

CUE THE *food*

Snacks & Shareables

Fried Mac & Cheese Balls (\$9): with Bourbon Honey Mustard BBQ Sauce

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

Beer Battered Fried Green Tomato (\$9): with Cilantro Aioli with Charred Corn

Veggie Popcorn (\$9): Buffalo Fried Cauliflower with Housemade Beer Cheese Sauce

Hummus (\$9) with Veggies and Grilled Flatbread

Compass Rose Brie (\$9): Fondue-Style Cheese Dip, Grilled Flatbread

Hell's Gate Shrimp (\$13): Crispy Shrimp, Cilantro, Hell's Gate Sauce

Waffle Fry Borracho Nachos (\$14): Beer-Braised Chicken, Pimento Cheese, Green Onion, Sweet & Spicy Peppers, Charred Corn, Bourbon Honey Mustard BBQ

Damn Good Hot Wings (6/\$11, 12/\$19, 18/\$29): 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

Wood-Fired Flatbreads

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

Spinach & Artichoke (\$13): Spinach, Artichokes, Creamy Cheese Sauce, Grilled Onions, Oak Roasted Tomatoes

Hog Farmer Italian (\$14): Sausage, Bacon, Fennel, Charred Corn, Shaved Parmesan

Steak & Arugula (\$14): Steak, Arugula, Mozzarella, Caramelized Onions, Oak Roasted Tomatoes, Blue Cheese

Wild Bill (\$14): Grilled Chicken, Hot Sauce Drizzle, Blue Cheese, Onion, Mozzarella, Green Onion



Handhelds

Blue Collar Bologna (\$10): White Bread, Bologna, Pimento Cheese, Fried Egg

BLT Wrap (\$11): Spinach Wrap, Smoked Bacon, Iceberg Lettuce, Roasted Tomato, Sweet & Spicy Peppers, Pesto Mayo

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

Philly Cheesesteak (\$13): Hoagie Roll, Mushrooms, Sweet & Spicy Peppers, Caramelized Onions, Provolone

***Served with side of rosemary fries**

Plant-Forward

Classic Caesar Salad (\$10)

Asian Power Bowl (\$13): Rainbow Quinoa & Couscous, Apple, Kale Brussels Sprouts Slaw, Carrot, Cucumber, Radish, Edamame, Cilantro, Basil, Ginger-Peanut-Lime Dressing

Southwest Power Bowl (\$13): Grilled Chicken, Brown Rice, Black Bean Corn Salsa, Oak Roasted Tomatoes, Radish, Cilantro, Charred Corn Vinaigrette

Mediterranean Power Bowl (\$13): Rainbow Quinoa & Couscous, Roasted Tomato, Cucumber, Chickpeas, Olives, Feta, Mint, Basil, Red Onion, Tomato Basil Vinaigrette

Southwest Cobb Salad (\$14): Iceberg Lettuce, Charred Corn, Blue Cheese, Tomato, Avocado, Sweet & Spicy Peppers, Tortilla Strips, Egg, Pepper Bacon, Chipotle Buttermilk Ranch

Char-Grilled Steak Salad (\$15): Kale Brussels Sprouts Slaw, Greens, Grilled Onions, Oak Roasted Tomato, Balsamic Mushrooms, Creamy Horseradish-Dijon Vinaigrette

***Add Chicken (\$4) Add Steak (\$5) Add Shrimp (\$7)**

On the Side

Waffle Fries

Rosemary Fries

Oak Roasted Potatoes

Roasted Brussels Sprouts

Mac & Cheese

Roasted Asparagus

Green Beans

Side Salad

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

Classics

BYO Gruyère Mac & Cheese (\$10): (Add Protein +\$4) Beer Braised Chicken, Grilled Chicken, Italian Sausage, Bacon (Add Veggies \$1) Spinach, Asparagus, Sweet & Spicy Peppers, Mushrooms

Tex-Mex Stuffed Portabella (\$12): Mushrooms, Charred Corn, Yellow Rice, Black Beans, Oak Roasted Tomatoes, Onions, Cheddar & Monterey Jack Cheeses, served with Green Beans

Hot Brown Turkey Sandwich (\$13): Cracked Pepper Mill Turkey, Fried Green Tomato, Bacon, Housemade Beer Cheese Sauce, Root Beer BBQ

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

Char-Grilled Ribeye Steak (\$29): Oak Roasted Potatoes & Onions, Asparagus

Between the Buns

Classic Burger (\$12): LTO, Add Cheese (\$1), Add Bacon (\$1)

Peanut Butter Burger (\$14): LTO, Peanut Butter, Pepper Jack Cheese, Add Bacon (\$1)

Down South Burger (\$14): Pimento Cheese, Fried Green Tomato, Root Beer BBQ

The Popper (\$14): Fried Onion, Jalapeno, Bacon, Cheddar

Tree Hugger (\$14): 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**

Kids

Chicken Fingers with Rosemary Fries (\$7)

Cheese Flatbread (\$7)

Mac & Cheese (\$7)

Bologna & Cheese with Rosemary Fries (\$7)

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

Sweet Tooth

Smores Wings (6/\$12) Graham Cracker Crust, Fresh Roasted Marshmallow, Chocolate Drizzle (a must try!)

Carrot Cake (\$7)

Waffle Sundae (\$7)

Cheesecake (\$7)

EVERY WEEK AT OAK!

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POUR THE *drinks*



HAPPY HOUR

M-F, 4-6PM

Select Wines \$5

Select House Cocktails \$5

Craft Draft Beer \$1 Off



WEEKLY FEATURES

Whiskey Wednesday, \$2 Off Whiskey & Bourbon
Bottomless Bubbles, Sat-Sun, 11AM- 2PM, \$18

House Cocktails

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

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

Deck the Halls (\$10): Cruzan Black Strap Rum, Milk, Egg White, Nutmeg

Jack & Jill (\$10): Whiskey, Lemon, Honey Syrup, Bubbles

Autumn Sky Old Fashioned (\$10): Tequila, Frangelico, Crème de Cacao, Mole Bitters

Apple Pie Old Fashioned (\$10): Rittenhouse Rye Whiskey, Apple Liquor, Flamed Green Chartreuse, Toasted Cinnamon

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

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

Tropical Flight No. 2 (\$10): Lemon Hart Rum, Velvet Falernum, Amaro Nonino, Pineapple

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

Bourbon & Whiskey

Basil Hayden's
Blanton's
Booker's
Buffalo Trace
Bulleit
Crown Royal
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

Beverages

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

Craft Brewed Organic Kombucha (\$5)
Topo Chico Mineral Water (\$6)

Wine by the Glass & Bottle

Anfritiao Vinho Verde (\$7 BTG, \$24 BTB) Portugal. Light, airy white with slight effervescence.

NV Bellino Prosecco (\$8 BTG, \$30 BTB) Veneto, Italy. Crisp and dry with a fine persistent mousse. Aromatic and fruity with notes of minerals and citrus, balanced by bright acidity and a soft finish.

La Galope Sauvignon Blanc (\$8 BTG, \$32 BTB) IGP Cotes de Gascogne, France. This French Sauvignon Blanc is a light golden, straw color, with a subtle floral aroma and spicy notes of fresh citrus and grapefruit.

Gen 5 Chardonnay (\$9 BTG, \$34 BTB) Lodi, California. Estate grown and sustainably farmed. Juicy tropical fruit flavors, a hint of creaminess, and a long, bright finish.

Moulin De Gassac Guilhem Rosé (\$9 BTG, \$34 BTB) Vin De Pays, France. Dry and refreshing with crisp notes of watermelon and raspberry.

2018 SPN Red (\$9 BTG, \$24 BTB) Vina de La Tierra de Castilla, Spain. Bright cherry color with violet hues. Aromatic with ripe red fruits, pepper and hints of green tea. Dry, fruity and spicy with moderate structure, chewy tannins and bright acidity.

NV Zolo Signature White (\$9 BTG, \$32 BTB) Mendoza, Argentina. Estate grown and sustainably farmed. Refreshing with slight effervescence and naturally sweet yet sophisticated.

Vento di Mare Pinot Grigio (\$10 BTG, \$38 BTB) Sicily, Italy. Organic Grapes. This refreshing wine reveals delicious notes of pears and citrus fruit and delivers a fragrant, fruity finish.

Dante Pinot Noir (\$9 BTG, \$34 BTB) Calif. Light ruby red with youthful purple edges. Volunteers a lovely blend of rose petals, rich earth, and clove-scented charred oak.

2018 Black Cabra Cabernet Sauvignon (\$10 BTG, \$38 BTB) Mendoza, Argentina. Estate grown and sustainably farmed. Lush flavors of red fruits and strawberry jam. Oak aging adds complexity and notes of spice and vanilla.

Simonet Blanc de Blancs Brut (\$30 Bottle) Vin de France. Bright and pale gold, with a lively mousse of delicate bubbles. The bouquet is inviting, with aromas of white flowers, fresh-picked pear and apple.

2017 Foxglove Chardonnay (\$40 Bottle) Central Coast, California. Sustainable farmed. Soft, supple and absolutely delicious. Light tropical notes, lemon confit, white flowers and bright acids give the 2107 striking nuance as well as character. Aging in steel keeps the flavors vibrant.

2018 Portlandia Pinot Noir (\$40 Bottle) Willamette Valley, Oregon. Bright youthful garnet color of medium intensity. Ripe cherry and red plum aromas with a hint of minerality and spicy pipe tobacco.

2018 Anko Malbec (\$40 Bottle) Salta, Argentina. Estate grown and sustainably farmed. The very intense sunshine at 5,700' elevation produces concentrated dark fruit flavors. The cold Andean nights lend floral and sweet spice aromatics.

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.

Sullivan's Brewing Co. Maltings Red Ale (\$7) Kilkenny, Ireland. A Classic Ruby Ale With Deep Malt Combining Rich Biscuit And Gentle Caramel Notes.

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 Rotating Tap (\$7) Savannah, Ga. Ask server for details.

Terrapin Beer Co. Rotating Tap (\$7) Atlanta, Ga. Ask server for details.

Bottles & Cans

Creature Comforts Automatic Pale Ale
Three Taverns Bright Day Coming Hazy IPA
Southbound Hop'lin IPA
Southbound Scattered Sun Belgian Wit
Service Brewing Compass Rose
Orpheus Atalanta Sour Saison
Miller High Life Pony
Coastal Empire Beer Co. Inshore Slam IPA

Stella Artois
Guinness
Bud Light
Budweiser
Corona
Yuengling
Michelob Ultra
Strongbow Hard Cider

The Long Drink (Gin)
Hard Seltzers (ask for flavors)

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