



Za'atar Spiced Popcorn \$3  
Eggplant caviar with sweet  
potato bread toast \$5  
Fried Olives \$7  
Spicy Sweet Nuts \$8



#### *Artisan Cheeses*

Cypress Grove Bermuda Triangle  
Fiscalini San Joaquin Gold  
Point Reyes Bleu  
*All items served w/ membrillo, Fuyu  
persimmons, nuts, & sliced baguette*  
\$5 per Selection

#### *Charcuterie*

Salame Toscano  
Spicy Copicola  
*All items served w/ mustard, olives, cornichon,  
& sliced baguette*  
\$5 per Selection

Roasted Mushroom Escovitch  
Chantrelle, king trumpet, & shiitake,  
sherry vinaigrette  
\$8

Little gems with chèvre, Fuyu persimmons, &  
spicy pepita brittle \$9

Winter Chicories  
Treviso, endive, pomegranate, taro chips,  
blood orange \$9

Accra & Smoked Catfish  
Crispy black eyed pea cakes, spicy red  
pepper sauce, & arugula \$12

Winter Squash Pasteles  
Taro, plantain, yuca root masa, banana  
leaf, red chile pineapple sauce \$12

Tacos de Ropa Vieja  
Cuban shredded with avocado, pickled  
red onions, black beans, & red chile  
salsa \$15

Oeste Burger & Fries  
Richards Ranch grass-fed beef, tomato,  
lettuce, onion \$15  
*Add on cheddar cheese or poblano chile \$1*

Chicken & Sausage Gumbo  
Emmer meritage chicken, chaurice  
sausage, okra, dark roux, steamed rice



#### *Sides*

Carolina Gold Rice \$4  
French Fries \$5  
Roasted Brussel Sprouts \$5

#### *Dessert*

Coconut Milk Panna Cotta with  
Mango Coulis \$7  
Boca Negra  
Chocolate cake with coffee caramel &  
whipped cream \$8  
Straus Vanilla Ice Cream with Chocolate Cookies \$7



## Tap Cocktails

Prickly Pear Vodka Lemonade \$10  
Pineapple Habanero Margarita \$10



## Tap Beer

Maui Wauī IPA (Altamont) 6.5%, \$8  
Paulaner Pils 4.9%, \$7  
PranQster Belgian Ale (North Coast)  
7.6%, \$8  
Westfalia Red Ale (Fort Point) 5.6%, \$8  
In the Weeds IPA (Federation) 6.3%, \$8  
UNREP DBL IPA (Alameda Island,  
9.2%, \$9



## Bottles & Cans

KSA Kolsch (Fort Point) \$7  
Animal IPA (Fort Point) \$7  
König Pilsner (König-Brauerei) \$7  
Old Rasputin Stout (North Coast) \$8  
Sea Haggis Scotch Ale (Alameda Island,  
22 oz.) \$15

## Bubbles

Bortolin Angelo Prosecco \$11/ \$44  
Val de Mer Brut Rose \$13/ \$52  
Moët & Chandon Brut \$15/ \$60  
Veuve Clicquot \$15/ \$60  
Collet \$21/ \$84



## White Wine

Angeline's Rosé (on tap) \$8  
Néboa Albariño \$10  
Brea Chardonnay \$10  
Saintsbury Chardonnay (on tap) \$11  
Turnbull Sauvignon Blanc \$9



## Red Wine

Los Cardos Malbec \$9  
Rita's Earth Pinot Noir (on tap) \$10  
Hendry Zinfandel \$10  
True Myth Cabernet Sauvignon (on  
tap) \$11

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