



SIGNATURE BARREL AGED COCKTAILS

Manhattan
Angel's Envy Bourbon, Cocchi Vermouth di Torino, Angostura Bitters / 18

Negroni
Plymouth Gin, Campari, Carpano Antica Vermouth / 18

Vieux Carre
High West Rendezvous Rye, Remy Martin 1738, Carpano Antica Vermouth, Benedictine, Angostura & Peychauds Bitters / 23

SPECIALTY COCKTAILS

Daiquiri No 6
Denizen, lime, sugar, absinthe / 16

Smoke on the Water
Woodford Reserve Select Barrel, apple brandy, Creme de Noyaux, all spice, 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 Privilege VSOP, raspberry, rose, citrus, champagne / 16

Tequila Highball
Patron Select Anejo, ginger, citrus, bitters, soda / 16

Espresso Martini
Three Olives, vanilla, espresso / 15

ALCOHOL FREE ELIXIRS

Ginger Lemonade
ginger, lemon, sprite / 8

Raspberry Cooler
raspberry, lemon, soda / 8

Coconut Mint
coconut water, lime, mint / 8

BEER DRAUGHT

Figuroa Mountain Hoppy Poppy IPA / 10

Pacifico / 10

Firestone 805 / 10

BEER BOTTLE

Bitburger N/A / 8

Weihenstephaner Pilsner / 8

Flying Dog Brewery "Raging Bitch" Belgian IPA / 8

Allagash White Ale / 8

Abita Brewing Company "Turbodog" Brown Ale / 8

WINE SELECTION

SPARKLING AND CHAMPAGNE

GLASS / BOTTLE

Champagne, Pierre Gimonnet, Blanc de Blanc, Cuis, 1er Cru, Extra Brut 28/110

Cava, Campo Viejo, Reserva, Brut 13/52

WHITE WINE

Chardonnay, Thieriot, 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 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 County 15/58

Roussanne, Stolpman Vineyards, Ballard Canyon, Santa Barbara 16/59

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

Syrah Blend, Jonata by Matt Dees, 'Todos', Ballard Canyon, Santa Barbara 29/114

Syrah, Tensley, Santa Barbara 17/66

Red Rhône Blend, Tablas Creek, 'Patelin de Tablas' Paso Robles 18/70

Malbec, Viña Cobos by Paul Hobbs, 'Felino', Mendoza, Argentina 15/58

Merlot, Keenan by Celia Welch, Napa Valley 18/70

Bordeaux Blend, Domaine du Cheval Blanc, Bordeaux, France 12/46

Bordeaux Blend, Justin Vineyards, 'Isosceles', Paso Robles 29/114

Cabernet Sauvignon, Brave & Maiden, Santa Ynez, Santa Barbara 18/70

Cabernet Sauvignon, Daou Vineyards, 'Reserve', Paso Robles 27/106

Cabernet Sauvignon, Chappellet, 'Mountain Cuvee', Napa Valley 23/90





APPETIZERS

Hamachi Crudo
charred avocado, radish, ponzu, crispy wild rice / 20

Wagyu Tataki Nigiri
pickled radish, ginger, jalapeno, shiso, toasted nori oil / 22

Market Seafood Tower
steamed Maine lobster, daily selection of oysters, split king crab leg, poached jumbo shrimp, fresh lump crab ceviche, house cocktail sauce signature mignonette / 42 per 2 guests

Roasted Bone Marrow
oxtail marmalade, pistachio gremolata, grilled country bread / 20

Octopus A La Plancha
papas bravas, linguica sausage, romesco herb aioli / 20

Blue Crab Cake
arrowleaf spinach, crispy sweet potato, vanilla saffron beurre blanc / 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
25 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 each*

House Butter: *coriander-lime-espelette, or truffle and herb / 3 each*

Enhancement: *1/2 lobster tail / 20, alaskan king crab / 20, oscar style / 20*

SOUP & SALAD

French Onion Soup
challah hocker and comté gratiné / 15

Lobster Coconut Bisque
baby coconut, cilantro, thai gremolata / 16

Caesar Salad
baby gem lettuce, espelette-garlic croutons, parmigiano reggiano boquerones / 15

Angel Oak House Salad
mixed greens, cherry tomatoes, avocado, baby carrots, fennel candied sunflower seeds, sundried tomato balsamic vinaigrette / 15

Wedge Salad
confit cherry tomatoes, pickled onions, applewood smoked bacon bayley hazen blue cheese dressing / 17

Burrata Salad
candied persimmons, spiced walnuts, red russian kale, pumper nickle, pomegranate gastrique / 18

entrees

ANGEL OAK SIGNATURE DISH

Abalone From Our Neighbor
house made pasta, rainbow chard, lemon beurre blanc / 42

Chilean Sea Bass
prosciutto, farro risotto, mirepoix, grilled onions, porcini jus / 38

Grilled Scottish Salmon
anson mills grits, braised mustard greens, cipollini onions, oxtail ragu / 34

Muscony Duck Breast
china ranch dates, parsnips, braised endive, à l'orange sauce / 42

Hearts of Palm Fritter
charred romanesco, coconut coulis, cilantro, romesco sauce / 28

Wild Mushroom risotto
porcini cream, lollipop kale, pepitas, aged balsamic / 30

SIDES

Brussel 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.

Corkage fee of \$35 per 750ml bottle, limit of 2 bottles

Chef de Cuisine: Alexander James Bollinger

