

The Oaks TERRACE

SHAREABLES

Charcuterie Board 18
Chef's Whim, Fresh Made

Fresh Salsa 10
Served with Fresh Tortilla Chips

Fresh Hummus 10
Served with Pita Bread

Waffle Fries 8

Mozzarella Sticks 13
Served with side of Marinara

Honey Biscuit Breaded Shrimp 12
Served with side of Sriracha Mayo

THE TERRACE SALADS

House Salad 11
*Greens, Carrots, Radishes,
Cucumber, Shredded Cheese,
White Balsamic Vinaigrette*

Caesar Salad 14
*Romaine, Heirloom Tomatoes,
Mediterranean Olives, Grana
Padano, Croutons, Tonnato
Dressing*

Blackened Salmon Salad 24
*Mixed Greens, Strawberries,
Candied Pecans, Red Onion,
Goat Cheese, Citrus Vinaigrette*

NO SPLITS OR SUBSTITUTIONS

BYO PIZZA

Cheese Base 18, *Toppings +1*
*Sausage, Pepperoni, Ham, Bacon,
Hamburger, Onion, Mushrooms,
Olives, Tomatoes & Peppers*

HANDHELDS

All served with Fries

BLT 18
*Candied Thick-Cut Bacon,
Lettuce, Tomato, Aioli on
Toasted Brioche Bun*

Reuben 19
*Boyles Corned Beef, Sauerkraut,
Swiss Cheese, 1000 Island Dressing,
Marble Rye*

Pulled Pork Sliders 13
*3 Sliders, Pepperjack Cheese,
side of Pickles & BBQ Sauce*

LAST COURSE

Mini Cheesecake Bites 8
4 Assorted Cheesecake Bites

Brownie 10
Served Warm, A la Mode

**Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have certain medical
conditions. Please make your server
aware of any known food allergies.*





The Oaks TERRACE

WINES

REDS

PINOT NOIR

Banshee — Sonoma Co., CA

\$16 | \$19 | \$49

Sea Sun — CA

\$9 | \$12 | \$32

GARNACHA

Zestos — Madrid, SPN

\$11 | \$14 | \$38

MERLOT

Gen5 — Lodi, CA

\$8 | \$11 | \$26

RED BLEND

Augusta Alluvium — Augusta, MO

\$11 | \$14 | \$38

ZINFANDEL

Gen 5 'Old Vines' — Lodi, CA

\$9 | \$12 | \$32

MALBEC

Black Cabra — Mendoza, ARG

\$9 | \$12 | \$32

CABERNET SAUVIGNON

Franciscan Cab — Napa Valley, CA

\$11 | \$14 | \$38

Rodney Strong — Sonoma Co., CA

\$16 | \$19 | \$48

PORT

Trentadue Chocolate Amore — CA

\$11 | \$14 | \$38

SYRAH

Lujon — Walla Walla AVA

\$11 | \$14 | \$38

WHITES

CHAMPAGNE & SPARKLING

Scarpetta Prosecco Doc Brut
— Province of Pordenone, Italy

\$11 | \$14 | \$37

PINOT GRIS/GRIGIO

Ecco Domani — Northern Italy

\$8 | \$11 | \$26

RIESLING

Lujon — Columbia Valley AVA

\$11 | \$14 | \$38

SAUVIGNON BLANC

Ferrari Carano — Lake Co., CA

\$11 | \$14 | \$36

Mud House — Marlborough, NZ

\$12 | \$15 | \$42

ROSÉ

Montelle La Rosé — Augusta, MO

\$11 | \$14 | \$36

CHARDONNAY

Sean Minor — Central Coast, CA

\$11 | \$14 | \$38

William Hill — Coastal CA

\$14 | \$17 | \$43

HOUSE WINE* \$6 | \$9 | \$18

Chardonnay

Moscato

Cabernet

Sauvignon Blanc

Merlot

Pinot Grigio

White Zinfandel

Pinot Noir

***NOT INCLUDED IN 1/2 PRICE
BOTTLED WINE NIGHTS**





The Oaks TERRACE

COCKTAILS

Mules

Moscow
Blackberry
Mexican
Irish
Dark & Stormy
London
Horsefeather

Mojitos

Classic
Coconut
Black Cherry

Margaritas

Classic
Perfect
Blood Orange
Spicy
Pineapple
Coconut

Martinis

Blue
Lemon Drop
Cucumber Lime
Cosmo
Bikini
Mulberry French 75
Grasshopper
Chocolate
Espresso

Mixed

Mango Limeade
Manhattan
Hurricane
Pain Killer
Irish Coffee
Aperol Spritz
Old Fashioned

BEERS & SELTZERS

Domestic

Budweiser
Bud Light
Busch Light
Michelob Ultra
Coors Light
Miller Lite

Imported

Boulevard Pale Ale
Boulevard Wheat
Blue Moon
Space Camper
Tank 7
Yuengling
Yuengling Flight

Seltzers

High Noon
Surf Side
Quirk
Truly
Carbliss

MOCKTAILS

Strawberry Mojito

Strawberry Puree, Fresh Mint,
Lime, Soda Water

Lemon Blueberry Sparkler

Blueberry Puree, Fresh Lemon Juice,
Sprite, Blueberries & Lemon Wheel

Mimosa

Orange, Strawberry, Peach, Mango
or Cranberry with N/A Champagne

Pina Colada

Coconut Syrup, Pineapple Juice,
Blended with Ice

Cherry Bomb

Grenadine, Lime Juice, Sprite

NON-ALCOHOLIC

Busch	Good Twin Champagne
Bud Zero	Chau, Diana Chardonnay
Michelob Zero	Chau, Diana Sauvignon
Coors Edge	

