



SIGNATURE BARREL AGED COCKTAILS

NEGRONI

Plymouth Gin, Campari, Carpano Antica Vermouth 18

MANHATTAN

Elijah Craig Barrel Proof Bourbon, Elijah Craig Small Batch Bourbon, Rittenhouse Rye, Carpano Antica Vermouth, angostura bitters 21

SPECIALTY COCKTAILS

DAIQUIRI NO 6

Denizen, lime, sugar, absinthe 16

SMOKE ON THE WATER

Buffalo Trace Bourbon, apple brandy, crème de noyaux, all spice dram, smoked with cherry wood, finished tableside 18

CALIFORNIA LOOKOUT

St. Georges California Citrus, coconut water, lime, orange oleo saccharum 17

SIGNATURE SANGRIA

red wine, local citrus, seasonal fruits 18

ROSE IMPERIAL

Hennessey VSOP, raspberry, rosé, citrus, champagne 16

TEQUILA HIGHBALL

Patron Añejo, ginger, citrus, bitters, soda 16

ESPRESSO MARTINI

Wheatley Vodka, vanilla, espresso 15

ALCOHOL FREE ELIXIRS

8

GINGER LEMONADE

ginger, lemon, sprite

RASPBERRY COOLER

raspberry, lemon, soda

COCONUT MINT

coconut water, lime, mint

BEER DRAUGHT

10

FIGUEROA MOUNTAIN HOPPY POPPY IPA

COEDO SHIRO HEFEWEIZEN

FIRESTONE 805 BLONDE ALE

BEER BOTTLE

8

BITBURGER N/A

WEIHENSTEPHANER PILSNER

FLYING DOG BREWERY "RAGING BITCH" BELGIAN IPA

ALLAGASH WHITE ALE

ABITA BREWING COMPANY "TURBODOG" BROWN ALE

WINE SELECTION

SPARKLING AND CHAMPAGNE

GLASS / BOTTLE

Champagne, Pierre Gimonnet, Blanc de Blanc, Cuis, 1er Cru, Côtes de Blancs, Extra Brut

28/110

Rosé, Flying Goat Cellars, 'Solomon Hills Vineyard', Santa Maria Valley, Santa Barbara, Brut

19/74

Cava, Campo Viejo, Reserva, Spain, Brut

13/52

WHITE WINE

Chardonnay, Pence Ranch, Sta. Rita Hills, Santa Ynez Valley, Santa Barbara

15/58

Chardonnay, William Fevre, 'Champs Royaux', Chablis, Burgundy, France

18/70

Chardonnay, Clos Pegase, 'Mitsukos Vineyard', Carneros, Napa Valley

25/98

Sauvignon Blanc, Grassini, Happy Canyon, Santa Ynez Valley, Santa Barbara

19/74

Sauvignon Blanc, Dashwood, Marlborough, New Zealand

12/46

Pinot Grigio, Terlato, Colli Orientali del Friuli, Italy

15/58

Riesling, Margerum, Santa Barbara

15/58

Roussanne, Stolpman Vineyards, Ballard Canyon,

16/62

RED WINE

Pinot Noir, Scar of the Sea, 'Seven Leagues', Santa Maria Valley, Santa Barbara

27/106

Pinot Noir, Melville, 'Estate', Sta. Rita Hills, Santa Barbara

18/70

Pinot Noir, Joseph Drouhin, 'La Foret', Bourgogne, Burgundy, France

15/58

Grignolino, Heitz Cellars, Napa Valley

20/78

Syrah/Cabernet Blend, Jonata by Matt Dees, 'Todos', Ballard Canyon, Santa Ynez Valley, Santa Barbara

29/114

Red Rhône Blend, Tablas Creek, 'Patelin de Tablas' Paso Robles

18/70

Malbec, Achaval Ferrer, Mendoza, Argentina

15/58

Merlot, Keenan by Celia Welch, Napa Valley

18/70

Bordeaux Blend, Domaine du Cheval Blanc, Bordeaux, France

12/46

Cabernet Sauvignon, Brave & Maiden Estate, Santa Ynez Valley, Santa Barbara

18/70

Cabernet Sauvignon, Daou Vineyards, 'Reserve', Paso Robles

27/106

Cabernet Sauvignon, Chappellet, 'Mountain Cuvée, Napa Valley

23/90





APPETIZERS

TUNA AND SALMON TARTARE

local avocado, radish, ginger, lime, citrus miso aioli, crunchy forbidden rice, toasted nori oil **24**

SNAKE RIVER FARMS BEEF TARTARE

SB uni, black garlic emulsion, egg yolk pudding, grilled ramp vinaigrette, country toast **22**

ROASTED BONE MARROW

oxtail marmalade, pistachio gremolata, grilled country bread **20**

OCTOPUS TERRINE

candied fennel, ruby red grapefruit, pickled romanesco, upland cress, salsa negra **24**

BLUE CRAB SOM TUM

green papaya, heirloom carrots, toasted peanuts, cherry tomatoes,

SOUP & SALAD

FRENCH ONION SOUP

challahocker and comté cheese gratiné **15**

LOBSTER COCONUT BISQUE

baby coconut, cilantro, thai gremolata **16**

CAESAR SALAD

baby gem lettuce, espelette garlic croûtons, Parmigiano Reggiano, boquerones **15**

ANGEL OAK HOUSE SALAD

mixed greens, cherry tomatoes, avocado, baby carrots, fennel, candied sunflower seeds, sundried tomato balsamic vinaigrette **15**

ROASTED BEET SALAD

midnight moon espuma, beet chips, mache, pistachio sherry caramel **18**

SIDES

BRUSSELS SPROUTS

Chinese sausage, fish sauce caramel **13**

BROCCOLINI

red chile flakes, roasted garlic, Parmigiano Reggiano **13**

CREAMED SPINACH

sauce mornay **13**

GRILLED JUMBO ASPARAGUS

caper and pine nut gremolata **15**

SMOKED MUSHROOMS

caramelized onions, applewood smoke bacon, soft boiled egg **14**

ROASTED CAULIFLOWER

chamomile infused golden raisins, spiced walnuts, Japanese mayonnaise, bonito flakes **12**

MASHED POTATOES

french butter, California milk **12**

MAC N' CHEESE

pipette pasta, pancetta, five cheese mornay sauce **14**

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. After eating our food, you will understand why there are no substitutions. Please inform your server if a person in your party has a food allergy so that proper precautions are taken. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

For parties of 8 or more, a service charge of 25% will be added automatically.

SHELLFISH

ANGEL OAK GRANDE PLATEAU

12 oyster, 12 Manila clams, 6 smoked New Zealand mussels, 6 new Caledonian blue prawns, scallop ceviche, 2 Lb. lobster, king crab legs, cucumber apple mignonette, AO cocktail sauce

Market Price

6 OYSTERS ON THE HALF SHELL,

cucumber apple mignonette, AO cocktail sauce **26**

6 NEW CALEDONIAN BLUE PRAWN COCKTAIL

AO cocktail sauce, lemon **28**

SCALLOP CEVICHE

leche de tigre, jalapeño, red peppers, red onions, cilantro, lime, crispy plantains **22**

FISH

ANGEL OAK SIGNATURE DISH

ABALONE FROM OUR NEIGHBOR

house made pasta, rainbow chard, lemon beurre blanc **42**

SEARED AHI TUNA

pickled high-cap mushrooms, grilled baby bok choy, red miso corn purée, crispy rice puff, charred corn dashi **43**

ALASKAN HALIBUT

english peas, heirloom carrots, baby zucchini, macadamia nut emulsion **44**

NEW BEDFORD SEA SCALLOPS

spaghetti squash, fennel, brown butter, mint-cilantro coconut coulis, hibiscus broth **40**

VEGETARIAN ENTRÉE

ANSON MILLS BLUE CORN PUPUSAS

roasted corn and poblano relish, curtido, salsa verde, Cotija cheese **28**

BROILED DISHES

FILET

10oz., USDA prime center cut **61**
6oz. USDA prime **39**

BONE-IN RIB EYE

18oz., USDA prime **70**

NEW YORK

12oz., USDA prime **50**

FILET

6oz., grass fed **42**

BISON RIB EYE

12oz. **52**

A5 JAPANESE WAGYU

30 per ounce ☑ minimum 3 ounce order

DRY AGED NEW YORK

10 oz., USDA prime, 52 days **58**

HANGER STEAK

8 oz., USDA prime **38**

SAUCES

béarnaise ☑ red wine sauce ☑ assorted peppercorn sauce ☑
horseradish crème fraîche ☑ angel oak steak sauce **4**

HOUSE BUTTER

coriander-lime-espelette ☑ truffle and herb **3**

ENHANCEMENT

1/2 lobster tail ☑ alaskan king crab ☑ oscar style **20**

Chef de Cuisine: Alexander James Bollinger

