

OY BAR

BY JEFF'S TABLE

TUESDAY - SATURDAY
KITCHEN 6PM - 10PM
BAR 6PM - 12AM

COCKTAILS

HARD CEL - Gimlet - Wodka Vodka, Celery, Coriander, Lime	15
DEEP CUT - Sour Up - Botanist Gin, Rose Aperitif, Mint, Strawberry, Lemon	15
FAMILY AFFAIR - Sour Rocks - Cimarron Tequila, Aguardiente, Pomegranate, Tamarind, Lemon	16
SIXTH HOUR VOL. II - Siesta - Agua Del Sol Mezcal, Acholado Pisco, Salted Grapefruit, Lime	16
PIER PRESSURE - Tropical - Stiggins Fancy Rum, Piña ² , Lime, Strega, O.F.T.D. Mist	16
WHITE BRONCO - Negroni - Roku Japanese Gin, Gentian Aperitif, LoFi Sweet Vermouth	16
SUIT & TIE - Gibson - OY Bar Gin, Brennivin Aquavit, Dry Vermouth, Pickled Onion	15
JUST RIGHT - Old Fashioned - Old Grand-Dad Bourbon, Demerara, Bitters	14

BEER

CA COMMON - 16oz - Anchor Brewing Company Steam Beer, 4.9%	8
GERMAN PILSNER - 16oz - Enegren Brewing Company Edel-Pils, 4.8%	9
INDIA PALE ALE - 16oz - El Segundo Brewery Broken Skull IPA, 6.7%	9
DOUBLE IPA - 10oz - Fremont Brewery Hustle DIPA, 9%	8
MEXICAN LAGER - 7oz - Grupo Modelo, Modelito, 4.4%	4

WINE

WHITE - Viognier - 2016 Dirty Baby, Mount Veeder, Napa CA	14/52
WHITE - Chardonnay - 2021 La Linda, Mendoza, Argentina	12/44
ORANGE - Malvar/Airen - 2020 Los Conejos Malditos, Rioja Spain	13/48
RED - Rhone Blend - 2016 Dirty Baby, Mount Veeder, Napa CA	14/52
BUBBLES - Prosecco - NV Casa Canavel, Valdobbiadene Italy	12/44

\$15 Corkage Fee

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OYBARLA.COM
@OYBARLA
WALK-IN ONLY

KITCHEN

SMOKED SALMON YAKI ONIGIRI	8
Crème Fraiche, Red Onion, Dill, Miso Butter, Everything Spice	
MISO GARLIC LETTUCES	14
Market Greens, Shallots, Herbs + Egg \$3, + Chicken \$6	
BITTER HERBS & HORSERADISH SALAD	14
Gem Lettuces, Mizuna, Shungunku, Parsley, Chive, Toasted Walnuts, Apples	
CRISPY POTATOES	8
"Neela's" Chutney, Cara-Cara Kosho Aioli	
PICKLE BENTO BOX	16
Not Your Grandma's Relish Tray	
EVERYTHING SUGAR SNAPS	14
Sesame/Citrus Dressing, Everything Spice	
SPICY NOODZ	18
Sun Dried Tomatoes, Garlic, Chive, Chili Oil + Shrimp \$8	
MATZBALL EGG DROP SOUP	19
Duck Egg, Wild Mushroom, Parsley Oil, Spinach, Chili Crisp + Shaved Wagyu Brisket \$8	
NEW G/OG Burger	17
Toma, Horseradish/Chive Crème Fraiche, Shiso-Pickled Red Onion, Arugula, Sesame Holla Bun	
OY BURGER	17
Toma, Hoisin Ketchup, Lettuce, Red Onion, Cilantro, Cucumber, Dijon, Sesame Holla Bun	
A LITTLE CHICKEN	28
Aji Amarillo-Marinated Game Hen, Salad Of Crispy Potatoes & Little Gems, Aji-Verde Dressing	
STEAK FRITES	37
12oz Choice NY Strip, Szechuan Peppercorn, Chimichurri, Crispy Potatoes	
MACAROONS	12
Assorted House-Made Macaroons, With Daisy Tangerine & Dark Chocolate	