**HOUSE SPECIAL**

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**CELEBRATED FISH N’ CHIPS 17**
Beer battered North Atlantic Cod with tartar sauce.
Served with coleslaw and french fries

ADD A SOUP OR SALAD 3

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**appetizers**

**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

**CON 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

**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

*Serving sizes are approximate. Prices do not include tax.

**SALADS**

**AVOCADO 2 • ANCHOVIES 1**

**GRAILLED CHICKEN 4 • GRAILLED SHRIMP 6**

**GRAILLED SALMON 8**

*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.
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mushroom Brie Burger*</td>
<td>16</td>
</tr>
<tr>
<td>Smokehouse Burger*</td>
<td>16</td>
</tr>
<tr>
<td>Baja Burger*</td>
<td>16</td>
</tr>
<tr>
<td>Tlaquepaque Burger*</td>
<td>15</td>
</tr>
<tr>
<td>Turkey Burger*</td>
<td>15</td>
</tr>
<tr>
<td>Pineapple, avocado, sautéed mushrooms and onions</td>
<td></td>
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<tr>
<td>Jalapeños, bacon</td>
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