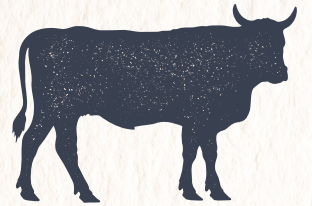


THE COOK & THE OX

CRAFT BAR & KITCHEN



APPETIZERS



SHISHITO PEPPERS

Blistered peppers served with scratch made garlic buttermilk sauce. \$12

CRISPY BRUSSELS SPROUTS

Sprouts tossed with lemon zest & bacon. Served with a chipotle aioli. \$12

TENDERS

Hand-breaded chicken tenderloins. Served with our house honey mustard. \$15.5

CHEESE CURDS

White cheddar dredged in beer batter. Fried until just crisp. Served with the Cook's marinara. \$13

FIERY FRIES

Jalapenos, cilantro-garlic crema, chipotle remoulade, fire seasoning. \$13

SOUPS & SALADS



+ Add Salmon* \$12
+ Add Chicken \$5

+ Add Filet Medallion* \$14

WILD RICE SOUP

Creamy classic wild rice soup with chicken & vegetables. Topped with bacon crumbles. \$10.5

CLASSIC WEDGE

Crisp iceberg wedge, blue cheese dressing, tomato halves, red onion, peppadew peppers topped with blue cheese crumbles and smoky bacon. \$16.5

KALE CAESAR SALAD

Fresh romaine tossed in our house Caesar dressing & Parmesan cheese then topped with crispy Kale & French bread croutons. \$15.5

BURRATA

Fresh mozzarella, heirloom tomatoes, basil, balsamic reduction with grilled toast points. \$18

WINGS YOUR WAY

Wings cooked to a crisp golden brown tossed in your choice of dry rubs or sauce. \$15.5
Choice of ranch or blue cheese.

DRY RUB

Cajun Seasoning
9 Spice Hickory Rub

SAUCED

Classic Buffalo
BBQ

ENTRÉES



SKIRT STEAK*

Asian marinated skirt steak, house seasoned fries with grilled asparagus. \$34

FILET MEDALLIONS*

Hand cut medallions, scratch made steak sauce, buttery mashed potatoes & grilled asparagus. \$36

PAN SEARED SALMON*

Maple pan sauce, mashed potatoes and patty pan squash medley. \$33

FISH & CHIPS

Beer battered white cod served with house seasoned fries & creamy coleslaw. \$25

SANDWICHES



+ Add Avocado \$3

THE OX*

Two smashed patties, double cheese, smoky bacon, lettuce, tomato & onion on a brioche bun. \$24

SOUTHWEST BLT

Chipotle aioli, bacon, lettuce & tomato on grilled sourdough. \$22

CHICKEN CLUB

Chicken breast, bacon, cheddar cheese, lettuce, tomato & red onion on a baguette. \$20

CRISPY FISH

Beer battered cod filet, creamy coleslaw, tomato & tartar sauce on brioche bun. \$23

THE COOK'S GRILLED CHEESE

Aged cheddar, dijon mustard & Swiss cheese melted between fresh sourdough. Scratch made steak sauce for dipping. \$17

DESSERTS

DARK CHOCOLATE MOUSSE

Prepared with Grand Marnier. \$4.5

CHEESECAKE

Served with salted caramel sauce. \$5.5

CHOCOLATE COOKIE

Served warm. \$4.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

18% gratuity will be added for parties of six (6) or more
A 4.5 % HOSPITALITY CHARGE WILL BE ADDED TO ALL GUEST CHECKS.
THIS SURCHARGE IS NOT A GRATUITY PAYABLE DIRECTLY TO STAFF.

Vegetarian

RED WINE

PINOT NOIR

Duckhorn, Decoy | California | 11/40
Sokol Blosser | Willamette Valley, OR | 16/60

OTHER REDS

Brancaia Tre, Super Tuscan | Toscana, Italy | 16/60
Le Grand Noir, GSM | France | 14/52
Duckhorn, Merlot | Napa Valley, CA | 25/92
Doña Paula Estate, Malbec | Mendoza, Argentina | 15/56
J.Lohr, Pure Paso, Red Blend | Paso Robles, CA | 13/48

CABERNET SAUVIGNON

Trinity Oaks | California | 11/40
Duckhorn, Decoy | California | 15/56
Louis Martini | Napa Valley, CA | 18/72
Faust | Napa Valley, CA | 30/120
Caymus | Napa Valley, CA | 200



WHITE WINE

CHARDONNAY

Trinity Oaks | California | 11/40
Sonoma Cutrer | Sonoma Coast, CA | 16/60
Jordan | Russian River Valley, CA | 20/76

SAUVIGNON BLANC

J.Lohr, Flume Crossing | Arroyo Seco, CA | 12/44
Overstone | Marlborough, NZ | 14/48

PINOT GRIGIO

Primaterra | Delle Venezie, Italy | 12/44

ROSÉ

The Seeker | Provence, France | 13/48
Whispering Angel | Provence, France | 17/68

SPARKLING

Primaterra | Prosecco | Veneto, Italy | 12/44
J. Charpentier | Champagne, France | 80



COCKTAILS

GREYHOUND WITH ATTITUDE

Mr.Pickles Gin, Fever Tree Sparkling Pink Grapefruit, Botanicals. 15.4

RASPBERRY PEACH SANGRIA

Red Wine, Peach, Stoli Raspberry, Lemon, Lime, Soda Water. 14

ESPRESSO MARTINI

Stoli Vanilla Vodka, Baileys, Kahlua, Espresso. 14.3

TOMMY'S MARGARITA

Casamigos Reposado Tequila, Agave, Lime 18.5

JALAPEÑO INFUSED MARGARITA

Espolon Blanco Tequila, Orange, Lime, Cilantro. 18

THE COOK'S OLD FASHIONED

Punchers Chance Bourbon, Cocchi di Torino, Orange, Cherry. 20

NEW YORK SOUR

DuNord Mixed Blood Whiskey, Lemon, Aquafaba, with a float of Doña Paula Malbec. 17

MANGO MARTINI

Titos Handmade Vodka, Mango, Lime, Tajin 14.3