

# DINNER

TUESDAY-SATURDAY  
OESTEOAKLAND.COM  
510-817-4157

## SALAD+STARTERS

**KALE CAESAR** 14\*  
House Caesar dressing, romaine, parmesan cheese, croutons

**SIMPLE GREEN SALAD** 10\*  
Mixed greens, cucumber, tomatoes, coriander dressing

**Add On:** fried or grilled chicken \$7, grilled shrimp \$10, Impossible burger patty \$8

**FRIED BRUSSELS SPROUTS** 10\*\*  
Korean dipping sauce

**RED BEANS & RICE** 9  
Smoked turkey

**FRIED PLANTAINS** 9\*  
Sour cream

**HAND-CUT FRENCH FRIES** 6\*\*

**CHICKEN WINGS W/  
RANCH SAUCE** 14

Choose one

Buffalo style

Barbecue style

Lemon Pepper seasoning

## PLATES

**CRISPY FRIED CATFISH** 26  
Remoulade, red beans & rice w/smoked turkey or fries

**FRIED CHICKEN SANDWICH** 18  
Spicy coleslaw, serrano aioli & fries

**OESTE BURGER & FRIES** 17  
Cream Co. beef, tomato, lettuce, onion & fries

**IMPOSSIBLE  
BURGER** 17\*  
Tomato, lettuce, onion & fries

**Add On:** cheddar cheese \$2, crumbled bacon \$3, grilled onions \$1

**STREET TACOS** 16  
3 Pan Seared Snapper with cabbage, pico de gallo, chipotle aioli, & salsa

**MAC N' CHEESE** 13\*  
Sharp cheddar & gruyere, green onions

**Add On:** fried or grilled chicken \$7, grilled shrimp \$10, Impossible burger patty \$8

**WHOLE FISH** 42  
Fried red snapper with plantains, red beans & rice w/smoked turkey  
Available Thur/Fri/Sat only.

## DESSERT

**BREAD PUDDING** 8  
Caramel sauce, whipped cream

\*Vegetarian \*\*Vegan

20% gratuity added to parties of 5 or more. Up to 4 credit cards per party. 3% Credit Card Fee  
Outside cake/dessert fee - \$25

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## WINE + BUBBLES

### WHITE + ROSÉ

SeaGlass Chardonnay (draft)	12
SeaGlass Rosé (draft)	12
J. Moss Rosé of Cabernet Sauvignon Napa Valley, CA	12/48
Oyster Bay, Sauvignon Blanc Marlborough, New Zealand	12/40
The Fabalist Albariño	14/48
Black Girl Magic, Riesling California	14/52

## BEER + CIDER

### BOTTLES & CANS

<b>NEGRA MODELO</b> (Modelo) 5.4%	9
<b>OLD RASPUTIN</b> (North Coast Brewing) 9%	10
<b>GUINNESS DRAUGHT</b> (Guinness) 4.2%	9
<b>SELTZER</b> Rotating - ask your server	8
<b>NON ALCOHOLIC BEER</b> Rotating - ask your server	8

### DRAFT

<b>MODELO ESPECIAL</b> (Modelo) 4.6%	9
<b>805 BLONDE ALE</b> (Firestone Walker) 4.5%	9
<b>SCHILLING CIDER</b> (Schilling Cider House) 8.4% Rotating flavors	10
<b>GOLD IPA</b> (East Brothers) 7.3%	10
<b>SIERRA NEVADA PILSNER LAGER</b> (Sierra Nevada Brewing) 4.7%	10
<b>HEFEWEIZEN</b> (Headlands Brewing Co) 4.7%	10

### BUBBLES

Gloria Ferrer Private Cuvée Brut	12/38
Campo Viejo Sparkling Rose	12/38
Mumm Napa, Brut Rose Napa, CA	16/60
J Vineyards, Cuvee 20 Brut Sonoma, CA	16/60
Black Girl Magic, Sparkling Brut California	16/64

### RED

SeaGlass Pinot (draft)	12
Joel Gott Cabernet Sauvignon (draft)	12
Do Epic Sh*t, Cabernet Sauvignon Colombia Valley, WA	16/64
Banshee, Pinot Noir Sonoma, CA	16/60
Lote 44 Malbec Uco Valley, Argentina	12/40
Sabon Estate Old Vine Zinfandel	12/40
Black Girl Magic, Red Blend CA	15/60
Corkage Fee (4 Bottle Max)	25/ Btl

### ZERO-PROOF

\*OR MAKE IT BOOZY

<b>CITRUS COLADA</b> Pineapple, orange juice, coconut syrup, lime juice *Pairs well with a light or dark rum AQ	11
<b>HIBISCUS SPRITZ</b> Hibiscus syrup, orange juice, club soda, sprite *Pairs well with sparkling wine AQ	10
<b>PURPLE RAIN</b> Muddled lime, club soda, butterfly pea syrup *Pairs well with gin or vodka AQ	10
<b>WAIKIKI PALMER</b> Hibiscus tea & lemonade *Pairs well with tequila AQ	10

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Please read ingredients list carefully.  
No return policy on alcoholic beverages.