

the
OAKLEY
kitchen + cocktails

WINGS

10 jumbo wings cooked your way \$12

OVEN ROASTED

rubbed with our special blend of spices and roasted in the pizza oven. topped with roasted onions and an italian long hot pepper. served with blue cheese and buffalo sauce.

PERUVIAN BBQ

marinated in a traditional peruvian sauce and roasted in the pizza oven

DEEP FRIED

seasoned and fried up to perfection and tossed in your choice of jersey barnfire black garlic hot sauce | or | jamaican jerk. served with blue cheese.

APPETIZERS

POUTINE thick cut fries with cheese curds and your choice:

- crispy pork and gravy \$12
- skirt steak and gravy \$15
- shrimp with burre blanc \$18

DRUNKEN CLAMS 1 dozen clams steamed with IPA beer and finished with a savory broth of garlic and herbs. \$12

CAULIFLOWER BITES breaded, fried and served with a spiced yogurt dip. \$8

SPINACH ARTICHOKE DIP amped up version of a classic with onions, garlic and cheddar cheese. served with mini garlic toast. \$12

CARNITAS TACOS crispy pork, salsa verde, cilantro, scallions, shallots. \$12

PAN SEARED SCALLOPS chef's preparation. \$16

SEARED TUNA chef's preparation. \$16

BRUSSELS SPROUTS maple and bacon. \$12

GUACAMOLE house made with tortilla chips. \$12

SOUPS

FRENCH ONION melted gruyere and frizzled onions. \$10

BUTTERNUT SQUASH & APPLE spiced cream. \$7

SALADS

HOUSE SALAD romaine, red onions, cherry tomatoes, celery, cucumber, house dressing. \$9

BABY ARUGULA figs, prosciutto, grapes, toasted almonds. \$14

CAESAR croutons, parmesan cheese. \$10

APPLE SALAD mixed greens, apples, candied pecans, blue cheese, apple vinaigrette. \$12

add chicken \$4 | add steak \$6 | add shrimp \$6 | add ahi \$8

SOUP & SALAD COMBO

soup of choice and half portion of either arugula, house, caesar or apple salads. \$13

BURGERS

8oz hand formed blend of brisket, short ribs and chuck on toasted brioche. served with fries, coleslaw and house made pickles.

CLASSIC BURGER bacon, lettuce, tomato, aged cheddar. \$15

OAKLEY BURGER bacon onion marmalade and aged gouda. \$15

SOUTHWEST BURGER jalapenos, pepper jack, pico de gallo. \$15

TEXAS BURGER bbq pulled pork, aged cheddar. \$18

SHROOM BURGER mushrooms, onions, swiss. \$15

JERSEY BURGER taylor ham, egg, american cheese. \$17

SANDWICHES

ANNIE'S CHICKEN grilled garlic citrus chicken, bacon, avocado, tomato and horseradish mayo on ciabatta bread. served with house made chips and coleslaw. \$15

CUBANO mojo pork, parma cotto, swiss, pickles and mustard on ciabatta bread. served with house made chips and coleslaw. \$16

BLACKENED FISH heavily spiced and cooked a la plancha with roasted corn salsa and aji amarillo crema. served on a brioche roll with fries and coleslaw. \$15

SHORT RIB SANDWICH slow braised short rib with melted gruyere on a brioche roll. served with fries and coleslaw. \$16

PASTRAMI hot pastrami topped with house made sauerkraut and gruyere served on toasted rye with horseradish mustard. house made chips and coleslaw. \$15

CORNED BEEF corned beef on toasted rye with swiss, sautéed cabbage and onions and house made russian dressing. served with chips, coleslaw and pickles. \$15

TURKEY BURGER lettuce, tomato, onion, chipotle mayo, served with fries \$16

VEGGIE BURGER house made vegetable and bean burger on a brioche roll with lettuce, tomato and balsamic glaze. served with house salad. \$14

CROQUE MONSIEUR texas toast, house made parma cotto, gruyere served with side salad. \$15

SIDES

broccoli rabe \$6 - fries \$5 - sweet potato fries \$6 - kettle chips \$5
cole slaw \$4 - onion rings \$6 - creamed spinach \$6

"We aim for a higher mark"

-Annie Oakley

ENTREES

FISH & CHIPS beer battered and fried. served with french fries, tartar sauce and coleslaw. \$18

BBQ MAC & CHEESE classic mac and cheese layered with house made bbq pulled pork. topped with frizzled onions. \$16

SKIRT STEAK WITH ROBUCHON POTATOES grilled skirt steak served with butter whipped yukon gold potatoes and broccoli rabe. \$28

MAFALDA curley ribbon style pasta with short rib ragu and shaved parm. \$21

BUCCATINI ALL' AMATRICIANA spicy san marzano tomato sauce with pancetta and herbs. \$18

PIZZA

pick your favorite toppings to add to any pizza. \$2

sausage
pepperoni
ham
gorgonzola

prosciutto
ricotta
roasted mushrooms
roasted artichokes
olives

roasted onions
cherry tomatoes
anchovies
roasted peppers

RED ARTISAN PIZZA

TRADITIONAL san marzano tomatoes, fresh mozzarella and fresh basil. \$16

MARGHERITA san marzano tomatoes, fresh mozzarella, fresh tomato, fresh basil and evoo. \$17

LA REINA fresh mozzarella, san marzano tomato, sausage, garlic, roasted mushrooms and fresh basil. \$20

ROASTED VEGETABLE san marzano tomatoes, fresh mozzarella, roasted vegetables, evoo, fresh basil. \$18

BURRATA roasted peppers, prosciutto, san marzano tomatoes and balsamic glaze. \$20

QUATTRO STAGIONI four seasons - artichokes, san marzano tomatoes, mushrooms, olives, ham and egg. \$18

CARNE pepperoni, sausage, roasted pork, san marzano tomatoes and roasted onions. \$21

WHITE ARTISAN PIZZA

QUATTRO FORMAGGI a white pie with a four cheese blend. \$17

CACIO E PEPE pecorino, fresh mozzarella, cracked pepper, lemon zest, evoo. \$17

MILANO fresh mozzarella, charred cherry tomatoes, ricotta, roasted artichokes, fresh basil, evoo. \$18

SHRIMP SCAMPI fresh mozzarella, garlic sauteed shrimp, lemon zest, fresh basil, crushed red peppers. \$22

SHORT RIB braised short ribs, fresh mozzarella, roasted onions, charred cherry tomatoes, balsamic truffle glaze. \$20

Aim for the high mark and you will hit it.
No, not the first time, not the second
time and maybe not the third. But keep
on aiming and keep on shooting for only
practice will make you perfect. Finally
you'll hit the bull's-eye of success.

— *Annie Oakley* —