



STARTERS

Asada Tacos | \$16

grilled flat iron steak, cabbage, pickled red onion, cilantro, salsa macha

Chicken Wings | \$16

sweet chili, classic buffalo, or BBQ

Blistered Shishito Peppers | \$12

duck fat, tossed with chimichurri, smoked sea salt, lemon

Hatch Green Chile Nachos | \$18

braised pork shoulder, roasted hatch chilies, house fried chips, queso fresco, onion, cilantro, lime

Fried Egg + \$2

Quesadilla | \$14

pepper jack cheese, black beans, charred corn salsa, cilantro lime crema

Chicken + \$5

SALADS

Southwest | \$15

Cabbage Slaw, chopped romaine, corn, black beans, pepper jack cheese, tomatoes, tortilla strips, chipotle ranch

Chicken + \$5

Asian Chicken | \$17

Grilled chicken, cabbage, romaine, cucumber, rice noodles, almonds, tangerines, toasted sesame vinaigrette

SANDWICHES & BURGERS

served with house salad, house fries, or Kettle Chips

The Oxford Burger | \$20

8 oz smash burger, tomato & coriander chutney, smoked gouda, arugula, garlic aioli, bacon

Green Chile Burger | \$20

8 oz smash burger, roasted hatch green chile pesto, lettuce, grilled onion, pepperjack, avocado, local brioche bun

"The Classic" Smashburger | \$18

8 oz smash burger, grilled onion, american cheese, lettuce, tomato, fancy sauce, local brioche bun

Grilled Chicken Sandwich | \$18

herb grilled chicken, garlic aioli, lettuce, tomato, pepperjack cheese, local whole wheat bun

ENTREES

Mushroom Bolognese | \$28 (vegetarian)

Etto pasta, rich porcini mushroom & tomato sauce, roasted oyster mushrooms, cream, parmesan, seasonal greens

Sesame Soy Glazed Salmon | \$30

Red quinoa pilaf, almond, celery, carrot, toasted garlic string beans

Please inform us of any food allergies or restrictions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity added to parties of 8 or more | Corkage Charge \$25 per 750ml

Executive Chef Sean Ellison