

O + V

Welcome to Oak + Violet,
Menlo Park's newest culinary
adventure. The indoor/outdoor flow
complements our commitment to local
seasonal ingredients.

Our menu celebrates California's
agricultural beauty and abundance,
with simple, masterful dishes.
Vibrant, hand-crafted cocktails,
renowned wines, and local craft beer
offerings complete an unforgettable
dining experience. Now sit back &
relax as we provide a re-introduction
to AUTHENTIC hospitality!

Cheers,

O + V Team

O + V

WINE BY THE GLASS

SPARKLING	GLASS	BOTTLE
Domaine Carneros, Brut, Carneros 2015	15	75
Schramsberg, Blanc de Blanc NV	20	120
Chandon, "Etoile", Brut, Rosé NV	18	90
ROSÉ		
Bonny Doon Vineyard, Vin Gris de Cigare, Central Coast, 2018	12	48
WHITE WINES		
Sauvignon Blanc, Kathryn Kennedy, Napa Valley 2017	16	64
Riesling, Morgan, "Double L" Vineyard, Santa Lucia Highlands, Monterey 2017	14	56
Viognier, Miner, Simpson Vineyard, Oakville, Napa Valley 2017	12	48
Chardonnay, Rexford, Santa Lucia Highlands, Escolle Vineyard 2016	14	56
Chardonnay, Sonoma Cutrer, The Cutrer, Russian River Valley, Sonoma 2016	17	68
Chardonnay, Far Niente, Napa Valley 2017	25	100
RED WINES		
Pinot Noir, Bernardus, Santa Lucia Highlands 2016	15	60
Pinot Noir, Alfaro Family Estates Vineyard, Santa Cruz Mountains 2016	18	72

O + V

Pinot Noir, Emeritus, Russian River Valley, Sonoma 2015	20	80
Merlot Blend, Kathryn Kennedy, Lateral, Napa Valley 2014	24	96
Cabernet Sauvignon, Wente, Southern Hills, Livermore Valley 2016	14	56
Cabernet Sauvignon, Carpe Diem, Napa Valley 2015	18	72
Cabernet Sauvignon, Hall, Napa Valley 2015	25	100
Syrah, Petrichor, Sonoma County 2014	16	64
Zinfandel, Chateau Montelena, The Montelena Estate, Napa Valley 2014	18	72
DESSERT WINES		
Bernardus, Late Harvest Sauvignon Blanc, Griva Vineyard, Arroyo Secco 2012	20	80
Dolce, Sauvignon Blanc-Semillon, Napa Valley	35	140

O + V

BEER

CORE BREWS (BOTTLES)

12OZ BOTTLES

Ace "Joker" Hard Cider (Sebastopol, CA)
ABV 6.9% | \$8

Anchor Steam (San Francisco, CA)
ABV 4.9% | \$8

Drake's 1500 Pale Ale (San Leandro, CA)
ABV 5.5% | \$8

Fort Point Beer Co. (San Francisco, CA)
Export Dortmunder Style Lager ABV 5.2% | \$8
Westfalia Nuremberg Inspired Red Ale
ABV 5.6% | \$8

Racer 5 IPA (Healdsburg, CA) ABV 7.5% | \$8

Trumer Pilsner (Berkeley, CA)
ABV 4.9% | \$7

Pacifico (Mexico) ABV 4.5% | \$7

Michelob ULTRA (St. Louis, MO) ABV 4.2% | \$7

CANS

21st Amendment, Hell or High
Watermelon Wheat (San Francisco, CA)
ABV 4.9% | \$8

Magnolia Kalifornia Kolsch (San
Francisco, CA) ABV 4.7% | \$7

GUILTY PLEASURE

16oz Can - Miller High Life
"The Champagne of Beer" ABV 4.6%
(Milwaukee, WI) | \$4

Boiler Maker - 16oz Can Miller High
Life + Shot of House Whiskey | \$10

All Craft Beers Subject to Limited Quantities

O + V

MICRO BREWS

Oak + Violet offers limited release craft beers from Bay Area breweries. Please inquire with your server.

O + V

COCKTAILS \$14

BAY VIEUX CARRE - OLD POTRERO RYE,
MARTELL BLUE SWIFT COGNAC, ALESSIO
VERMOUTH CHINATO, BENEDICTINE

EL CAMINO - EL SILENCIO MEZCAL,
APEROL, FRESH GRAPEFRUIT, FRESH LIME,
ROSEMARY SIMPLE

PAPER PLANE - OLD GRAND DAD BONDED
BOURBON, AMARO NONINO, APEROL, LEMON

P3 - BARSOL PISCO, PINEAPPLE CANE SUGAR
SYRUP, PINEAPPLE JUICE, PINEAPPLE PULP,
FRESH LIME

SOUTHSIDE - JUNIPERO GIN, LIME,
BUTTERFLY TEA SYRUP, MINT, SEA SALT \$14

SEASONAL COCKTAILS \$14

BRAMBLE ON: BOTANIST GIN, RASPBERRY
CORDIAL, BASIL, FRESH LEMON, CANE SYRUP

LYNCHBURG LEMONADE: JACK DANIEL'S,
BLACKBERRY, MINT, FRESH LEMON,
AGAVE SYRUP

SEVEN SEAS: SUGAR ISLAND SPICED RUM,
CREME DE COCOA, ABSINTHE, ORGEAT, FRESH
LEMON, FRESH LIME

VIOLET'S COLADA: HERO'S VETERAN OWNED
VODKA, COCONUT, PINEAPPLE, UBE, CREME DE
VIOLETTE

TARTUGAN TWIST: BANK'S WHITE ISLAND
RUM, VELVET FALERNUM, ORANGE BITTERS,
EXPRESSED GRAPEFRUIT

O + V

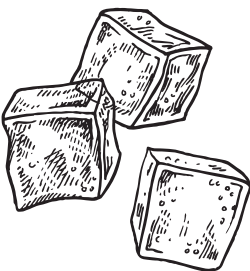
FIREMELON: HABANERO INFUSED SIETE LEGUAS TEQUILA, ANCHO REYES POBLANO LIQUOR, FRESH WATERMELON, FRESH LIME, AGAVE SYRUP

PACIFIC MULE: STRAWBERRY SHRUB, HUMBOLDT HEMP VODKA, CANE SYRUP, FRESH LEMON, GINGER BEER

MOCKTAILS \$10

PINEAPPLE MINT NO-JITO: PINEAPPLE SYRUP, PINEAPPLE JUICE, FRESH LIME, CANE SUGAR, ORGEAT, MINT, SODA WATER

POMEGRANATE PATIO PUNCH: POMEGRANATE JUICE, SAGE AND PINK PEPPERCORN SYRUP, FRESH LIME, SODA WATER



O + V

BRANDY

OSOCALIS \$14

COGNAC

HENNESSY VS \$14

HENNESSY XO \$60

MARTELL, BLUE SWIFT VSOP \$12

REMY MARTIN, 1738 \$14

REMY MARTIN, LOUIS XIII \$275

REMY MARTIN, XO \$40

CORDIALS

ALESSIO, BIANCO \$5

ALESSIO, CHINATO \$5

AMARO NONINO \$10

APEROL \$5

AVERNA \$8

BENEDICTINE \$10

CAMPARI \$8

CHAREAU, ALOE LIQUOR \$10

CHARTREUSE, GREEN \$14

CHARTREUSE, YELLOW \$14

COINTREAU \$10

CYNAR RICETTA \$8

FERNET FRANCISCO \$8

GRAND MARNIER \$12

KAHLUA \$8

LILLET BLANC \$8

LUXARDO, MARACHINO LIQUOR \$8

PERNOD, ANISE \$8

PIMMS CUP \$8

ROMANA SAMBUCA \$8

ST. GEORGE, ABSINTHE \$14

ST. GEORGE, BRUTO AMERICANO \$8

ST. GEORGE, SPICED PEAR \$8

ST. GEORGE, RASPBERRY \$8

ST. GERMAIN \$11

TEMPUS FUGIT, CREME DE BANANE \$8

O + V

TEMPUS FUGIT, CREME DE CACAO \$8
TEMPUS FUGIT, CREME DE NOYAUX \$8
TEMPUS FUGIT, GRAN CLASSICO \$8
TEMPUS FUGIT, KINA L' AERO D'OR \$8
TEMPUS FUGIT, LIQUORE DE VIOLETTES \$8
ZUCCA RABARBARO \$8

VODKA:

ABSOLUT 100 PROOF BLACK \$8
ABSOLUT ELYX \$8
BELVEDERE \$10
CHOPIN \$12
GREY GOOSE \$10
HANGAR ONE \$10
HANGAR ONE FOG POINT \$25
HEROES (VETERAN OWNED) \$8
HUMBOLDT HEMP VODKA \$13
KETEL ONE \$10
TITO'S \$10

GIN:

BLADE \$10
BOMBAY SAPPHIRE \$10
BUMMER & LAZARUS \$10
HENDRICK'S \$10
JUNIPERO \$8
MONKEY 47 \$16
NOELET'S SILVER \$12
RUSTY BLADE \$12
SIPSMITH SLOE GIN \$11
SIPSMITH VJOP \$12
ST. GEORGE TERROIR \$10
ST. GEORGE RYE \$10
TANQUERAY \$10
THE BOTANIST \$10
VENUS #1 \$10
VENUS AQUAVIT \$10

O + V

BOURBON:

BASIL HAYDEN 8 YEAR \$12
BLADE & BOW \$14
BLANTON'S \$16
BOND & LILLARD \$18
BOOKERS \$16
BUFFALO TRACE \$8
BULLETT \$10
EAGLE RARE \$10
FOUR ROSES, SINGLE BARREL \$10
FOUR ROSES, SMALL BATCH \$8
FOUR ROSES 130TH ANNIVERSARY \$65
GEORGE T. STAGG \$75
HIGH WEST, AMERICAN PRAIRIE \$8
L.W. HARPER 10 YEAR \$10
L.W. HARPER 15 YEAR \$20
KNOB CREEK \$10
LARCENY \$8
MAKERS MARK \$10
MICHTERS \$13
MICHTERS 10 YEAR - \$65
OLD GRAND DAD BONDED \$8
OLD RIP VAN WINKLE'S 10YR \$65
RIP VAN WINKLE 12 YEAR \$75
OLD RIPPY \$20
SONOMA COUNTY DISTILLING \$12
WOODFORD RESERVE \$10
ROWAN'S CREEK \$14
WILLETT POT STILL RESERVE \$16

NEW ZEALAND WHISKY

NEW ZEALAND, DUNEDIN DBL CASK 18 YEAR \$30
NEW ZEALAND, HIGH WHEELER 21 YEAR \$35

AMERICAN WHISKEY:

GENTLEMAN JACK \$12
JACK DANIEL'S \$8
MICHTERS AMERICAN \$13
WESTLAND PEATED SINGLE MALT \$16

O + V

IRISH WHISKEY

JAMESON \$8
JAMESON, CASKMATES IPA \$9
REDBREAST 12 YEAR \$15
REDBREAST 15 YEAR \$22
SPOT, GREEN \$16
SPOT, YELLOW \$24

RYE:

BENDERS RYE \$12
BULLEIT \$10
HIGH WEST, RENDEZVOUS \$14
JH CUTTER \$10
KENTUCKY OWL 11 YEAR \$35
MIGHTERS \$13
MIGHTERS 10 YEAR \$55
OLD POTRERO RYE \$16
SONOMA COUNTY DISTILLING \$12
THE BOSS HOG \$75
THOMAS H. HANDY \$75
WHISTLE PIG 10 YEAR \$20
WHISTLE PIG 15 YEAR \$35
WHISTLE PIG OLD WORLD 12 YEAR \$25

SCOTCH WHISKY:

ARDBEG 10 YEAR \$16
BRUICHLADDICH, BLACK ART 5
SINGLE MALT \$65
BRUICHLADDICH, OCTOMORE 8.4
VIRGIN CASK \$40
BRUICHLADDICH, THE CLASSIC LADDIE \$12
LAGAVULIN DISTILLERS EDITION 2002 \$25
BRUICHLADDICH, THE ORGANIC 2009 \$18
GLENLIVET 12 YEAR \$12
GLENLIVET 18 YEAR \$30
GLENMORANGIE, 10 YEAR \$12
GLENMORANGIE, LASANTA 12 YEAR \$22
GLENMORANGIE, QUINTA RUBAN 12 YEAR \$22
JOHNNIE WALKER, BLACK \$12

O + V

JOHNNIE WALKER, BLUE \$45
LAGAVULIN 16 YEAR \$20
LAPHROAIG 10 YEAR \$12
MACALLAN 12 YEAR \$16
MACALLAN 12 YEAR DBL CASK \$16
MACALLAN 18 YEAR \$45
MACALLAN 25 YEAR \$225
MACALLAN RARE CASK \$45
OBAN 14 YEAR \$18
OBAN DISTILLERS EDITION 2003 \$22
TALISKER 10 YEAR \$12
TALISKER 18 YEAR \$35
THE BALVENIE CARBBEAN CASK 14 YEAR \$18
THE BALVENIE DOUBLEWOOD 12 YEAR \$16
THE BALVENIE - STORIES SERIES 12 YEAR
'TOASTED OAK' \$18
THE BALVENIE - STORIES SERIES 14 YEAR
'WEEK OF PEAT' \$22
THE BALVENIE - STORIES SERIES 26 YEAR
'A DAY OF DARK BARLEY' \$95

ASIA WHISKY:

KAVALAN KING CAR \$25
NIKKA COFFEY GRAIN \$14
NIKKA COFFEY MALT \$16
NIKKA FROM THE BARREL \$25
NIKKA MIYAGIKYO SINGLE MALT \$20
NIKKA TAKETSURU \$30
NIKKA TAKETSURU 17 YEAR \$75
NIKKA TAKETSURU 21 YEAR \$225
NIKKA YOICHI SINGLE MALT \$20
SUNTORY, TOKI \$10

TEQUILA:

AVION 44, ANEJO RESERVE \$25
AVION, SILVER \$10
CASAMIGOS, BLANCO \$14
CASAMIGOS, REPOSADO \$12
CLAS AZUL, ANEJO \$65

O + V

CLAS AZUL, REPOSADO \$18
DON JULIO, 1942 \$42
DON JULIO, ANEJO \$16
DON JULIO, BLANCO \$13
DON JULIO, REPOSADO \$14
FORTALEZA, ANEJO \$18
FORTALEZA, BLANCO \$10
FORTALEZA, REPOSADO \$13
JOSE CUERVO RESERVA FAMILIA, EXTRA ANEJO
\$25
SIETE LEGUAS ANEJO \$15
SIETE LEGUAS BLANCO \$8
SIETE LEGUAS REPOSADO \$14

MEZCAL

CASAMIGOS \$12
DEL MAGUEY, VIDA \$18
EL SILENCIO \$8

PISCO

BAR SOL \$8

RUM:

BANKS ISLAND BLEND 5 YEAR \$8
BANKS GOLDEN BLEND 7 YEAR \$10
DIPLOMATICO \$18
EL DORADO 12 \$10
EL DORADO 15 \$12
FLOR DE CANA EXTRA SECCO 4 YEAR \$8
HUMBOLDT SPICED RUM \$11
MYERS, DARK RUM \$8
PLANTATION PINEAPPLE \$8
RON ZACAPA 23 YEAR \$12
SUGAR ISLAND SPICED RUM \$8

O + V

TOMATO + BURRATA SALAD ^{VEG} -

Watermelon + Pistachio + Soft Herbs \$15

GOLDEN BEET QUINOA SALAD ^{VEG} - Baby Arugula + Cauliflower + Avocado + Goat Cheese + Hazelnut \$14

ORGANIC SPINACH + KALE ^{VEG} - Herb Tofu + Candy Walnuts + Mint Pesto \$14

CHOPPED SALAD ^{VEG} - Broccoli + Chickpeas + Carrots + Honey Crisp Apple + Smoked Provolone + Cucumber + Cranberries + Yogurt Dressing \$14

TUSCAN KALE SALAD - Caesar Dressing + Shaved Radish + White Anchovy + Crumbs \$12

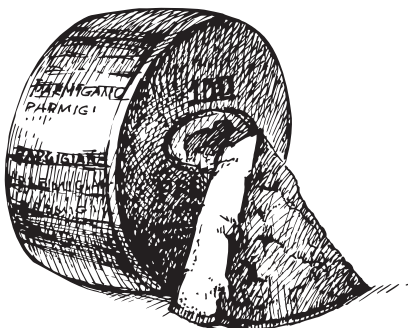
O+V SLIDER - Prime Ground Beef Burger + O+V Signature Sauce + Onion Jam + Avocado + Choice of Brioche Bun or Lettuce Cup \$14

OPEN FIRE BAKED OYSTERS -

Applewood Smoked Bacon + Leek Butter + Panko \$20 for 6

MINI LOBSTER TACOS -

Cilantro + Avocado Crème + Red Onion Sofrito \$18



O + V



PACIFIC OYSTERS NIGHTLY FLAVOR* -
Mignonette + Horseradish Cocktail
Sauce \$17 for 6 or \$32 for 12

DUNGENESS CRAB TOAST -
Fennel Tops + Spicy Aioli \$22

CHARCUTERIE BOARD -
Assorted Meat and Cheeses + Stone
Ground Mustard + Grilled Toast,
Marcona Almonds + Truffle Honey \$22

CURED LOCAL YOGURT ^{VEG} -
Cold Pressed California Olive Oil
+ Housemade Compote + Rustic Bread
+ Sicilian Pistachios \$15

BUTCHER STEAK TARTARE* -
Sriracha + Cucumber + Anchovies
+ Cilantro + Daikon Salad \$16

O+V SIGNATURE LOLLIPOP
BUFFALO WINGS -
Celery Seed Blue Cheese Dipping
Sauce \$14

STUFFED CHORIZO DATES -
Applewood Smoked Bacon
+ Piquillo Pepper Coulis
+ Micro Parsley \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

VEG Vegetarian v Vegan

O + V

SWEET ENDINGS



PANNA COTTA

Housemade Compote + Meyer Lemon
Curd + Pound Cake Crumbs \$8

SIMONA'S BREAD PUDDING -

Croissant Bread Pudding
+ Espresso Creme Anglaise +
Luxardo cherries \$9

TAHITIAN VANILLA GELATO® -

Fresh Berries + Almond Crumble \$8

DARK CHOCOLATE MOUSSE

Chocolate Almond Clusters
+ Whipped Cream \$8