

oak

l a g u n a b e a c h

shareables

SWEET & SPICY RIBS sambal-honey glaze fresno pepper cilantro sesame	17.49
TOMATO BRAISED MEATBALLS classic tomato sauce mozzarella toasted bread chives	16.22
CHEF FABIAN'S CEVICHE gulf shrimp lime cilantro tomato broth tabasco avocado tortilla chips	19.65
BURRATA tomato-cranberry relish fresh basil cold pressed olive oil toasted baguette	17.22
GRILLED ARTICHOKEs garlic aioli grana padano cheese fresh dill	17.80
CRISPY AHI TUNA TACO mint-chili sauce jicama cucumber cilantro wonton shells	16.22
CLASSIC HOT WINGS classic set up housemade ranch	13.59
CHARCUTERIE BOARD chef's selection of artisan meats & cheeses mixed nuts fig jam grain mustard dried fruits	23.22
ROASTED CAULIFLOWER greek yogurt fresh pomegranate chimichurri spice	16.45
KUNG PAO BROCCOLI smoked bacon orange zest roasted pepper mint salted cashews sesame	14.22
ROASTED SWEET CORN avocado-cilantro butter cotija cheese smoked paprika	11.35
MAC & CHEESE irish white cheddar asiago mozzarella smoked pecorino	16.49
FRENCH FRIES sriracha aioli sir kensington ketchup	11.22

salads

CHOPPED SALAD fennel celery roasted beets apple red onion carrot feta cheese smoked almonds blood orange vinaigrette	14.22
KALE & BRUSSEL SPROUTS CAESAR dijon caesar dressing garlic brioche croutons capers grated grana padano	13.35

soups

ROASTED TOMATO SOUP grilled cheese chives	11.22
CLAM CHOWDER new england style chowder chives	12.35

bottomless mimosas

25

ORANGE, PINEAPPLE, BLOOD ORANGE & GUAVA
with purchase of an entrée
90 minute dining experience

tacos (gluten free corn tortillas available upon request)

GRILLED SHRIMP TACOS grilled jack cheese cabbage coleslaw lime crema flour tortillas	18.35
MARINATED SKIRT STEAK TACOS pickled onions cilantro chimichurri crema flour tortillas	25.35
DOUBLE SMOKED BACON TACOS nueske's bacon al pastor sauce cilantro pineapple relish flour tortillas	20.22
ROASTED MUSHROOM TACOS goat cheese roasted pepper ancho crema cilantro flour tortillas	16.22

brunch

SHORT RIB CHILAQUILES tomatillo salsa salsa verde fresh avocado black beans al pastor sauce queso fresco	16.22
THE TRADITIONAL eggs your way smoked bacon sausage hashbrowns choice of cadoro bakery toast	15.94
THE BEACH BUM OMELETTE sausage bacon spinach shallots cheddar	14.22
BLACKENED SALMON BENEDICT english muffin spinach hollandaise poached egg hashbrowns	18.49
CLASSIC BENEDICT english muffin canadian bacon hollandaise poached egg hashbrowns	15.22
BREAKFAST BURRITO housemade chorizo scrambled eggs salsa verde hashbrowns queso fresco	15.22
GRANOLA'D FRENCH TOAST granola crusted french toast fresh berries	15.22
CHICKEN & WAFFLES light & fluffy belgium waffle crispy chicken maple syrup salted butter	16.22
BISCUITS & GRAVY buttermilk biscuit pepper & sausage gravy eggs your way hashbrowns	14.59
SIDE OF TOAST choice of: whole wheat, sourdough, english muffin buttermilk biscuit served with jam & salted butter	3.35

sandwiches

CRISPY CHICKEN SANDWICH blue cheese coleslaw wing sauce mayo dill pickles brioche bun	17.22
OAK BURGER wagyu beef creamy swiss cheese arugula caramelized onions pickles secret sauce add fried egg \$3 • bacon \$3 • avocado \$3	18.35
CAPRESE WRAP tomato fresh mozzarella arugula basil pesto whole wheat tortilla	16.35
BLACKENED AHI TUNA WRAP whole wheat tortilla crispy wontons wasabi crema mixed greens mint-chili dressing	19.59
CUBAN-ISH SANDWICH smoked ham pastrami peppered bacon swiss spicy pickles so cal sauce	17.59

 GLUTEN FREE MENU UPON REQUEST

Our experienced catering team can fulfill all your catering & special events needs. Full Service, Pick Up, or Delivery
For inquiries, please contact: cwildfong@oak-lagunabeach.com

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