

SMALL PLATES

STREET TACOS AL PASTOR **GF**

al pastor pork, pineapple salsa fresca, salsa verde, choice of corn or flour tortilla 9

SPINACH ARTICHOKE DIP **V**

chopped spinach, artichoke hearts, monterey jack, parmesan, baked until golden, served with crispy tortilla chips, toasted baguette 15

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 16

NASHVILLE HOT CHARRED CAULIFLOWER **V**

charred cauliflower, nashville hot sauce, garlic panko crust, green onion, served with cilantro ranch 14

SMOKED BRISKET SKINS **GF**

smoked brisket, monterey jack cheese, pickled jalapeños, pickled red onion, bbq crema 19

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 19

SOFT PRETZEL BITES **V**

two jumbo pretzels, cheese sauce 15

ASPARAGUS FRIES **V**

tempura fried, urfa aioli, herb crema, parmesan 14

OAK WINGS **GF**

crispy fried bone-in wings, carrots, house ranch dressing 18

SAUCE TO TOSS THAI SWEET CHILI
BUFFALO · DR. PEPPER BARBECUE



SANDWICHES

SANDWICHES SERVED WITH A CHOICE OF FRIES OR SLAW

ADD A FRIED EGG +1.5 | MAKE IT “IMPOSSIBLE” +4

UNCLE SAM BURGER **RF**

two 4 oz beef patties, american cheese, lettuce, onion, tomato, pickle, secret sauce, pub bun 20

SMOKEHOUSE BURGER **RF**

half pound burger, smoked gouda, crispy onion rings, bbq aioli, crispy bacon, pickles, pub bun 20

PIG & FIG

bacon, provolone, brie, whipped goat cheese, arugula, tomato, fig jam, toasted sourdough 20

CHICKEN CLUB **V**

grilled or fried, crispy bacon, tomato, arugula, caramelized onion jam, spicy mayo, pub bun 21

FRENCH DIP **RF**

shaved beef, caramelized onions, provolone, roasted garlic aioli, au jus, french roll 24

AVOCADO TURKEY

shaved turkey breast, smoked gouda, smashed avocado, hot honey aioli, tomato, lettuce, 9 grain bread 19

CLASSIC COBB **GF**

romaine, grilled chicken, avocado, bacon, onion, tomato, hardboiled egg, gorgonzola, blue cheese dressing 18

CHICKEN CAESAR **GF RF**

grilled chicken over romaine and kale, avocado, corn tortilla gremolata, pecorino romano, jalapeno caesar dressing, toasted pepitas 17

POSOLE **GF**

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 18

SOUP OF THE MOMENT

cup 9 / bowl 12
a seasonal creation from our chef, crafted with the freshest ingredients from today's seasonal market selection

CLASSIC CHOCOLATE CAKE

decadent layers of rich chocolate cake and silky chocolate frosting, stacked high and finished with a glossy sour cherry coulis 9

CARAMELIZED BANANA & BOURBON CRÈME BRULÉE **GF**

banana and bourbon infused custard with a caramelized sugar crust 11

DESSERTS

SOUPS & SALADS



BIG BITES

GRILLED SALMON **GF RF**

charred squash, cauliflower, heirloom carrots, cherry tomatoes, potato-parsnip purée, pan jus, charred lemon 34

POT ROAST

slow-braised beef with mushroom demi-glace, heirloom carrots, mashed potatoes, garlic gremolata 24

PESTO RIGATONI

heirloom carrots, roasted cauliflower, charred zucchini, kale pesto sauce, lemon zest, pecorino romano, garlic gremolata 22

CAJUN PASTA

andouille sausage, shrimp, chicken, bell pepper, onion, mushrooms, spicy cajun cream sauce, pecorino romano, penne pasta - served with garlic bread 24

CHICKEN SONOMA

lahvosh cracker-crust chicken, artichoke, mushrooms, heirloom cherry tomatoes, mashed potatoes, garlic broccolini, chardonnay cream sauce 25

FISH & CHIPS **V**

flakey cod, tower station IPA batter, fries, coleslaw 23

PEPPERCORN OAK STEAK **GF RF**

prime flat iron steak, sweet black pepper demi, grilled broccolini, shiitake mushrooms, crispy fingerling potatoes 34

SALTED CARAMEL & PECAN CHEESECAKE

vanilla bean cheesecake with salted caramel, house whipped vanilla cream and pretzel gremolata 12

HALF BAKED COOKIE

mamas chocolate chip cookie dough, vanilla ice cream, chocolate drizzle 11



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

\$9 Espresso-Tini's

FRIDAY

Prime Rib
Dinner \$MKT

SATURDAY

Bottomless Mimosas \$23
+ 1 cent refills til 3pm

SUNDAY

Bottomless Mimosas \$23
+ 1 cent refills til 3pm
All day Happy Hour

MIMOSA 8

BOTTOMLESS 23 +1¢ refills

HIGH TEE \$2 OFF

SMALL PLATES · DRAFT BEERS · 6oz. TAP WINES

\$6 WELL · \$8 FROSÉ & DAISY MARGARITA

HAPPY HOUR

DAILY
3-6PM

REVERSE
8 PM-CLOSE

V VEGETARIAN

GF GLUTEN-FRIENDLY

RF RAW FOODS

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

CRAFT COCKTAILS

MARGARITA

Cuervo Tradicional silver
tequila, simple syrup, citrus 10

ADD A FLAVOR +1

PINEAPPLE · WATERMELON · PEACH
RASPBERRY · MANGO
KIWI · BLACKBERRY

FROSÉ

frozen vodka, rosé wine, peach,
strawberry, lemon, lime 10

DAISY MARGARITA

a frozen blend, of tequila, citrus,
orange. Add a flavor +\$1 10

CONEJO LUNA

Lunazul reposado, Del Maguey mezcal,
orange, amaro, large cube 14

ESPRESSO TINI

Pau Maui vodka, espresso liqueur, Tully
honey, cold brew 12

THE BUSINESS

Hendrick's gin, Tully honey, kiwi, apricot,
lime, tonic water 12

GINGER MULE

Wiseman rye whiskey or Tito's Handmade
vodka, fever tree ginger, lime 11

SOMETHING DIFFERENT

Penelope wheated bourbon, spiced rum,
lemon, blackberry, mint 12

DARK RYE MANHATTAN

Basil Hayden dark rye, amaro, plum
bitters, luxardo cherry, up 14

BEERS & SELTZERS

DRAFT 16 OZ

OAKMONT Amber	7.5
MOTHER ROAD Tower Station	7.5
FOUR PEAKS Bad Birdie	7.5
HUSS BREWERY Scottsdale Blonde	7.5
COORS LIGHT	6.5
PACIFICO	7.5
DOS EQUIS	7.5
WANDERLUST PAN AM STOUT	7.5
ICEBERG	8.5
A perfect blend of Pacifico and Frozen Margarita	

ALUMINIUM

ANGRY ORCHARD	6.5
BUD LITE	6.5
COORS LIGHT	6.5
MICHELOB ULTRA	6.5
MILLER LITE	6.5
DOS EQUIS	6.5
ATHLETIC	6.5
Upside Dawn Golden Non Alcoholic	
HIGH NOON	6.5
WHITE CLAW	6
Black Cherry · Mango	7

RED & WHITE

			6	9	B
PINOT NOIR					
A TO Z	Oregon	T	12	17	-
BLACK STALLION	Santa Lucia Highlands, CA		12	17	47
CABERNET					
JUGGERNAUT	Hillside, CA		12	17	45
DAOU	Paso Robles, CA	T	12	17	-
CAYMUS	California		-	-	65
RED BLENDS					
JUSTIN "ISOCELES"	Paso Robles, CA		-	-	69
TROUBLEMAKER	Paso Robles, CA	T	10	14	-
MALBEC					
MALBEC PORTILLO	Argentina	T	10	15	-
(T) AP 6 OZ. / 9 OZ. GLASS (B) OTTLE					

			6	9	B
BUBBLE & ROSÉ					
DAOU ROSÉ	Paso Robles, CA	T	12	17	-
MUMM SPARKLING ROSÉ	Napa Valley, CA		-	-	57
FREIXENET CAVA BLANC DE BLANC	Spain		8	11	29
CHARDONNAY					
ST. FRANCIS	Sonoma, CA	T	10	15	-
BEZEL BY CAKEBREAD FAMILY	Paso Robles, CA		14	19	49
ROMBAUER	Carneros, CA		-	-	69
SAUVIGNON BLANC					
WILDSONG	New Zealand		10	15	38
HAWKES BAY					
JOEL GOTT	California	T	11	16	-
PINOT GRIS					
A TO Z PINOT GRIS	Oregon	T	9	13	-

BACKBAR

WHISKEY

ANGEL'S ENVY · BASIL HAYDEN
BLANTON'S · JAMESON
CROWN ROYAL · FIREBALL
CINNAMON · JACK DANIELS
RED BREAST 12 YR. · KNOB CREEK
MAKER'S MARK
WHISTLE PIG PIGGYBACK
PENELOPE WHEATED

VODKA

GREY GOOSE
KETTLE ONE · PAU MAUI
TITO'S HANDMADE
WEBER RANCH

GIN

BOMBAY SAPPHIRE
HENDRICK'S
TANQUERAY

TEQUILA

CLASE AZUL REPOSADO
CASAMIGOS BLANCO/REPOSADO
DON JULIO 1942/REPOSADO
PATRON
HORNITO'S PLATA
LALO TEREMANA REPOSADO/BLANCO
DEL Maguey MEZCAL

SCOTCH

GLENLIVET 12 YR.
JOHNNIE WALKER BLACK

RUM

CAPTAIN MORGAN
MALIBU

EAT.PAY.GET
5% BACK



HOUSE REWARDS FOR EVERY
DOLLAR YOU SPEND, EARN 5%
GET \$5 TODAY AT SIGN-UP!

FLAGSTAFF SERVICE CHARGE

In an effort to maintain our quality food and hospitality, provide a living wage and help with the rising cost of all our products, an 8% charge will be added to all menu items. Thank you for your understanding and ongoing support of Plated Projects Restaurants.



OAKMONT
A GREAT NEIGHBORHOOD RESTAURANT

The Plated Projects' family
PLATEDPROJECTS.COM

SERVER ALLOWANCE

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