OAKMONT

SOUP & SALAD

CLASSIC COBB GF 19.79
Grilled chicken over romaine, avocado, bacon, tomato, red onion, hardboiled egg, gorgonzola, blue cheese dressing

CHICKEN CAESAR GF 18.99
Grilled chicken over romaine and kale, avocado, corn tortilla gremolata, pecorino romano, jalapeno caesar dressing, toasted pepitas

POSOLE NEW GF 16.00
Slow-braised pork and hominy topped with red onion, avocado, and fresh cilantro, served with a side of shredded cabbage, radish, lime, and crispy tostadas

SOUP OF THE MOMENT
Cup 9 Bowl 12

SMALL PLATES

GREEN CHILE STEW
Slow braised pork, hatch green chile, blistered serrano chile, sour cream, green onion, monterey jack, queso fresco, served with a choice of flour or corn tortillas 17.49

NACHOS AL PASTOR GF
Creamy nacho cheese sauce, colby jack, queso fresco, pork al pastor, pickled jalapeno, black bean corn salsa, crema, crispy tortilla chips 20.79

CRISPY ASPARAGUS FRIES V
Tempura fried, urfa aioli, herb crema, parmesan 15.79

SOFT PRETZELS V
Two jumbo pretzels, cheese sauce 16.79

SPINACH ARTICHOKE DIP V
Chopped spinach, artichoke hearts, monterey jack, parmesan, baked until golden, crispy tortilla chips, toasted baguette 17.29

CAESAR SPROUTS NEW
Charred brussels sprouts, parmesan, garlic breadcrumbs, jalapeno caesar dressing 15.79

OAK WINGS GF
Crispy wings, served with veggies, house ranch 18.79
SAUCE TO TOSS BUFFALO, SMOKEY BBQ, CHILI LIME GLAZE

DEVILED EGGS NEW GF
Candied bacon, cornichon, chive 11.79

BIG PLATES

BEER-BATTERED FISH & CHIPS 25.29
Flaky cod, battered in tower station IPA, cole slaw, french fries, malt vinegar aioli

OAK STEAK* GF 39.00
7oz filet mignon, signature rub, charred scallion salsa verde, mashed potatoes, seasonal vegetables, chile butter

CHICKEN SONOMA 28.29
Lahvosh cracker-crusted chicken, artichoke, mushrooms, heirloom cherry tomatoes, mashed potatoes, seasonal vegetables, chardonnay cream sauce

AIRLINE CHICKEN PARM 28.29
Airline chicken breast parmesan crusted, pomodoro, mozzarella, basil oil, tagliatelle cacio e pepe

CAJUN PASTA 27.49
Campanelle, cajun cream sauce, seared shrimp, blackened chicken, andouille sausage, red bell peppers, mushrooms, caramelized onions, pecorino romano, served with garlic bread

WINNER WINNER 21.79
Crispy buttermilk chicken tenders, french fries, macaroni and cheese, served with house ranch dressing

ATLANTIC SALMON* GF 37.79
Pan seared salmon, creamy parmesan polenta, roasted wild mushrooms, charred brussel sprouts, lemon-thyme pan jus

SHORT RIB POT ROAST* NEW GF 32.00
Slow braised short ribs, mashed potatoes, roasted carrots and mushrooms, demi-glace

HOT HONEY CHICKEN BOWL NEW 24.59
Crispy buttermilk chicken tenders, cheddar mashed potatoes, creamed corn, hot honey, green onions

HARVEST GRAINS NEW V 22.49
Toasted farro, roasted sweet potatoes, brussel sprouts, black kale, goat cheese crumbles, pomegrante seeds, toasted pepitas, maple dijion vinaigrette

SANDWICHES

SANDWICHES SERVED WITH A CHOICE OF FRIES OR SLAW
ADD A FRIED EGG +1.5 | MAKE IT "IMPOSSIBLE" +4

UNCLE SAM BURGER* 22.49
Two 4 oz beef patties, american cheese, lettuce, onion, tomato, pickle, secret sauce, challah bun

SMOKEHOUSE BURGER* 22.95
8oz grilled beef patty, smoked gouda, peppered bacon, crispy onion strings, bbq aioli, pickles, challah bun

CHICKEN CLUB 22.95
Grilled or fried, crispy bacon, tomato, arugula, caramelized onion jam, spicy mayo, challah bun

PRIME RIB DIP* 26.49
Shaved ribeye, rosemary jus, jarlsberg cheese, roasted mushrooms, horseradish cream, toasted french roll

DESSERTS

HALF BAKED COOKIE* 12
House chocolate chip cookie dough, vanilla ice cream, chocolate drizzle

RED VELVET CAKE NEW 10
3 layer, vanilla frosting, chocolate ganache, strawberry coulis

WHITE CHOCOLATE CRÈME BRULEE NEW GF 12
Caramelized white chocolate custard, vanilla bean and fresh crushed raspberries

BROWN BUTTER APPLE CHEESECAKE NEW 13
Graham cracker crust, vanilla cheesecake, cinnamon-roasted apples, brown butter caramel

OAKMONT
Flagstaff's Favorite Neighborhood Eatery

For over a decade, OAKMONT has been a neighborhood favorite, offering classic and modern American cuisine, exceptional service, and stunning views. Whether you're finishing the 18th or stopping in for lunch, enjoy fresh, flavorful dishes, handcrafted cocktails, and local beers in a beautiful setting.

SPECIALS

MONDAY
TAKEOUT MONDAYS!
15% off takeout orders
3-close w/ promo code

TUESDAY
HOA MEMBERS!
BOGO 1/2 OFF
BIG PLATES

WEDNESDAY
1/2 OFF ALL WHISKEY

THURSDAY
$2 OFF
Agave Cocktails

FRIDAY
Prime Rib Dinner $MKT
Starts at 4pm

SATURDAY
CHEF SPECIAL
Starts at 4pm

SUNDAY
Happy Hour
ALL DAY

HIGH TEE

$2 OFF

SMALL PLATES · DRAFT BEERS
6oz. TAP WINES

$7 WELL · $9 FROSÉ & DAISY MARGARITA

V VEGETARIAN * RAW FOODS GF GLUTEN-FREE

HAPPY HOUR

DAILY	REVERSE
3-6PM	8 PM-CLOSE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

OAKMONT

CRAFTED

AGAVE

DAISY MARGARITA
A frozen blend of tequila, citrus, orange. **$11 +$1 add a flavor**

MARGARITA
El Afán Tequila, citrus, agave 11

ADD A FLAVOR +$1
Mango · Raspberry · Watermelon
Passion fruit · Guava · Dragon fruit

EL JEFE
El Afán Extra Añejo tequila stirred with demerara and orange bitters 14

THE SWITCHBACK
G4 Blanco tequila, fresh lime, agave, jalapeños, peppers, tajin 15

MARTINIS

ESPRESSO'TINI
Tito's vodka, espresso liqueur, Tully honey, cold brew 13

DESERT BLOOM
Kind Earth Grapefruit vodka with elderflower, simple, and Supasawa, topped with citrus foam 13

LEMON APRI-DROP
Vodka with apricot and yuzu, brightened with citrus and finished with a silky foam 13

COCKTAILS

FROSÉ
Frozen vodka, rosé wine, peach, strawberry, lemon, lime 11

THE BUSINESS
Hendrick's gin, Tully honey, kiwi, apricot, lime, tonic water 13

GINGER MULE
Ezra Bourbon or Tito's handmade vodka, fever tree ginger, lime 12

BLACKBERRY SMASH
Penelope bourbon with fresh blackberry, lemon, and mint 13

OAKMONT BOULEVARD
Templeton Rye stirred with La Fuerza vermouth, Carpano Botanic Bitter, wild strawberry and rhubarb 14

BREWS

DRAFT 16 OZ

OAKMONT Amber	7.5
MOTHER ROAD Tower Station	8
FOUR PEAKS Bad Birdie	7.5
COORS LIGHT	7
PACIFICO	7.5
COUNTRY CLUB BLONDE	7.5
PIEHOLE PORTER Historic Brewing	8
4960 RED LAGER Historic Brewing	8

ICEBERG 9
A perfect blend of Pacifico and Daisy Margarita

ALUMINUM

ANGRY ORCHARD	7
BUD LIGHT	6.5
COORS LIGHT	6.5
MICHELOB ULTRA	6.5
MILLER LITE	6.5
MODELO ESPECIAL	7.5
ATHLETIC Upside Dawn Golden Non Alcoholic	7
HIGH NOON Pineapple, black cherry flavors	8
SUNCRUISERS	7.5

EAT.PAY.GET
5% BACK
HOUSE REWARDS
FOR EVERY DOLLAR YOU SPEND, EARN 5%
GET $5 TODAY AT SIGN-UP!

The Plated Projects' family
PLATEDPROJECTS.COM

SERVER ALLOWANCE
To assure fair allowance, 18% gratuity may be included for parties of 6/more.

WHITE & RED

(T)AP | **6** OZ. / **9** OZ. GLASS | **(B)**OTTLE

			6	9	B
BUBBLES & ROSÉ					
DAOU ROSÉ	Paso Robles	T	12	17	-
GAMBINO BRUT	Italy		6	9	21
PAUL MAS BRUT ROSÉ	France		6	9	21
MUMM SPARKLING ROSÉ	Napa Valley		-	-	39
CHARDONNAY					
ST. FRANCIS	Sonoma	T	11	16	-
BEZEL BY CAKEBREAD	San Luis Obispo		14	19	49
FLOWERS	Sonoma		-	-	69
SAUVIGNON BLANC					
ARCHETYPE	Marlborough	T	10	15	-
CAKEBREAD	Napa Valley		15	22	55
PINOT GRIGIO					
CHLOE	Italy	T	10	15	-
PINOT NOIR					
MARTIN RAY	Russian River Valley	T	10	14	-
ETUDE	Carneros		-	-	59
CABERNET					
DAOU	Paso Robles		14	19	46
JUGGERNAUT	Hillside		12	17	45
CAYMUS	California		-	-	65
RED BLENDS					
TROUBLEMAKER	Paso Robles	T	11	16	-
JUSTIN "ISOSCELES"	Paso Robles		-	-	69
MALBEC					
PORTILLO	Argentina	T	10	15	-

BACK BAR

WHISKEY
ANGEL'S ENVY · BASIL HAYDEN
BULLEIT BOURBON · JAMESON
CROWN ROYAL
FIREBALL CINNAMON
JACK DANIEL'S
RED BREAST 12 YR.
KNOB CREEK
MAKER'S MARK
WHISTLE PIG 6 YR
WOODFORD RESERVE
PENELOPE
TEMPLETON RYE
EZRA 80

TEQUILA
CLASE AZUL REPOSADO
CASAMIGOS BLANCO/REPOSADO
PATRON
HORNITOS PLATA
DEL MAGUEY MEZCAL
EL AFAN REPOSADO
TEREMANA BLANCO/REPOSADO
DON JULIO 1942
EL AFAN EXTRA AÑEJO

RUM
CAPTAIN MORGAN
MALIBU

SCOTCH
GLENLIVET 12 YR.
JOHNNIE WALKER BLACK
MONKEY SHOULDER

VODKA
GREY GOOSE
KETEL ONE
TITO'S HANDMADE
STOLI LIME
KIND EARTH
GRAPEFRUIT

GIN
BOMBAY SAPPHIRE
HENDRICK'S
TANQUERAY