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# EAT

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## BEER PICKLES

Cucumbers cured in Lemon Basil Saison  
\$6

## FROZEN CRUDITÉ

Iced with salted butter  
\$7

## FRIED SUNFLOWER AND SHISHITO

Butter Milk | Yellow Curry  
\$8

## PICKLED QUAIL EGGS

Fried onions | Hot Paprika  
\$8

## CHICHARRÓN

Black Bean | Scarlet Turnip | Grilled Roses  
\$8

## CHILLED EGGPLANT SOUP

Pasilla | Pluot | Smoked Almond  
\$10

## ONION SPAETZLE

Maitake | Mustard Seed | Kohlrabi  
\$15

## CHILI

Slow-Cooked Chuck | Pequin Chilies  
\$15

## O.T. SPECIAL

Dry-Aged Burger | House Bacon | Gouda  
\$18

## HALIBUT

Yellow Squash | Shiitake | Coconut Broth  
\$25

## STEAK FRIES

Beef Salt | Savory Sauce  
\$8

## BUCKWHEAT CORNBREAD

Honey-Miso Butter  
\$8

## LEAVES

Chicories | Fennel | Walnut Vinaigrette  
\$8

## CUMIN SEMIFREDDO

Charred Orange | Walnut  
\$9

## VANILLA SORBET

Blackberry | Sparkling Water  
\$8

Service and tax are included in all of our menu prices; no tipping is necessary. Our revenue sharing system allows us to pay our entire staff a living wage.



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# DRINK

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## COCKTAILS

{ALL \$11}

### O.B.T

Tequila | Orange Curacao  
Poblano Pepper | Lime | Firewater Tincture

### ROUTE 70

Tequila | Pisco | Ancho Reyes | Corn Water | Paprika

### MARIE LAVEAU

Sweet Tea Vodka | Peach  
Lemon | Ginger Beer | Mint

### SIERRA BLANCA

Sotol Siempre | Green Chartreuse  
Lime | Prickly Pear | Pistachio Tincture

### KERBY LANE

Bourbon | Sherry  
Strawberry | Fennel | Lemon

### LADY DAY

Botanivore Gin | Lillet | Rhubarb | Basil

### RYE WAY OR THE HIGHWAY

Rye | NOLA Coffee Liqueur | Orgeat

## SHANDYS

{ALL \$12}

### WHISTLE STOP

Lemon Basil Saison | Bourbon | Rosemary Honey  
Lemon | Orange Flower Water

### SHADY GROVE

Chili Porter | Mezcal | Cacao Tincture  
Vanilla | Egg White

# BOILER MAKERS

{ALL \$10}

## SALSA Y SABOR

Tequila | Victoria

## PEGGY SUE

Pisco | Lemon Basil Saison

## OKIE FROM MUSKOGEE

Rye | IPA

## COAL MINER'S DAUGHTER

Irish Whiskey | Chili Porter

## WALKING AFTER MIDNIGHT

Bonded Corn Whiskey | Pickle Back

# BOTTLED BEERS

<b>Finnriver</b> Dry Hopped - Apple Cider   6.5% {500ml}	\$14
<b>Evil Twin</b> Mission - Gose   4% {22oz}	\$19
<b>Off Color</b> Troublesome - Gose   4.3% {12oz}	\$8
<b>Evil Twin</b> Ron & The Beast Ryan - Saison   7% {22oz}	\$20
<b>Logsdon</b> Seizoen Brettanomyces   8% {375ml}	\$12
<b>Victoria</b> Vienna - Lager   4% {Can}	\$4
<b>Stone</b> Delicious Gluten Reduced IPA   7.7% {12oz}	\$6
<b>CruX Fermentation Project</b>	
- Half Hitch Mosaic Imperial IPA   10% {375ml}	\$12
<b>Alesmith</b> Horny Devil - B.S.P.A   10% {750ml}	\$24
<b>Alesmith</b> Speedway - Imperial Stout   12% {750ml}	\$22
<b>Almanac</b> Farmer's Res. - Pluot Sour   7% {375ml}	\$19
<b>Cascade</b>	
- Sang Rouge - Oak Aged Sour Red   8% {750ml}	\$45

# WINES

<b>Brut</b>   Mary Elke - 2012 - Mendocino	\$15   60
<b>Pinot Blanc</b>   Robert Sinskey - Los Carneros {1.5L}	\$12   96
<b>Chardonnay</b>   Maddalena - 2011 - Monterey	\$13   52
<b>Rose of Pinot Noir</b>   Copain - 2014 - North Coast	\$13   52
<b>Pinot Noir</b>   Poco a Poco - 2014 - Russian River	\$14   56
<b>Cab. Sauvignon</b>   Elements - 2011 - Sonoma	\$13   52

# 0% ABV

{ALL \$3}

Mint Sweet Tea  
Strawberry Soda  
Orange Cream Soda  
Ginger Beer  
Devil's Canyon Root Beer