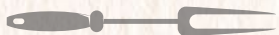


THE COOK & THE OX

CRAFT BAR & KITCHEN



APPETIZERS



SHISHITO PEPPERS

Blistered peppers served with scratch made garlic buttermilk sauce. 12.00

CRISPY BRUSSELS SPROUTS

Sprouts tossed with lemon zest & bacon. Served with a chipotle aioli. 17.00

TENDERS

Three hand-breaded chicken tenderloins. Served with seasoned french fries and our house honey mustard. 20.00

CHEESE CURDS

White cheddar dredged in beer batter. Fried until just crisp. Served with the Cook's marinara. 13.00

FIERY FRIES

Jalapenos, cilantro-garlic crema, chipotle remoulade, fire seasoning. 16.00



WINGS YOUR WAY

Wings cooked to a crisp golden brown tossed in your choice of dry rubs or sauce. 21.00
Choice of ranch or blue cheese.

DRY RUB

- Cajun Seasoning
- 9 Spice Hickory Rub

SAUCED

- Classic Buffalo
- BBQ

ENTRÉES



SKIRT STEAK*

Asian marinated skirt steak, house seasoned fries with grilled asparagus. 37.00

FILET MEDALLIONS*

Hand cut medallions, scratch made steak sauce, buttery mashed potatoes & grilled asparagus. 40.00

PAN SEARED SALMON*

Served with maple pan sauce, mashed potatoes and grilled asparagus. 37.00

FISH & CHIPS

Beer battered white cod served with house seasoned fries & creamy coleslaw. 29.00

ADD-ONS

FRENCH FRIES

Tossed in house-seasoning, served with your choice of dipping sauce 6.00

MASHED POTATOES

Creamy and buttery sharable portion. 11.00

SIDE SALAD

Mixed greens, tomato and parmesan tossed in balsamic vinaigrette. 8.00

SOUPS & SALADS



+ Add Salmon* 15.00 + Add Filet Medallion* 16.00
+ Add Chicken 11.00

WILD RICE SOUP

Creamy classic wild rice soup with chicken, vegetables and bacon. 14.00

+Add a half baguette 2.00

CLASSIC WEDGE

Crisp iceberg wedge, blue cheese dressing, tomato halves, peppadew peppers topped with blue cheese crumbles and smoky bacon. 18.00

KALE CAESAR SALAD

Fresh romaine tossed in our house Caesar dressing, topped with parmesan cheese and crispy kale, served with a half baguette. 18.00

BURRATA

Fresh mozzarella, heirloom tomatoes, basil, balsamic reduction with grilled toast points. 21.00

SANDWICHES



served with french fries

+ Add Avocado 3.00 + Add Tomato 1.00
+ Add Bacon 2.50 + Add Cheese 2.00

THE OX*

Two smashed beef patties, double cheddar cheese, bacon, lettuce, tomato & onion on a brioche bun. 29.00

SOUTHWEST BLT

Chipotle aioli, bacon, lettuce & tomato on grilled sourdough. 22.00

CHICKEN CLUB

Grilled chicken breast, bacon, cheddar, lettuce, tomato and onion on a baguette. 22.00

CRISPY FISH

Beer battered cod filet, creamy coleslaw, tomato & tartar sauce on brioche bun. 25.00

THE COOK'S GRILLED CHEESE

Aged cheddar & Swiss cheese melted between fresh sourdough. Scratch made steak sauce for dipping. 17.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BOLD COCKTAILS

OLD FASHIONED

Horse Soldier Bourbon, Lux Ice Craft
Sphere, Bitters, Filthy Cherry, Orange. 25.00

ESPRESSO MARTINI

Skyy Vodka, Black Irish Original Cream,
Cantera Negra Café, Espresso. 24.00

SPICY MARGARITA

Espolon Blanco Tequila, Cointreau, Fresh
Jalapeños, Orange, Lime, Agave. 24.00

YOUR NEW BFF

Mr Pickles Gin, Aperol, Lemon
Pineapple. 24.00

SMOKY BLOODY MARY

Montelobos Mezcal, Demitri's Bloody Mary
Mix 21.00 / 25.00

REFRESHING COCKTAILS

GRAND MIMOSA

Silver Gate Brut, Grand Marnier,
Orange. 18.00 / 27.00

RASPBERRY PEACH SANGRIA

Josh Craftsman's Collection Cabernet,
New Amsterdam Raspberry Vodka, Peach,
Lemon, Lime, Charged Water. 20.00

MANGO MARTINI

Tito's Handmade Vodka, Mango,
Lime, Tajín. 24.00

CLASSIC BLOODY MARY

Blood x Sweat x Tears Vodka, Demitri's
Bloody Mary Mix. 20.00 / 24.00

BEERS

DRAFTS

Modelo Especial 9.20 / 12.20
Michelob Ultra 8.50 / 11.50
Voodoo Ranger Juicy
Haze IPA 9.20 / 12.20
Sam Adams Seasonal 9.20 / 12.20
Blue Moon 9.20 / 12.20
Surly Furious IPA 9.20 / 12.20
Coors Light 8.50 / 11.50

BOTTLES & CANS

High Noon Pineapple 8.00	Stella Artois 8.00
White Claw	Sam Adams
Black Cherry 8.00	Just the Haze IPA 8.00
Sun Cruiser Vodka Tea 8.00	Coors Light 10.67
Corona Extra 16oz 10.67	Heineken 8.00
Bud Light 16oz 10.67	Guinness 9.75

RED WINE

PINOT NOIR

Sea Sun Pinot Noir by Caymus,
California 20 / 30 / 76
Mark West Pinot Noir,
California 16 / 24 / 60

OTHER REDS

Rodney Strong Merlot,
Sonoma County, California 18 / 27 / 68
Jaboulet Parallele 45 Red Blend,
Rhone, France 18 / 27 / 68
Doña Paula Estate, Malbec,
Mendoza, Argentina 16 / 24 / 60
Sardon Red Tempranillo Castilla y León,
Spain 20 / 30 / 76

CABERNET

Josh Cellars Craftsman's Collection Cabernet,
California 16 / 24 / 60
Joel Gott 815 Cabernet,
California 18 / 27 / 68
Baron Herzog Lineage Cabernet,
California 20 / 30 / 76
Intercept by Charles Woodson Cabernet,
California 20 / 30 / 76
Caymus Cabernet Sauvignon,
California 50 / 75 / 196

WHITE WINE

CHARDONNAY

Trinity Oaks Chardonnay,
California 14.50 / 21.75 / 54
Bravium Chardonnay, Russian River Valley,
California 20 / 30 / 76

SAUVIGNON BLANC

Oyster Bay Sauvignon Blanc,
Marlborough, New Zealand 16 / 24 / 60
Echo Bay Sauvignon Blanc,
Marlborough, New Zealand 18 / 27 / 68

ALBARIÑO

Torres Pazo das Bruxas Albariño
Rías Baixas, Spain 18 / 27 / 68

PINOT GRIGIO

Caposaldo Pinot Grigio, Italy 16 / 24 / 60

SPARKLING

Bartenura Prosecco,
Veneto, Italy 14 / 21 / 52

ROSÉ

Fleurs de Prairie Rosé,
Provence, France 16 / 24 / 60
Vera Wang, Prosecco Rosé,
Italy 18 / 27 / 68
Château Miraval Rosé,
Provence, France 20 / 30 / 76

