

# OX & OCEAN

Ox & Ocean offers a social dining experience with shared plates made from locally sourced produce in Oxnard.

FARM  
OCEAN  
RANCH

<b>GUACAMOLE   GF   VG</b>	house made tortilla chips   queso fresco   toasted pepitas   salsa molcajete	<b>17</b>
<b>BLACK GARLIC CAESAR</b>	baby kale   little gem lettuce   garlic sourdough croutons cantabrian boquerones	<b>18</b>
<b>ORGANIC GREEN SALAD   GF   VG</b>	mary's chicken breast * +\$10   scottish salmon* +\$16   flatiron steak * +\$22 local greens   smoked ricotta salata   macerated strawberries   toasted pistachios minus 8 vinaigrette	<b>17</b>
<b>SOUP DU JOUR</b>	mary's chicken breast * +\$10   scottish salmon* +\$16   flatiron steak * +\$22 chef's daily inspiration	<b>16</b>
<b>ROASTED BABY BEETS   GF</b>	avocado   goat cheese   citrus   puffed amaranth   charred poblano vinaigrette	<b>17</b>
<b>BEER BATTERED FISH TACOS*</b>	red cabbage   chipotle aioli   lime   cilantro	<b>26</b>
<b>LOBSTER ROLL*</b>	pickled celery   cucumber   roasted garlic   aioli   brioche	<b>36</b>
<b>GRAIN BOWL*   GF</b>	salmon*   farro   mixed greens   sweet potatoes   radish   toasted pumpkin seed   pumpkin seed vinaigrette	<b>34</b>
<b>CRISPY WINGS*   GF</b>	cucumber   lemongrass   chili sauce	<b>18</b>
<b>O&amp;O BURGER</b>	certified angus beef*   house made bacon   fresno chili aioli   onion jam, white cheddar   lettuce   heirloom tomato	<b>31</b>
<b>BBQ TRI TIP SANDWICH*</b>	avocado   roasted poblano aioli   slaw   hoagie roll	<b>26</b>
<b>STEAK FRITES*   GF</b>	usda prime hanger steak 6 oz   french fries   chimichurri	<b>39</b>

## A SWEET FINISH

<b>FIRE ROASTED MILKSHAKE</b>	16
local farmer harry's berries strawberries, mcconnell's vanilla bean ice cream, dulce de leche	
<b>CHEESECAKE PUDDING</b>	16
lemon curd, blueberry, sugar cookie crumbs	
<b>FRIED STRAWBERRY HAND PIE</b>	16
local farmer harry's berries strawberries, mcconnell's vanilla bean ice cream, dulce de leche	

## COASTAL REFRESHER

<b>LAVENDER STRAWBERRY LEMONADE</b>	14
fresh strawberry, home-made lemonade, lavender syrup, grapefruit soda	
<b>PACIFIC PINEAPPLE ELIXIR</b>	14
fresh pineapple juice, ginger syrup, fresh lime juice, top with sparkling water	
<b>MIONETTO APERITIF</b>	14
mionetto aperitivo alcohol-free, alcohol-free sparkling wine splash of soda water	
<b>OCEAN GARDEN</b>	14
cucumber juice, fresh lime juice, elderflower syrup, topped with sparkling water	

## WEEKLY SPECIALS

<b>MONDAY SPECIAL</b>	enjoy the O&O burger with a beer   mondays only	<b>31</b>
<b>SUNDAY ROAST*</b>	12 oz. prime rib   mashed potatoes   seasonal roasted vegetables   homemade au jus <b>*Sundays only - subject to availability*</b>	<b>59</b>
<b>HENRY'S HAMMER*</b>	8 lb. snake river farms american wagyu bone-in shank community grains red polenta   cipollini onion   local braised vegetables   red wine reduction <b>*feeds 4-6   preorder only - subject to availability*</b>	<b>380</b>

Food Allergy Info: | GF Gluten-Free | VG Vegetarian | V Vegan

\*Indicates food that is raw or uncooked. Consuming raw or uncooked meat, seafood or egg products can increase your risk of foodborne illness.

20% gratuity added to parties of 6 or more

# SELECT YOUR BEVERAGE

## COCKTAILS

<b>DUNES HURRICANE</b> dark rum, light rum, lime juice, oj, agave, passion fruit puree, grenadine	<b>\$18</b>
<b>BLUEBERRY BRISA MARGARITA</b> maestro dobel silver, cointreau, home-made sweet and sour, roasted blueberries, basil	<b>\$20</b>
<b>COASTAL CUCUMBER</b> local spirits wilder gin, lemon juice, st. germain, cucumber juice, agave, splash sauv blanc	<b>\$18</b>
<b>PALOMA MORADA</b> nosotros mezcal, blueberry shrub, lime juice, fever-tree grapefruit soda	<b>\$18</b>
<b>PURPLE TIDE COLADA</b> bumbu rum, pineapple juice, ube extract, coconut cream, whipped cream	<b>\$19</b>
<b>LYCHEE IN PARADISE</b> grey goose pear, lychee syrup, lemon juice, st. germain, topped off with club soda	<b>\$18</b>

<b>LAVENDER DROP</b> empress gin, lavender infused syrup, fresh lemon juice	<b>\$18</b>
<b>OX AND EMBER</b> nosotros mezcal, dos topas lager, lime juice, tapatio, hugo, worcestershire	<b>\$18</b>
<b>BRANDON'S MAGIC SUNSET</b> redemption rye, Aperol, agave syrup, lemon wedges, mint leaves	<b>\$18</b>
<b>PACIFIC FOG OLD FASHIONED</b> elijah craig, peach cinnamon syrup, dashes of bitters	<b>\$20</b>
<b>O&amp;O ESPRESSO MARTINI</b> villon french liqueur, cold brew concentrate, kahlua, light agave	<b>\$19</b>

## ON TAP

<b>TARANTULA HILL BLONDE</b> tarantula brewing, thousand oaks	<b>\$12</b>
<b>BEACHSCAPE PILSNER</b> ventura coast brewing, ventura	<b>\$12</b>
<b>DOS TOPAS LAGER</b> topa topa, ventura	<b>\$11</b>
<b>ARCTIC HAZE IPA</b> ventura coast brewing, ventura	<b>\$12</b>
<b>WHITE WALLS IPA</b> institution brewing from camarillo	<b>\$11</b>
<b>PURPLE TEARS AMERICAN IPA</b> ventura coast brewing, ventura	<b>\$12</b>
<b>SEASONAL</b> ask your mixologist for the seasonal beer	<b>\$11</b>
<b>VALKYRIE AMBER ALE</b> enegren brewing co., moorpark	<b>\$12</b>

## SPECIALTIES

<b>LIMONCELLO SPRITZ</b> ventura spirits, Limoncello, prosecco, club soda, fresh lemon	<b>\$18</b>
<b>BACON-INFUSED BLOODY MARY</b> bacon-infused vodka, house-made Bloody Mary mix, lime, worcestershire, olive juice	<b>\$18</b>
<b>SMOKY SEA BLOODY MARY</b> charred tomato Bloody Mary base, mezcal, black garlic sea salt rim	<b>\$19</b>
<b>SALTED SHORE</b> premium vodka (or gin), fresh grapefruit juice, rosemary simple syrup, pinch of sea salt, lime juice	<b>\$19</b>

## SPIRIT-FREE BY THE SEA

<b>MIONETTO PROSECCO - ALCOHOL REMOVED</b> premium sparkling wine is skillfully crafted with Italian grapes to deliver a light and refreshing taste	<b>\$18</b>	<b>BUTTER SAUVIGNON BLANC ZERO</b> this alcohol-removed wine offers delicate aromas of fresh lime, redcurrant and lemon shortbread.	<b>\$40 B</b>
<b>SUNSET SPRITZ - ZERO PROOF</b> alcohol-free aperitivo, alcohol-free sparkling prosecco, soda water, orange slice	<b>\$18</b>	<b>SUNSET BERRY MARGARITA</b> zero-proof tequila   home-made sweet and sour roasted blueberries, basil	<b>\$18</b>

## WHITES

<b>SEGURA VIUDAS BRUT</b> spain	<b>G \$ 16   B \$52</b>
<b>DAOU ROSÉ</b> paso robles, ca	<b>G \$ 16   B \$55</b>
<b>GIRLAN PINOT GRIGIO</b> italy	<b>G \$ 16   B \$56</b>
<b>SAINT CLAIR FAMILY SAUVIGNON BLANC</b> marlborough, new zealand	<b>G \$ 17   B \$62</b>
<b>GROTH SAUVIGNON BLANC</b> napa, ca	<b>G \$ 18   B \$61</b>
<b>FRANK FAMILY CHARDONNAY</b> napa, ca	<b>G \$ 18   B \$61</b>
<b>JUSTIN CHARDONNAY</b> paso robles, ca	<b>G \$ 18   B \$61</b>

## REDS

<b>FESS PARKER PINOT NOIR</b> santa rita hills, ca	<b>G \$ 19   B \$70</b>
<b>THE FABLEIST CHILL RED</b> paso robles, ca	<b>G \$ 16   B \$62</b>
<b>OPOLO ZINFANDEL</b> paso robles, ca	<b>G \$ 15   B \$56</b>
<b>OJAI CLIMA FRIO SYRAH</b> santa barbara, ca	<b>G \$ 16   B \$62</b>
<b>TENSLEY FUNDAMENTAL RED BLEND</b> central coast, ca	<b>G \$ 17   B \$62</b>
<b>VINA ROBLES ESTATE CABERNET SAUVIGNON</b> paso robles, ca	<b>G \$ 18   B \$61</b>
<b>ROBERT MONDAVI CABERNET SAUVIGNON</b>	<b>G \$ 20   B \$75</b>

Now available as refreshing mocktails. Our expert mixologists can craft your favorite drinks with alcohol-free spirits. Perfect for anyone looking to enjoy the same great taste without the buzz.

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