

• **WEEKLY SPECIALS** •

MONDAY | \$5

Domestic Bottled Beer

TUESDAY HIGHBALLS | \$5

All House Brands

WEDNESDAY | \$5.50

Any Signature Cocktail

THURSDAY | \$5

Domestic Bottled Beer

FRIDAY | \$5.50

Vodka Paralyzer

SATURDAY | \$5.50

OSCARS SIGNATURE CAESAR

Lucky Bastard Vodka, Clamat Juice & spices served with a Pickle

• **DRAFT BEER** •

BUD LITE (18oz) \$5.75

ORIGINAL 16 COPPER (21oz) \$6.75

KEITH'S PALE ALE (18oz) \$6.25

STELLA (20oz) \$7.25

• **BEER** •

By the Bottle

DOMESTIC \$5.75

IMPORT \$6.75

• **HAPPY HOUR** •

4-7 pm Daily

DOMESTIC BOTTLES \$5.25

HOUSE SHOTS \$5.25

BURGER & 12OZ BUDLITE \$10

• **SIGNATURE COCKTAILS** •

1oz | \$6.50

OSCARS CAESAR

Lucky Bastard Vodka, Clamat Juice and spices served with a Pickle

LONG ISLAND SUNSET

Lemon Hart Spiced Rum, Peach Schnapps, Cranberry Juice, Lime Juice

HARD STRAWBERRY LEMONADE

Lemonade, Strawberry Daquiri Mix, Malibu Rum, Vodka, Lime Juice

ALABAMA SLAMMER

Southern Comfort, Amaretto, Orange Juice

BARTENDERS ROOT BEER

Kahlua, Galliano, Pepsi, Soda Water

CREAMSICLE

Pear Liquor, Cream Milk, Orange Juice

HARVEY WALLBANGER

Vodka, Galliano, Orange Juice

OLD FASHIONED

Rye, Sweet Vermouth, Bitters

MONKEY'S LUNCH

Kahlua, Banana Liquor, Cream Milk

ZOMBIE

White Rum, Dark Rum, Triple Sec, Orange Juice, Lemon Juice, Grenadine

PURPLE HEART

Cherry Whiskey, Blue Caracao, Lime Juice, 7up

MUDSLIDE

Kahlua, Baileys, Cream Milk

All Prices Include Tax

• MAINS •

STEAK SANDWICH

6 oz. flatiron steak done to your liking, topped with garlic button mushrooms and crispy onion rings on garlic toast \$16.95

FISH & CHIPS

A house fave! Three pieces of hand-dipped fillets dipped in our signature stout beer batter and served with fresh coleslaw, French fries and tartar sauce \$16.95

TRIPLE DECKER CLUBHOUSE

Chicken breast, smoked cheddar, double thick hand-carved cherry smoked bacon, crisp lettuce, ripe tomato and mayo on your choice of bread \$15.50

CHICKEN FINGERS

Three (3) crispy strips of golden fried chicken served with your choice of side and sweet & sour sauce for dipping \$13.25

• BURGER •

BUILD-YOUR-OWN BURGER

You be the chef! Comes with lettuce, mayo, tomato and your choice of side \$11.95

- | | |
|-------------------------------------|---|
| 1. Pick your patty | 6oz beef burger
5oz chicken breast |
| 2. Choose Your Bun | Regular Kaiser
Cheese Herb Kaiser |
| 3. Now Your Toppings
\$1.95 each | Bacon
Mushroom
Onion Rings
Peppers |
| 4. Say Cheese
\$1.95 each | Swiss
Cheddar
Mozza
Pepper Jack |

Burger served with your choice of French fries or Chef's Daily Soup Selection on an in-house baked Kaiser buns

Add a side Market or Caesar Salad for \$3

• SALADS •

ULTIMATE CAESAR SALAD

Fresh Romaine lettuce tossed in our housemade dressing with chopped bacon, croutons and asiago cheese \$12.95

• APPETIZERS •

OSCARS WINGS

10 of our signature chicken wings tossed in our house favorite sauces (lemon pepper, southern fried, honey garlic or hot) \$13

FLATLANDER RIBS

1 pound of bone-in crispy ribs prepared in a rich lemon garlic butter glaze and sprinkled with coarse sea salt \$11

SPINACH DIP

Delicious mixture of three cheese blend, fresh spinach, onions and artichoke, baked and served with tortilla chips and flat bread \$11

POTATO SKINS

Four crispy garlic potato skins, filled with bacon, cheese and green onion mix served with salsa and sour cream \$12

NACHOS GRANDE

Nacho chips topped with peppers and onions then smothered with cheese and served with sour cream and salsa \$14

Add guacamole \$2.95 or taco beef \$4.95

• **RED WINE LIST** •

5oz | \$5.50 8oz | \$7.75 Bottle | \$25

Peller Estates - Cabernet Merlot
Cooper Moon - Malbec
Cooper Moon - Shiraz

5oz | \$7.75 8oz | \$10.75 Bottle | \$32

Heritage Road Bloodstone - Shiraz
Cono Sur - Cabernet Sauvignon
Apothic Red

• **WHITE WINE LIST** •

5oz | \$5.50 8oz | \$7.75 Bottle | \$25

Copper Moon - Sauvignon Blanc
Peller Estates - Chardonnay
Barefoot - Pinot Grigio

5oz | \$7.75 8oz | \$10.75 Bottle | \$38

Barefoot - Moscato

• **BLUSH WINE LIST** •

5oz | \$5.50 8oz | \$7.75 Bottle | \$25

Gallo - White Zinfandel

• **OSCARS SHOOTERS** •

\$6.25

APPLE PIE

Green Sourpuss, Butter Ripple
Schnapps, Cinnamon

CHERRY CHEESECAKE

Cherry Whiskey, Baja Rosa

BLUE EYED BLONDE

Blue Curacao, Creme de Banana,
Baileys

Ask Server For More Options

• **SCOTCH** •

DOMESTIC \$5.50

TOP SHELF & PREMIUMS

PRICES VARY

• **VODKA** •

DOMESTIC \$5.50

TOP SHELF & PREMIUMS

PRICES VARY

• **WHISKEY & BOURBON** •

DOMESTIC \$5.50

TOP SHELF & PREMIUMS

PRICES VARY

• **COOLERS & CIDERS** •

ORANGE BREEZER \$6.50

STRONGBOW CIDER \$6.50

• **AFTER DINNER DRINKS** •

1oz | \$7

BLUEBERRY TEA

Amaretto, Grand Marnier, Orange Pekoe tea

B52

Kahlua, Baileys, Grand Marnier, Coffee

AFTER EIGHT

Creme de Cacao, Creme de Menthe, Baileys

IRISH COFFEE

Irish whiskey, brown sugar, coffee, whipped cream

TIRAMISU

Frangelico, Vodka, Baileys, Coffee

OSCARS COFFEE

Forty Creek Cream, Forty Creek Whiskey,
Coffee, Whipped Cream