

OAK 36

START HERE

Oak-y-Dokey Loaded Fries >>> Bacon, Cheese, Green Onion, Pimento Cheese, Sour Cream, Chipotle Ranch (\$14)

The 912 >>> Beef, Chicken, Avocado Street Tacos with Citrus Slaw, Crema, Salsa (\$12)

Lean Beans >>> Crispy Green Beans with Peppered Ketchup (\$8)

Mac & Cheese Bites >>> Cheesy Macaroni Bites with Bourbon Honey Mustard BBQ Sauce (\$9)

Spicy Brussels >>> Brussels Sprouts with Gochujang Sauce, Sweet & Spicy Peppers (\$9)

Hell's Gate Shrimp >>> Spicy Shrimp with Chipotle Ranch (\$13)

Damn Good Hot Wings >>> The perfect wings: tender and fried crispy. Stack of carrots and celery on side with house Ranch or Blue Cheese dipping sauce. Choose from Texas Pete & Butter, Lemon Pepper, Root Beer BBQ, Hell's Gate, Bourbon Honey Mustard BBQ (8/\$15)

HANDHELDS *served with rosemary fries*

The Torta >>> Fried Hoagie Roll, Citrus Slaw, Avocado, Tomatoes, Radish, Grilled Steak (\$14)

Spicy Chicken Tender Sandwich >>> LTOP and Blue Cheese Crumbles (\$13)

Blue Collar Bologna >>> Housemade Bread, Bologna, Pimento Cheese, Fried Egg (\$10)

BLT Classic >>> Housemade Bread, Bacon, Lettuce, Tomato, Pesto Mayo (\$11)

Napa Wrap >>> Spinach Wrap, Roasted Turkey, Avocado, Chipotle Ranch, Lettuce, Tomato (\$12)

Philly Cheesesteak >>> Hoagie Roll, Mushrooms, Sweet & Spicy Peppers, Five Cheese Provolone (\$14)

Classic Burger >>> Hunter Cattle Co. Grassfed Beef Burger with LTOP (\$13)

Down South Burger >>> Hunter Cattle Co. Grassfed Beef Burger with LTOP, Pimento Cheese, Fried Green Tomato (\$14)

The Popper >>> Hunter Cattle Co. Grassfed Beef Burger, LTOP, Fried Onion, Pickled Jalapenos, Bacon, Cheddar (\$15)

WOOD-FIRED

Margarita Party >>> Fresh Tomatoes, Tomato Sauce, Mozzarella, Basil, Balsamic Drizzle (\$13)

Spinach & Artichoke >>> Spinach, Artichokes, Creamy Cheese Sauce, Onion, Tomatoes (\$13)

Steak & Arugula >>> Steak, Arugula, Mozzarella, Oak Roasted Tomatoes, Onion, Blue Cheese (\$14)

Wild Bill >>> Grilled Chicken, Hot Sauce Drizzle, Onion, Mozzarella, Green Onion, Ranch (\$14)

Piggy Sticks >>> Tomato, Cheese, Bacon (\$14)

PLANT-FORWARD

Spicy Caesar Salad >>> Romaine, Parmesan, Croutons, Texas Pete Caesar Dressing (\$10)

Asian Stir-Fry Bowl >>> Rainbow Quinoa & Couscous, Kale Brussels Sprouts Slaw, Carrot, Zucchini, Radish, Green Bean, Yum Yum, Ginger-Peanut-Lime Dressing (\$13)

Mediterranean Salad >>> Spring Mix, Tomato, Cucumber, Chickpeas, Olives, Feta, Red Onion, Grilled Chicken Tenders, Tomato Basil Vinaigrette (\$15)

Oak 36 Cobb Salad >>> Iceberg Lettuce, Charred Corn, Blue Cheese, Tomato, Avocado, Sweet & Spicy Peppers, Egg, Bacon, Chipotle Ranch Dressing (\$14)

Char-Grilled Steak Salad >>> Kale Brussels Sprouts Slaw, Greens, Grilled Onions, Oak Roasted Tomatoes, Balsamic Mushrooms, Creamy Horseradish-Dijon Vinaigrette (\$14)

Add: Chicken (\$5) Steak (\$6) Shrimp (\$7)

SIGNATURE

BYO Mac & Cheese Bowl >>> Chicken, Bacon, Spinach, Broccoli, Sweet & Spicy Peppers, Mushrooms (Bowl \$10, Add Veggies \$1, Protein \$4)

Grilled Cauliflower Steak >>> Cauliflower Steak, Oak Roasted Potatoes & Mushrooms (\$14)

Chicken & Waffles >>> Crispy Waffle, Chicken Tenders, Syrup, Rosemary Fries (\$14)

Market Catch >>> Seasonal Catch, Wild Rice, Yellow Squash & Zucchini, Lemon Herb Sauce (\$28)

Char-Grilled Ribeye Steak >>> 10-oz Hand-Cut Ribeye Steak, Oak Roasted Potatoes & Onions, Broccoli (\$32)

ask server for list of side dishes and dessert special

BAR + KITCHEN

36

COCKTAILS

36 CRAFT SPIRITS + BREWS + VINO

SPECIALTY

- Oak's Pickled Bloody Mary** >>> Tito's Handmade Vodka with Bloody, Pickle, Lemon, Nice-n-Spicy, Bacon (\$10)
- The Ultimate Sangria** >>> Housemade with SPN Red, Brandy, Fresh-Pressed Juices, Seasonal Fruit (\$10)
- Twilight** >>> Four Peel Gin with Raspberry Framboise, Lemon, Egg White (\$12)
- Endless Summer** >>> Tequila with Grapefruit, Honey, Lime, Rosemary (\$10)
- Cloud 9** >>> Castle & Key Gin with Giffard Violette, St. Germain Elderflower, Lime, Champagne (\$10)
- No Regrets** >>> Mezcal Tequila with Ginger Beer, Pineapple, Lime (\$11)
- Sunshine Lemonade** >>> Lemon-Infused Vodka with Triple Sec, Lemon, Pineapple (\$10)
- Smoked-Cherry Old Fashioned** >>> Old Bardstown Bourbon, Maraschino, Cherry Smoke Top (\$11)
- Passion Tai** >>> Lemon Hart 151 Rum with Chinola, Orgeat, Orange, Lime (\$11)
- Ode To Dave** >>> PiggyBack Rye Whiskey with Orgeat, Lemon, Egg White, Red Wine Float, Cinnamon Smoke Top (\$11)
- Do You Even Tiki** >>> Tequila with Pineapple Shrub, Coconut, Lime, Topo Chico (\$11)
- Smoke In The Wind** >>> Suntory Whiskey, Cocchi, Dry Curacao, Egg White, Oak Smoke Top (\$11)

BUBBLES

- Reserve de Beausoleil Premier Brut 1531** >>> Languedoc-Roussillon, France. Dry, medium-bodied, lightly fruity champagne with toast and mineral notes and balanced with crisp acidity and tiny, delicate bubbles (\$9 BTG, \$34 Bottle)

WHITES & ROSE

- Rosé All Day Grapefruit Spritz** >>> Languedoc, France. Organic, gluten-free, bubbly rosé with all-natural grapefruit. This Spritz is low in sugar and calories. (\$7 BTG, \$26 Bottle)
- Hogwash Rosé** >>> Central Coast, California. Fresh and lively aromas of white lily, nectarine, and mandarin orange. (\$10 BTG, \$38 Bottle)
- Anfritão Vinho Verde** >>> Minho, Portugal. Light, airy white with slight effervescence. (\$7 BTG, \$26 Bottle)
- Vento di Mare Pinot Grigio** >>> Sicily, Italy. Organic, refreshing wine with delicious notes of pears and citrus fruit. (\$8 BTG, \$30 Bottle)
- Seventy Five Sauvignon Blanc** >>> Lake County, California. Medium-bodied with pear, lemon, apples, and wildflower honey. (\$10 BTG, \$38 Bottle)
- 2019 Ryan Patrick Naked Chardonnay** >>> Columbia Valley, Washington. A savory and refreshing style of Chardonnay with aromas of apple, pear, and slight hints of creme brulee and citrus. (\$9 BTG, \$34 Bottle)
- 2019 Aereña Chardonnay** >>> North Coast, California. Artfully crafted from two vineyards, Sonoma Mountain and Russian River Valley, the 2019 vintage has notes of pear, peach, caraway, toasted almonds, lime, and honey. (\$10 BTG, \$38 Bottle)

REDS

- 2018 Poppy Pinot Noir** >>> Monterey, California. Pressed and aged in neutral French oak barrels, the red fruit is bright with notes of raspberry and spice. (\$10 BTG, \$38 Bottle)
- 2018 SPN Red** >>> Vina de La Tierra de Castilla, Spain. Bright cherry color with violet hues, aromatic with ripe red fruits, pepper, and hints of green tea. (\$7 BTG, \$26 Bottle)
- 2016 Calipaso Cabernet Sauvignon** >>> Paso Robles, California. Classic Paso Cabernet Sauvignon with attractive aromas of ripe dark berries and cherries with well-integrated French oak. (\$10 BTG, \$38 Bottle)
- 2019 One Flock Zinfandel Red Blend** >>> Napa, California. Vibrant and juicy, bringing together California's finest grapes for premium quality, approachable wine. (\$10 BTG, \$38 Bottle)

on tap

- Creature Comforts Classic City.** Athens, Georgia. Clean, crisp, easy-drinking lager. 4.2%.
- Creature Comforts Tropicália.** Athens, Georgia. Juicy IPA with ripe passion fruit and citrus. 6.5%.
- Golden Road Mango Cart.** Los Angeles, California. Light, refreshing wheat ale with fresh mango. 4%
- Allagash Brewing White.** Portland, Maine. A full flavor, crisp, refreshing Belgian-style wheat beer. 5.2%.
- Three Taverns Rapturous Sour.** Atlanta, Georgia. A tart and fruit-forward raspberry sour ale. 5%
- Two Tides Co.** Savannah, Georgia. Ask for current seasonal selection.

craft can

- Three Taverns Bright Day Coming.** Atlanta, Georgia. Hazy IPA loaded with ripe oranges and melon. 5.5%.
- Southbound Mountain Jam.** Savannah, Georgia. Southern dry-hopped lager. 5%.
- Scofflaw Basement.** Atlanta, Georgia. Hop-forward, Northeast-style IPA with unfiltered haze, sweet finish. 7.5%.
- Original Sin Craft Hard Cider.** New York. Dry Traditional cider, made with freshly pressed New York apples. 6%.
- The Long Drink.** Finland. Iconic ready-to-drink Gin seltzer with natural grapefruit and juniper berries. 5.5%.

ask about seasonal craft brew rotators on tap & in can

familiars

- Corona**
- Modelo**
- Miller Lite**
- Stella Artois**
- Guinness**
- Michelob Ultra**
- Bud Light**
- Yuengling**

buy a round for the kitchen after shift (\$8)