

# Oak House

## Mexican Kitchen

### Aperitivos

GUACAMOLE & CHIPS ( FOR 2 OR 4)

prepared fresh tableside (V) 10/18

QUESO FUNDIDO

cheese, Mexican chorizo, scallions & poblano peppers  
served in a skillet 10

FLAUTAS CHICKEN/BEEF

crisp fried, drizzled with crema 9

STREET STYLE CORN

cotija, chipotle mayo 8

PORTOBELLO, CHICKEN OR SHRIMP QUESADILLA

blend of cheeses 12

PLATANOS

sweet plantains, dulce de leche 7

BLACK BEAN SOUP / CORN SOUP

pico de gallo & cotija cheese 5

### Tacos

served with a tres chilles sauce

CHIPOTLE TINGA DE POLLO

Pulled chicken, roasted pineapple salsa 15

PORTOBELLO (V)

queso fresco, pickled onions 15

SKIRT STEAK

crumbled cotija 18

TACOS AL PASTOR

achiote marinated pork, pico de gallo, pineapple 17

MAHI MAHI (GRILLED/BEER BATTERED)

chipotle mayo slaw, pico de gallo 17

SAUTÉED SHRIMP

red sauce, chipotle mayo slaw & pico de gallo 16

**We ask for your patience as all our food is made fresh to order**

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## Mexican Kitchen

### Platos Fuertes

#### CAMARONES A LA DIABLA

sautéed shrimp in a spicy garlic red sauce served with Mexican rice 17

#### MOLE POBLANO

grilled chicken breast, plantains and corn tortilla,  
with rice and beans 16

#### CARNE ASADA

chimichurri verde, side of peppers & onions served with fries 20

#### PESCADO

grilled salmon over a bed of rice served with grilled veg and pineapple sauce 19

#### BURRITO - CHICKEN / STEAK / SHRIMP

rice, beans, sour cream, guacamole and mixed cheese served with fries. 15 / 16 / 16

#### CARNE / POLLO ENCHILADAS

with your choice of red, green or tri color sauces served with house refried beans & rice 15

#### VEG ENCHILADAS

portobello and spinach served with house refried beans & rice 15

#### ENSALADA WITH CHOICE OF SHRIMP / CHICKEN / STEAK

romaine, sundried tomatoes, corn, black beans,  
crumbled queso fresco & creamy avocado dressing 15 / 14 / 15

#### AVOCADO ENSALADA

arugula, goat cheese, pecan nuts and avocado served with a strawberry dressing 15

### Sizzling Fajitas

*served with house refried beans, rice, pico de gallo & sour cream*

JALAPENO MANGO SPICED CHICKEN 15

ADOBO MARINATED STEAK 18

SAUTÉED VEGETABLES (V) 15

CITRUS INFUSED SHRIMP 17

**An 18% gratuity may be added to parties of 6 or more**

# Oak House

## Mexican Kitchen

### Vegan

GUACAMOLE & CHIPS ( FOR 2 OR 4)

prepared fresh tableside 10/18

BLACK BEAN SOUP / CORN SOUP

pico de gallo 5

QUESO FUNDIDO

vegan cheese, vegan chorizo, scallions and poblano peppers served in a skillet 10

VEGAN FAJITAS

go beyond chicken / veggies / portobello 15/ 14/ 14

TACOS

go beyond beef / portobello / chorizo 15

BURRITO - GO BEYOND CHICKEN/BEEF

rice, beans, sour cream, guacamole and vegan cheese served with fries 16

VEG ENCHILLADAS

portobello, spinach and vegan cheese 15

ENSALADA

romaine, black beans, sundried tomatoes, corn, with strawberry dressing 12

### Sides

RICE & BEANS 4

SALSA 3

VEGGIES (RAW FOR DIPPING / GRILLED) 5

FRIES 5

GUACAMOLE 3

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# *Oak House*

## Mexican Kitchen

### *Desserts*

#### **ICE CREAM TACO**

Cinnamon tortilla with vanilla ice cream and chocolate sauce 8

#### **HOUSE MADE CHURROS**

Served with a house made Cajeta sauce 8

#### **CARLOS'S FAMOUS TRES LECHE CAKE**

Served with fresh fruit and whipped cream 8

#### **CHOCOLATE CHIP COOKIES (3)**

Served with a bottle of chocolate milk 10

#### **HOUSE MADE FLAN**

Whipped cream and fresh fruit 8

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## Mexican Kitchen

### Cocktails

#### MARGARITA - CLASSIC / SPICY

blanco tequila / house infused jalapeño tequila, cointreau fresh lime juice, agave, splash of sour mix 10

#### STRAWBERRY BASIL SMASH

muddled strawberries, basil leaves, lime juice, agave

vodka, cointreau & maraschino liqueur 12

#### SPICY WATERMELON

#### MARGARITA

house infused jalapeño tequila with homemade watermelon puree 12

#### IRISH MARGARITA

jameson black barrel, triple sec, sour mix & lime juice 14

#### SALTY CHIHUAHUA

tequila & lemonade served with a chili salt rim 10

#### CACTUS MARGARITA

tequila, triple sec, sour mix prickly pear syrup, lime juice 12

#### PRICKLY PEAR-TINI

titos vodka, sour mix with prickly pear syrup 12

#### MEZCAL MOJITO

mezcal tequila, muddled limes, mint leaves & agave

topped with soda water 12

#### SANGRIA - RED / WHITE

homemade with fresh seasonal fruits 9

#### MODELLO ESPECIAL

draft or bottle 6

#### NEDRA MODELLO

Draft or bottle 6

#### PACIFICO 6

#### CHARDONNAY

Altos Del Plata (Argentina) 8

#### PINOT GRIGIO

Stellina Di Notte (Italy) 8

#### SAUVIGNON BLANC

New Harbour (New Zealand) 8

#### SPARKLING WINE

Segura Viudas Cava (Spain) 9

### Beers

#### VICTORIA 6

#### CORONA 6

#### CORONA LIGHT 6

### Wine

#### CABERNET SAUVIGNON

Altos Del Plata (Argentina) 8

#### MERLOT

Coastal Estate (California) 8

#### PINOT NOIR

Smoke Tree (California) 8

#### MALBEC

Altos Del Plata (Argentina) 8

### Non-alcoholic

#### JARRITOS SODA

mandarin, fruit punch, pineapple, grapefruit 4

#### MEXICAN COLA 4

#### FOUNTAIN SODA

coke, diet coke, 7up, seltzer, ginger ale, tonic water 3

#### JUICES

OJ, apple, cranberry, pineapple 4

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### Brunch Menu

*Brunch served Sat & Sun from 11am - 4pm*

#### ULTIMATE HASH

chorizo, bacon, house mixed onions and peppers topped with fried egg 14

#### BREAKFAST BURRITO

scrambled egg, chorizo, queso blanco cheese 12

#### TEQUILA INFUSED FRENCH TOAST

orange tequila butter, seasonal fruits & maple syrup 10

#### OAK HOUSE EGGS BENEDICT

poached eggs, sliced steak, avocado & poblano cream 15

#### HANGOVER HASH

chorizo, black beans, fried egg with guacamole and salsa 13

#### PANCAKE TACOS

melted chocolate, strawberries & bananas 11

#### MEXICAN GRILLED CORN AVOCADO TOAST

served on thick bread with queso fresco cheese 12

### Brunch Cocktails

#### BLOODY MARIA

blanco tequila, tomato juice, spices & hot sauce 10

#### SPARKLING SANGRIA

our house made sangria topped with prosecco 9

#### BREAKFAST MARGARITA

blanco tequila, fresh lime juice, cointreau, orange marmalade & agave syrup 10

#### MIMOSA

prosecco topped with OJ 8

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