, PEARL ONIONS, BROWN RICE, QUINOA, FARRO, CHIMICHURRI YOGURT	
NANA'S FRIED CHICKEN	27.35
BUTTERMILK FRIED BONELESS CHICKEN BREAST, MASHED POTATOES, THYME GRAVY, ROASTED SUMMER CORN	
FILET MIGNON	42.35
HEIRLOOM CARROTS, BROCCOLINI, PEARL ONIONS, MASHED POTATOES, WILD MUSHROOM DEMI GLAZE	

TACO TRUCK

CAJUN SHRIMP TACOS	18.35
GRILLED JACK CHEESE, CABBAGE COLESLAW, LIME CREMA, FLOUR TORTILLA	
SHORT RIB TACOS	16.35
HOUSEMADE MOLE (CONTAINS NUTS), PICKLED ONIONS, CORN TORTILLA, LIME CREMA, CILANTRO	
PORK BELLY TACOS	16.22
ASIAN MARINADE, PICKLED CABBAGE, APPLES, CORN TORTILLA, LIME CREMA, CILANTRO	
SWEET POTATO TACOS	14.22
PICKLED RED ONION, COTIJA CHEESE, POMEGRANATE SEEDS, CORN TORTILLA	
TACO CART	22.45
ONE OF EACH	

SANDWICH SHOP (SERVED WITH FRIES)

HOT CHICKEN SANDWICH	17.22	OAK BURGER	18.35
RANCH, FRIED PICKLED ONIONS, DILL PICKLES, BRIOCHE BUN		WAGYU BEEF, JACK CHEESE, TOMATO, PICKLED ONION, THOUSAND ISLAND	

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