

# CUE THE *food*

## Snacks & Shareables

**Avocado Shrimp Toast (\$9):** Cilantro Aioli, Radish, Cilantro, Charred Corn

**Hell's Gate Shrimp (\$9):** Crispy Shrimp, Cilantro, Hell's Gate Sauce

**Beer Battered Fried Green Tomato (\$7):** Charred Corn, Cilantro Aioli

**Waffle Fry Borracho Nachos (\$12):** Beer-Braised Chicken, Pimento Cheese, Green Onion, Sweet & Spicy Peppers, Charred Corn, Bourbon Honey Mustard BBQ

**Veggie Popcorn (\$6):** Buffalo Fried Cauliflower, Beer Cheese

**Hummus and Grilled Flatbread (\$6)**

**Compass Rose Brie (\$8):** Fondue-Style Cheese Dip, Grilled Flatbread

**Spicy Brussels Sprouts (\$8):** Gochujang Sauce, Sweet & Spicy Peppers, Bacon Jam

**Fried Mac & Cheese Balls (\$8):** with Bourbon Honey Mustard BBQ Sauce

**Damn Good Hot Wings (6/\$8, 12/\$15, 18/\$19):** Lemon Pepper, Root Beer BBQ, Ghost Pepper Salt, Texas Pete & Butter, Dark n' Stormy, Hell's Gate, Bourbon Honey Mustard BBQ, Ginger Peanut-Lime, Korean BBQ



## Handhelds

**Open-Face Hot Brown Sandwich (\$10):** Turkey, Fried Green Tomato, Bacon, Beer Cheese Sauce, Root Beer BBQ

**Blue Collar Bologna (\$9):** Pimento Cheese and Fried Egg

**Philly Cheesesteak (\$12):** Mushrooms, Sweet & Spicy Peppers, Caramelized Onions, Provolone

**Shrimp Po'Boy (\$13):** Kale Slaw and Dark n' Stormy Glaze

**Napa Wrap (\$9):** Turkey, Avocado, Chipotle Ranch, Iceberg Lettuce, Roasted Tomato

**BLT Wrap (\$8):** Smoked Bacon, Iceberg Lettuce, Roasted Tomato, Sweet & Spicy Peppers, Pesto Mayo

**\*Served with side of rosemary fries**

## Wood-Fired Flatbreads

**Hog Farmer Italian (\$13):** Sausage, Bacon, Fennel, Charred Corn, Shaved Parmesan

**Steak & Arugula (\$13):** Steak, Arugula, Mozzarella, Caramelized Onions, Oak Roasted Tomatoes, Blue Cheese

**Margarita Party (\$12):** Fresh Tomatoes, Tomato Sauce, Mozzarella, Basil, Balsamic Drizzle

**Spinach & Artichoke (\$12):** Spinach, Artichokes, Creamy Cheese Sauce, Grilled Onions, Oak Roasted Tomatoes

**Wild Bill (\$12):** Grilled Chicken, Hot Sauce Drizzle, Blue Cheese, Onion, Mozzarella, Green Onion

## Plant-Forward

**Classic Caesar Salad (\$8)**

**Edamame Salad (\$9):** Greens, Cranberries, Charred Corn, Tomato, Onion, Toasted Almonds, Apple-Blackberry Vinaigrette

**Berry Salad (\$9):** Seasonal Berries, Greens, Sweet & Spicy Peppers, Fennel, Feta, Creamy Poppy Seed Dressing

**Char-Grilled Steak Salad (\$13):** Kale Brussels Sprouts Slaw, Greens, Grilled Onions, Oak Roasted Tomato, Balsamic Mushrooms, Creamy Horseradish-Dijon Vinaigrette

**Southwest Cobb Salad (\$12):** Iceberg Lettuce, Charred Corn, Blue Cheese, Tomato, Avocado, Sweet & Spicy Peppers, Tortilla Strips, Egg, Pepper Bacon, Chipotle Buttermilk Ranch

**Asian Power Bowl (\$10):** Rainbow Quinoa & Couscous, Apple, Kale Brussels Sprouts Slaw, Carrot, Cucumber, Radish, Edamame, Cilantro, Basil, Ginger-Peanut-Lime Dressing

**Southwest Power Bowl (\$10):** Grilled Chicken, Brown Rice, Black Bean Corn Salsa, Oak Roasted Tomatoes, Radish, Cilantro, Charred Corn Vinaigrette

**Mediterranean Power Bowl (\$10):** Rainbow Quinoa & Couscous, Roasted Tomato, Cucumber, Chickpeas, Olives, Feta, Mint, Basil, Red Onion, Tomato Basil Vinaigrette

**\*Add Chicken (\$3) Add Steak (\$4) Add Shrimp (\$6)**

## Kids

**Chicken Fingers with Rosemary Fries (\$7)**

**Cheese Flatbread (\$5)**

**Mac & Cheese (\$5)**

**Bologna & Cheese with Rosemary Fries (\$5)**

**Grilled Chicken, Rice & Green Beans (\$7)**

## Classics

**Chicken & Waffles (\$12):** Crispy Waffle, Chicken Tenders, Rosemary Fries, Tabasco Syrup

**Tex-Mex Stuffed Portabella (\$11):** Mushrooms, Charred Corn, Yellow Rice, Black Beans, Oak Roasted Tomatoes, Onions, Cheddar & Monterey Jack Cheeses, served with Green Beans

**BYO Mac & Cheese (\$9):** (Add Protein +\$3) Beer Braised Chicken, Grilled Chicken, Italian Sausage, Bacon (Add Veggies \$1) Spinach, Asparagus, Sweet & Spicy Peppers, Mushrooms

**Char-Grilled Ribeye Steak (\$26):** Oak Roasted Potatoes & Onions, Asparagus

**Flame Seared Oak 36 Sirloin (\$20):** Rosemary Fries, Creamed Spinach

**Cast-Iron Shrimp Scampi (\$16):** Rainbow Quinoa & Couscous, Green Beans

## Between the Buns

**Classic Burger (\$9):** LTO, Add Cheese (\$1), Add Bacon (\$1)

**Peanut Butter Burger (\$12):** LTO, Peanut Butter, Pepper Jack Cheese, Add Bacon (\$1)

**Down South Burger (\$12):** Pimento Cheese, Fried Green Tomato, Root Beer BBQ

**The Popper (\$12):** Fried Onion, Jalapeno, Bacon, Cheddar

**Tree Hugger (\$12):** Black Bean Burger, LTO, Avocado, Sweet & Spicy Peppers, Pesto Mayo

**\*Choice of beef patty or grilled chicken breast**  
**\*Burger temp options: medium, medium-well, well-done**  
**\*Served with side of rosemary fries**

## On the Side

**Waffle Fries, Rosemary Fries, Oak Roasted Potatoes, Roasted Brussels Sprouts, Mac & Cheese, Creamed Spinach, Roasted Asparagus, Green Beans, Garden Rice, Side Salad**

**\*All Sides (\$4)**

## Sweet Tooth

**S'mores Wings (6/\$8)**

**Carrot Cake (\$6)**

**Waffle Sundae (\$6)**

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# POUR THE *drinks*



HAPPY HOUR  
M-F, 4-7PM  
Select Wines  
\$5 Glass/\$20 Bottle  
Drafts 1/2 Off  
House Hunch Punch \$6



LATE-NIGHT  
M-F, 9PM-CLOSE  
Old Fashioned \$5  
Gimlet \$5  
Bartender's Handshake \$5  
(Shot & Beer)



WEEKLY  
FEATURES  
Whiskey Wednesday, \$2 Off Whiskey &  
Bourbon, 7PM-Close  
Game Day Buckets & Pitchers  
Bottomless Bubbles, Sat-Sun, 11AM- 2PM, \$18

## House Cocktails

**Tropical Flight (\$10):** Bacardi Dragon Fruit, Amaro Nonino, Orgeat, Pineapple  
**Apple Pie Old Fashioned (\$10):** Bulleit Rye, Apple Liquor, Flamed Green Chartreuse, Toasted Cinnamon

**The Whiskey Stinger (\$10):** House-Infused Whiskey, Chili Pineapple, Lime

**Smoked Cherry Soda (\$10):** Mezcal, Yellow Chartreuse, Lemon, Cherry

**Night n Day (\$10):** Gin, Lemon, Blackberry

**Black Strap Daiquiri (\$10):** Cruzan Black Strap Rum, Lime, Ango

**Sexy Savannah (\$10):** Savannah Vodka, Pomegranate, Lime, Dry Curacao

**Aloe-Peno Mule (\$10):** Jalapeño House-Infused Tequila, Lime, Chareau, Ginger Beer

**Bourbon Spritz (\$10):** Bourbon, Aperol, Amaro Nonino, Lemon, Orange, Champagne

**Oak Bloody Mary (\$10):** Tito's, Bloody, Pickle Juice, Lemon, Bacon, Olives

## The Classics

**Last Word (\$9):** Gin, Lime, Green Chartreuse, Maraschino

**Paper Plane (\$9):** Aperol, Bourbon, Amaro Nonino, Lemon

**Division Bell (\$9):** Mezcal, Aperol, Lemon, Maraschino

**The Original Daiquiri (\$9):** Rum, Lime, Sweetener

## Bourbon & Whiskey

Blanton's  
Booker's  
Buffalo Trace  
Dewar's  
Jack Daniel's Single Barrel  
Jack Daniel's Gentleman Jack  
Johnnie Walker Black Label  
Johnnie Walker Red Label  
Johnnie Walker Select Casks

Noah's Mill  
The Glenlivet  
The Irishman  
The Macallan 12  
The Macallan 18  
Weller Special Reserve  
Willett Pot Still Reserve  
Woodford Reserve Rye

## Wine

**Anfitriao Vinho Verde (\$7 BTG, \$24 Bottle):** Portugal. Light, airy white with slight effervescence.

**2018 Yllera Nuevemeses Red Blend (\$7 BTG, \$24 Bottle):** Castilla y Leon, Spain.

**NV Chateau Beausoleil Brut RSV (\$8 BTG, \$30 Bottle):** Blanquette de Limoux, France. Dry, medium bodied and lightly fruity with toast and mineral notes balanced by crisp acidity and tiny, delicate bubbles.

**De Chanceny Cremant de Loire Brut (\$8 BTG, \$30 Bottle):** Loire Valley, France. A pale yellow with tiny bubbles with the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines.

**2018 J Dusi Pinot Grigio (\$8 BTG, \$30 Bottle):** Paso Robles, Calif. Summer bouquet of freesia, a hint of wildflowers create a fresh and delightful palate full of honeydew melon, pear and passion fruit.

**2019 Castel des Maures Rose (\$9 BTG, \$32 Bottle):** Provence, France. Dry and fruity. The taste of red fruit dominates. It possesses a long finish, always lingering to the end upon one's palate.

**2018 Taonga Sauvignon Blanc (\$9 BTG, \$32 Bottle):** Marlborough, New Zealand. The flavors of stone fruit, fig, gooseberry and grapefruit are accented by hints of fresh-cut grass, and are complemented by crisp acidity and a juicy, refreshing finish.

**2017 Mt. Beautiful Chardonnay (\$9 BTG, \$32 Bottle):** North Canterbury, New Zealand. White peach and toasted brioche with a creamy texture. Medium bodied wine with ripe nectarine-like fruit and underlying notes of roasted almonds and cinnamon.

**2018 Annabella Chardonnay (\$9 BTG, \$32 Bottle):** Napa Valley, Calif. Well-balanced with generous flavors of juicy pear, white nectarine, and Meyer lemon blend with a note of toasted almonds.

**2018 Almarada Malbec (\$9 BTG, \$32 Bottle):** Uco Valley, Mendoza. Intense fruity aromas of black plum give rise to a palate full of freshness, velvety tannins and flavors of dried cranberry and chocolate with orange peel. Great balance and complexity.

**2018 Broadside Margarita Vineyard Cabernet Sauvignon (\$10 BTG, \$36 Bottle):** Paso Robles, Calif. Spice-accented cherry and dark berry aromas offer bitter cherry and black currant flavors that sweeten with air.

**2018 Duck Pond Pinot Noir (\$11 BTG, \$39 Bottle):** Willamette Valley, Oregon. This Pinot Noir displays classic varietal aromas of cherry, spice and earth; light oak and minerality linger on the finish.

## Beverages

Sweet Tea, Unsweet Tea, Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade, Coffee (\$2.50)

## Draft Craft Beer

**Creature Comforts Classic City Lager (\$5):** Athens, Ga. Clean, crisp, and easy-drinking lager. 4.2%ABA.

**Creature Comforts Tropicália IPA (\$6):** Athens, Ga. A balanced, soft, and juicy IPA. Ripe fruit and citrus hop aroma lead to a full, fruit-forward hop flavor. 6.6% ABA.

**Golden Road Mango Cart Wheat Ale (\$6):** Los Angeles, Calif. A light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing. 4% ABA.

**Laughing Skull Amber Ale (\$6):** Atlanta, Ga. This unique amber ale is sweet, mild, and extremely well balanced. 5.3% ABA.

**Monday Night Blind Pirate Blood Orange IPA (\$6):** Atlanta, Ga. Incredibly delicious, juicy hop bomb of an IPA with bits of real blood orange to every beer. 7.4% ABA.

**Allagash Brewing White (\$7):** Portland, Maine. Refreshing balance of citrus and spice. Coriander and Curaçao orange peel round out the flavor of this hazy Belgian-style wheat beer. 5.2% ABA.

**Three Taverns Rapturous (\$7):** Decatur, Ga. A lacto-fermented sour ale, matured on raspberry puree with a wheat and pilsner malt base, it refreshes with a tart and alluring fruit-forward flavor profile. 5 % ABA.

**Two Tides Six Foot (\$7):** Savannah, Ga. IPA brewed with citra, mosaic, and el dorado hops atop a bed of 2-row, oats, and wheat. Lush with tropical and stone fruit flavors and aromas. 6.3% ABA.

## Bottles & Cans

Creature Comforts Automatic Pale Ale  
Creature Comforts Athena Paradiso  
Three Taverns Bright Day Coming Hazy IPA  
Wild Leap Local Gold Blonde  
Pretoria Fields Skywater  
Scofflaw Basement IPA  
Southbound Hop'lin IPA  
Southbound Scattered Sun Belgian Wit  
Sierra Nevada Wild Little Thing  
Service Brewing Rally Point  
Service Brewing Compass Rose  
Terrapin Luau  
Kentucky Bourbon Barrel Ale  
Kentucky Bourbon Cream Ale  
Hard Seltzers (ask for flavors)

Stella Artois  
Sweetwater 420  
Guinness  
Bud Light  
Budweiser  
Miller Light  
Modelo  
Corona  
Dos Equis  
Yuengling  
Heineken  
Michelob Ultra  
Sam Adams  
Strongbow Hard Cider

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