

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

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

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

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 (8/\$15): Buffalo, Lemon Pepper, Root Beer BBQ, Hell's Gate, Bourbon Honey Mustard BBQ,

Handhelds

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

BLT Wrap (\$11): 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**

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**

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

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

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

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

Char-Grilled Steak Salad (\$14): 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)**

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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, Tomatoes, Onions, Cheddar & Monterey Jack Cheeses, served with Green Beans

Hot Brown Open-Faced 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

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)

On the Side

Waffle Fries

Rosemary Fries

Oak Roasted Potatoes

Roasted Brussels Sprouts

Mac & Cheese

Roasted Asparagus

Green Beans

Side Salad

***All Sides \$4**

Sweets

Carrot Cake (\$7)

Waffle Sundae (\$7) *Nuts

Cheesecake (\$7)

TRIVIA TUESDAY
WHISKEY WEDNESDAY
LIVE MUSIC
HAPPY HOUR
BOTTOMLESS BUBBLES
& MORE

OAK 36
BAR + KITCHEN

912.999.8112

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5500 ABERCORN STREET

SUITE 36

POUR THE *drinks*

House Cocktails

Tickle Me Refreshed (\$11) Gin, Maraschino, Lime, Chateau, Topo Chico, Rosemary Wreath

Cucumber Sensation (\$11) Durham Distillery Cucumber Vodka, Maraschino, Lemon, Mint

Passion Tai (\$12) Lemon Hart 151 Rum, Chinola, Orgeat, Orange, Lime

Bae Breeze (\$10) Trois Rivières Agricole Rum, Pineapple Shrub, Cranberry Cordial, Topo Chico, Mint

A Little Pepp-er (\$10) Mezcal, Borghetti, Jalapeño, Whipped Cream

Jill-n-Jack (\$9) Whiskey, Lemon, Framboise, Honey, Bubbles

Ode-to-Dave (\$10) PiggyBack Rye Whiskey, Orgeat, Lemon, Egg White, Red Wine Float, Cinnamon-Infused Smoke Top

Do You Even Tiki (\$10) Tequila, Pineapple Shrub, Coconut, Lime, Topo Chico

Passion Mule (\$10) Tito's Vodka, Chinola, Orange Flower Water, Ginger Beer

Smoke-in-the-Wind (\$11) Suntory Whiskey, Cocchi, Dry Curacao, Egg White, Oak Smoke Top

Mocktails

Mule it Over (\$7) Pineapple Shrub, Jalapeño, Ginger Beer

Young Tiki (\$7) Pineapple Shrub, Coconut, Lime, Topo Chico

Baby Breeze (\$7) Pineapple Shrub, Cranberry, Topo Chico, Mint

Beverages

Craft Brewed Organic Kombucha (\$5)

Topo Chico Mineral Water (\$5)

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



HAPPY HOUR, M-F, 4-6PM

Select Wines \$5
Craft Draft Beer \$1 Off
Happy Hour Cocktails \$5:
Negroni, Gimlet, Old Fashioned,
Aperol Spritz, and Classic
Daiquiri (shaken).



WEEKLY FEATURES

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

Draft Craft Beer

Featuring eight dedicated taps to craft beer with our current standing partners listed below and additional weekly rotating taps. Ask your server or bartender for a full list.

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

Creature Comforts Tropicalia 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.

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)

Whites

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

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.

2017 Foxglove Chardonnay (\$11 BTG, 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.

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.

Reds

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.

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.

2018 Portlandia Pinot Noir (\$11 BTG, \$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 (\$11 BTG, \$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.

Bubbles + Rose

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.

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

Simonet Blanc de Blancs Brut (\$8 BTG, \$30 Bottle) Vin de France. Bright, pale gold, with lively mousse of delicate bubbles. The bouquet is inviting, with aromas of white flowers, fresh-picked pear and apple.

OAK 36
BAR + KITCHEN

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