

WARM CITRUS OLIVES | V | GF 12

TRUFFLE FRIES | VG | GF 18

fine herbs | truffle oil | parmigiano-reggiano

GRILLED CRUDITÉS & WARM PITA | V 16

roasted eggplant tapenade | hummus

GUACAMOLE | VG | GF 17

house made tortilla chips | queso fresco toasted
pepitas | salsa molcajete

BLACK GARLIC CEASAR SALAD 18

baby kale | little gem lettuce | garlic sourdough
croutons | cantabrian boquerónes

mary's chicken breast * +\$10 | scottish salmon* +\$16
flatiron steak * +\$22

O & O BURGER 31

certified angus beef* | house made bacon
fresno chili aioli | onion jam white cheddar
lettuce | heirloom tomato

CRISPY CHICKEN SANDWICH 26

dill pickles | red onion | cascabel peppers
hot honey | brioche | smoked poblano ranch

KING HAWAIIAN SLIDERS 22

wagyu beef | caramelized onions | dill pickles
american cheese | special sauce
fried onion straws

CRISPY WINGS | GF 18

fish sauce caramel | smoked poblano ranch

BEER BATTERED FISH TACOS 26

red cabbage | cortido | chipotle aioli | lime
cilantro | salsa verde

V = Vegan • VG = Vegetarian • GF = Gluten-Free

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk
for foodborne illness. Please inform your server of any allergies before ordering.

CRAFT COCKTAILS

DUNES HURRICANE \$18
dark rum, light rum, lime juice, oj, agave, passion
fruit puree, grenadine

BLUEBERRY BRISA MARGARITA \$20
maestro dabel silver, cointreau, home-made sweet
and sour mix, roasted blueberries, basil

COASTAL CUCUMBER \$18
local spirits wilder gin, fresh lemon juice. st.
germaine, cucumber juice, agave, splash sauv blanc

PALOMA MORADA \$18
nosotros mezcal or maestro dabel tequila,
blueberry shrub, lime juice, fever-Tree grapefruit soda

PURPLE TIDE COLADA \$19
bumbu rum, pineapple juice, ube extract coconut
cream, whipped cream

LYCHEE IN PARADISE \$18
grey goose pear, lychee syrup, lemon juice,
st. germain, topped off with club soda

LAVANDER DROP \$18
empress gin, lavender infused syrup, fresh
lemon juice

OX AND AMBER \$18
nosotros mezcal, dos topas lager, lime juice, tapatio,
hugo. worcestershire

BRANDON'S MAGIC SUNSET \$18
redemption rye, Aperol, agave syrup, lemon wedges.
mint leaves

PACIFIC FOG OLD FASHIONED \$20
elijah craig, peach cinnamon syrup, dashes of bitters

O&O ESPRESSO MARTINI \$19
villon french liquor, cold brew, kahlua, light agave

ON TAP

TARANTULA HILL BLONDE \$12
tarantula brewing, thousand oaks

BEACHSCAPE PILSNER \$12
ventura coast brewing, ventura

DOS TOPAS LAGER \$11
ventura brewing

ARTIC HAZE IPA \$12
ventura coast brewing, ventura

WHITE WALLS IPA \$11
institution brewing from camarillo

PURPLE TEARS AMERICA IPA \$12
ventura coast brewing, ventura

SEASONAL \$11
ask your mixologist for the seasonal beer

VALKYRIE AMBER ALE \$12
enegren brewing co., moorpark

BOTTLES

IMPORTS \$10	DOMESTIC \$9
CORONA	VENTURA LIGHT LAGER
MODELO	MICHELOB ULTRA
STELLA ARTOIS	COORS LIGHT
HEINEKEN	805
GUINNESS	BLUE MOON
TOPO CHICO SELTZER	

SPIRIT-FREE BY THE SEA

MIONETTO PROSECCO - ALCOHOL REMOVED \$18
premium Sparkling wine is skillfully crafted with Italian grapes
to deliver a light and refreshing taste

BUTTER SAUVIGNON BLANC ZERO \$40
this alcohol-removed wine offers delicate aromas of fresh lime,
redcurrant and lemon shortbread.

HEINEKEN NA \$10

COASTAL SUNRISE SPRITZ \$18
aperitivo Alcohol-Free, | oz Alcohol-Free Sparkling prosecco
oz Soda Water | Orange slice

SUNSET BERRY MARGARITA \$18
zero - proof tequila | home-made sweet and sour
roasted blueberries, basil

WHITES

SEGURA VIUDAS BRUT CAVA G \$ 16 | B \$52
catalonia, spain

DAUO ROSÉ G \$ 16 | B \$55
paso robles, ca

GIRLAN PINOT GRIGIO G \$ 16 | B \$56
alto adige doc, italy

THE FABLEIST CHILL RED G \$ 16 | B \$62
paso robles, ca

SAINT CLAIR FAMILY SAUVIGNON BLANC G \$ 17 | B \$62
marlborough | new zeland

GROTH SAUVIGNON BLANC G \$ 18 | B \$61
napa

FRANK FAMILY CHARDONNAY G \$ 18 | B \$61
napa

JUSTIN CHARDONNAY G \$ 18 | B \$61
paso robles, ca

REDS

FESS PARKER PINOT NOIR G \$ 19 | B \$70
santa rita hill, ca

OPOLO ZINFANDEL G \$ 15 | B \$56
paso robles, ca

OJAI CLIMA FRIO SYRAH G \$ 16 | B \$62
santa barbara, ca

TENSLEY FUNDAMENTAL RED BLEND G \$ 17 | B \$62
central coast. ca

NAPA QUILT CABERNET G \$ 19 | B \$70
paso robles, ca

ROBERT MONDAVI CABERNET SAUVIGNON G \$ 20 | B \$75
napa. ca