

DINNER MENU



SERVED 5 PM TO CLOSE

STARTERS

OAK CREEK HOT WINGS 17

One dozen seasoned jumbo wings tossed with spicy wing sauce served with wasabi ranch and blue cheese dressing

THE VORTEX PLATTER 17

An impressive charcuterie of assorted cheeses, meat and fruits

WICKED PICKLES 8

Six beer battered fried pickle spears with ranch dressing

BREW PUB PRETZELS 8

Three soft pretzels baked in our wood-fired oven with ale-infused cheese fondue

CHICKEN QUESADILLA 13

Chicken, poblano chiles, pepper jack and cheddar in two flour tortillas with salsa, black beans and sour cream

CONE OF SEASONED FRENCH FRIES 7

Three dipping sauces: chipotle BBQ, mustard aioli and ketchup

CRISPY THICK-CUT BEER BATTERED ONION RINGS 8

With a mild Southwest ranch dip

SOUTHWEST MAC & CHEESE 9

Pipette pasta, poblano pepper, pepper jack cheese sauce, panko bread crumbs baked in our wood-fired oven

GRILLED STREET SKEWERS

Served on shredded cabbage with cilantro and a grilled flour tortilla

BOURBON BBQ PORK SKEWER* 9

Rosemary marinated pork loin drizzled with bourbon BBQ sauce reduction

SHRIMP SKEWER* 9

Lemon-pepper marinated shrimp drizzled with cocktail and chipotle sauce

CHICKEN SKEWER* 9

Herb-marinated boneless chicken breast drizzled with chipotle sauce

GOURMET BURGERS

WE PROUDLY SERVE CHARBROILED ONE-HALF POUND *CERTIFIED ANGUS BEEF*® BURGERS

ALL BURGERS SERVED WITH PLENTY OF FRENCH FRIES OR COLESLAW

Burgers may be substituted with turkey patty, grilled chicken breast or veggie patty

MUSHROOM BRIE BURGER* 16

Brie, sautéed mushrooms, onions, arugula, spinach and steak sauce

SMOKEHOUSE BURGER* 16

Cheddar, our special BBQ sauce and crispy fried onions

BAJA BURGER* 16

Pepper jack, avocado, chipotle sauce, cabbage and cilantro

TLAQUEPAQUE BURGER* 15

Lettuce, vine-ripe tomatoes, red onion and cheddar

TURKEY BURGER* 15

Seasoned grilled turkey patty, swiss cheese, beer jam, lettuce, vine-ripe tomatoes and red onion

***** TOP IT OFF *****

PINEAPPLE • AVOCADO
SAUTEED MUSHROOMS AND ONIONS
JALAPEÑOS • BACON

2

HOUSE SPECIALS

CELEBRATED FISH N' CHIPS 17

Beer battered North Atlantic Cod with tartar sauce. Served with coleslaw and french fries

*

RED ROCK RACK FULL 29 / HALF 19

Full rack or half rack of tender charbroiled baby back ribs glazed with housemade BBQ sauce. Served with coleslaw and french fries

*

SOUTHWEST MAC & CHEESE 14

Dinner portion baked in our wood-fired pizza oven and served with seasonal veggies

ADD A SOUP OR SALAD 3

Soups

ALE-INFUSED FRENCH ONION SOUP

Topped with baguette, grated cheeses and finished in our wood-fired oven

CUP 5 / BOWL 8

SOUP OF THE DAY  CUP 4 / BOWL 7

Sides

COLESLAW 4

CAESAR SALAD 8

FRENCH FRIES 4

SPINACH SALAD 8

O.C.B. HOUSE SALAD 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
There is a \$5 split plate charge. An 18% gratuity will be applied to parties of 5 or more.

DINNER MENU

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ENTREES

We proudly serve *Certified Angus Beef®*

WITH CHOICE OF SOUP OR HOUSE SALAD, ADD 3

CHARBROILED AHI TUNA 27 NEW

Grilled to your liking, served with seasonal vegetables, wehani and basmati-walnut rice pilaf, finished with wasabi aioli and teriyaki glaze

PLANK SURFER* 29

Fresh Scottish salmon filet, cooked in our wood-fired oven on a smoky cedar plank and served with seasonal vegetables, wehani and basmati-walnut rice pilaf

STREET SKEWERS* 21

Choice of two grilled bourbon BBQ pork, shrimp, or chicken skewers served with seasonal vegetables, wehani and basmati-walnut rice pilaf

BREW MASTER'S SPECIAL* 19

Bratwurst with Polish and Italian sausages, simmered in Gold Lager, grilled and served with Bavarian sauerkraut and brewhouse mashed potatoes

HAND CUT RIBEYE* 32 NEW

14oz grilled ribeye served with brewhouse mashed potato, seasonal vegetables, topped with sautéed mushrooms and crispy onions

WOW FACTOR PORK CHOP* 24

Marinated center cut boneless pork chop with bourbon BBQ reduction, brewhouse mashed potatoes and seasonal vegetables

TIPSY CHICKEN 21 NEW

Ale braised ½ chicken served with wehani and basmati-walnut rice pilaf, seasonal vegetables and topped with our own grilled peach and ale glaze

PIZZAS

WOOD-FIRED, 14-INCH HAND-TOSSED
GOURMET PIZZAS 24

10-INCH INDIVIDUAL 18

BROKEN ARROW BARBEQUE CHICKEN

Grilled chicken breast, BBQ sauce, caramelized onions, roasted garlic, cheddar and mozzarella, topped with fresh cilantro

MY FAVORITE

Mushrooms, fresh spinach, brie and fontina, red onions, roasted garlic and toasted pine nuts with garlic olive oil

MEAT LOVERS

Canadian bacon, hot Italian sausage, bratwurst, pepperoni and marinara, topped with mozzarella

VEGGIE CONFETTI

Grilled asparagus, roasted red peppers, grilled zucchini, mushrooms, fresh spinach and arugula, mozzarella and feta with marinara

SOUNDS GOOD

Fresh spinach, marinated artichoke hearts, grilled chicken breast, roasted garlic, mozzarella and our ale-infused white sauce

DUDLEY DO-RIGHT

Canadian bacon, mozzarella, fontina, roasted garlic, fresh basil and marinara

BUILD YOUR OWN 14" PIZZA

STARTING AT \$18

BUILD YOUR OWN 10" PIZZA

STARTING AT \$14

SALADS

BAJA SHRIMP SALAD 17

Grilled, marinated shrimp over field greens with roasted red pepper, black beans, cheddar, grape tomatoes and chipotle dressing

STRAWBERRY MANGO SALAD 14

Arugula and baby spinach with fresh strawberries, almonds, fresh mango, red onions and prickly pear vinaigrette

O.C.B. CAESAR SALAD 14

Crisp romaine lettuce with creamy Caesar dressing and croutons, topped with shaved asiago

FARMERS MARKET SPINACH SALAD 16

Baby spinach, sliced hard-boiled eggs, red onion and hot bacon dressing topped with candied walnuts, feta and bacon crumbles

ORCHARD CHICKEN SALAD 14

Savory diced chicken breast tossed with red onions, walnuts, apples, golden raisins and sweet whole grain mustard. Served on a bed of mixed greens

SALAD EXTRAS

AVOCADO 2 • ANCHOVIES 1

GRILLED CHICKEN 4

GRILLED SHRIMP 6

GRILLED SALMON 8

EXTRA TOPPINGS

PINEAPPLE • ZUCCHINI • RED ONION
TOMATOES • RED PEPPERS
GARLIC • ASPARAGUS • MUSHROOMS
SPINACH • BRIE • FETA • MOZZARELLA
ANCHOVIES • ARTICHOKE HEARTS

2

PEPPERONI • BRATWURST
CANADIAN BACON • HOT ITALIAN SAUSAGE
APPLEWOOD SMOKED BACON

3

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