

OUR SALADS

OAKS ITALIAN CHOP 9²⁵

Romaine, Green Beans, Artichoke Hearts, Cannelinis, Soppressata Salami, Smoked Mozzarella, Tomatoes, Capers, Red Onion & Lemon-Oregano Vinaigrette

DUCK CONFIT, SHAVED FENNEL & GRAPEFRUIT 10²⁵

Maple Cashews, Cambozola Cheese, Baby Arugula, Spring Greens and Citrus-Tarragon Vinaigrette

ROASTED BEET, SHERRIED FIG & HUMBOLDT FOG 9²⁵

Golden Beets, Baby Spinach, Toasted Walnuts, Fuji Apple Roasted Beet & Poppy Seed Vinaigrette

RUSTIC GREEK SALAD 9⁷⁵

Cucumber, Tomato, Avocado, Red Onion, Green Bell Pepper, Feta, Mt. Athos Olives, Fresh Mint, Olive Oil & Greek Honey

BABY SPINACH, MUSHROOM & BACON SALAD 9²⁵

Baby Spinach with Black Forest Bacon, Sliced Crimini Mushrooms, Tomatoes, Chopped Egg, Gorgonzola & Mustard-Bacon Vinaigrette

HEIRLOOM TOMATOES & BURRATA 9²⁵

Creamy Burrata, Heirloom Tomatoes, Basil, Shaved Red Onion, Watercress & Garlic Crostini Drizzled w/Grape Must & Olive Oil

TURKEY COBB SALAD 10²⁵

Peppered Turkey tossed with Romaine Lettuce, Black Forest Bacon, Tomatoes, Red Onion, Chopped Egg, Avocado, Bleu Cheese & Lemon-Oregano Vinaigrette

SESAME CHICKEN SALAD 9²⁵

Spring Greens, Watercress & Cabbage, Wasabi Peas, Black Radish Scallion, Snow Peas, Tomatoes & Miso Vinaigrette

CEASAR SALAD 9⁵⁰

Romaine, Olive Oil, Fresh Crushed Garlic, Freshly Grated Parmesan Cheese, Brioche Croutons, Caesar Dressing

Add Lemon Grilled Chicken 3⁰⁰

TUESDAY SAUSAGE NIGHT

Each Tuesday try specially prepared and topped sausages served on a pretzel bun

EVERY WEDNESDAY GRILLED CHEESE NIGHT

Choose from our award winning selection of grilled cheese creations each served with a cup of our Homemade Tomato Bisque

FRIDAY NIGHT TACOS

Every Friday we go south and serve up Tacos, Burritos & Quesadillas

SIGNATURE SANDWICHES

FRESH VEGGIES ON CRANBERRY-WALNUT TOAST 8²⁵

Cucumber, Avocado, Tomato, Shaved Fennel, Red Onion, Artichoke Hearts, Sprouts & Chive Cream Cheese

VEGETERIAN BURGER 11²⁵

Morningstar Farms® Grillers Prime® Veggie Burger, Thousand Island, Shredded Romaine, Tomatoes, Onion and Cheddar Cheese on Toasted Brioche

ULTIMATE B.L.T. 9⁷⁵

Black Forest Bacon, Heirloom Tomatoes, Butterleaf Hearts, Avocado, Creamy Camembert Cheese & Roasted Shallot Aioli on Toasted Sourdough

THE OAKS GRILLED CHEESE 8²⁵

Cranberry-Walnut Bread with Fontina, Extra Sharp Cheddar & Creamy Camembert

HEIRLOOM TOMATOES AND FRESH MOZZARELLA 8⁵⁰

with Basil, Red Onion, a drizzle of Grape Must and Extra Virgin Olive Oil and seasoned with Salt and Cracked Black Pepper on a Baguette
Add Sliced Prosciutto 4⁰⁰; Add Grilled Chicken 3⁰⁰

OVEN ROASTED TURKEY & CAMEMBERT 9²⁵

Vine Ripened Tomatoes, Red Onion, Camembert, Baby Arugula and a Sherried Fig & Shallot Aioli on Toasted Dark Honey Wheat

VEGETARIAN MEATBALL SUB 9²⁵

Vegetarian Meatballs stewed in Homemade Marinara with Roasted Onions, Peppers and Smoked Mozzarella on a toasted French Roll

CHICKEN PICATTA SANDWICH 9²⁵

Picatta Crusted Chicken Breast, Confit Tomatoes, Arugula & White Bean Hummus on a Toasted Rustic Baguette

PULLED SHORT RIB FRENCH ONION DIP 9²⁵

Braised Onions, Horseradish Cream & Truffled Watercress on a Toasted Rustic Baguette with Sherry Au Jus on the side

THE DRY AGED BURGER 11²⁵

A Half Pound of our Dry Aged Blend w/Taleggio Cheese, Black Forest Bacon, Red Onion, Tomato, Baby Arugula & our Smoked Jalapeño-Pineapple Compote on Toasted Brioche

INDIVIDUAL BRICK-OVEN PIZZAS

**Substitute Gluten Free Crust for \$2.00*

BURRATA MARGHERITA 9²⁵

Creamy Burrata, Heirloom Tomatoes, Olive Oil & Fresh Basil Leaves finished with Cracked Pepper

OAKS CHEESE 8²⁵

Homemade Marinara, Mozzarella, Parmigiano-Reggiano, & Oregano

THE OAKS PEPPERONI 10²⁵

Housemade Marinara, Fresh Mozzarella and crispy slices of pepperoni

PANCETTA, CRACKED EGG & CRISPY POTATO 10²⁵

Caramelized Onion, Smoked Mozzarella & White Truffle Oil

OVEN ROASTED FENNEL SAUSAGE & TALLEGIO 10²⁵

Smoked Mozzarella, Crimini Mushrooms, & Green Olive Tapenade

DUCK CONFIT & CAMELIZED ONION 10⁷⁵

Fontina, Crumbled Goat Cheese, Young Arugula, White Truffle Oil & Cracked Black Pepper

JALAPEÑO CHICKEN & PINEAPPLE BBQ 10²⁵

Minced Jalapeño, Red Onion, Smoked Mozzarella & Cilantro

VEGETABLE, WALNUT PESTO & GOAT CHEESE 9⁷⁵

Tomato Confit, Roasted Fennel, Red Onion, Artichoke Hearts & Roasted Peppers

WILD MUSHROOM & TRUFFLE OIL 10²⁵

Homemade Marinara, Mozzarella, Wild Mushrooms and Truffle Oil

VEGETARIAN SAUSAGE WITH THE WORKS 10⁵⁰

Homemade Marinara, Mozzarella, Green Peppers, Olives, Onions and Mushrooms

CHICKEN PESTO 10⁵⁰

Grilled Chicken, Mozzarella, Walnut Pesto, and Red Onion

SUNDAY NIGHT PIZZA SPECIALS

Check in every Sunday evening for a new menu of our latest Specialty Pizza inspirations

CALL FOR DELIVERY

HOT BREAKFAST

SERVED ALL DAY

ITALIAN BREAKFAST SANDWICH 7²⁵

Fried Egg, Pancetta, Fresh Mozzarella
Garlic Oil & Basil Leaves on Tuscan Sourdough

THE OAKS BACON BREAKFAST BURRITO 7²⁵

Three Eggs prepared over-medium with Black Forest Bacon,
Sharp Cheddar & Spring Onion

VEGETARIAN BREAKFAST BURRITO 7²⁵

Three Eggs scrambled, Artichoke Hearts, Roasted Peppers, Red
Onion, Cherry Tomatoes and Fresh Basil
Add Vegetarian Sausage 1⁰⁰

COLORADO HOT SMOKED SALMON BAGEL 9²⁵

Chive Cream Cheese, Red Onion, Cucumber, Sprouts & Tomato
on a Toasted Everything Bagel

BAGEL SANDWICH 8²⁵

Two Eggs prepared over medium with Black Forest Bacon, Sharp
Cheddar Cheese, Shaved Onion, Roasted Red Peppers
Sub Vegetarian Sausage Patties 1⁰⁰

“BISCUITS” AND GRAVY 8²⁵

A toasted Cake Monkey Bacon Scone topped with Homemade
Fennel Sausage Gravy and two Eggs Over Medium

GRANOLA

Granola, Greek Yogurt, Blue Berries 4²⁵

**TRY OUR SIGNATURE
HOUSE COFFEE BLENDS**



COFFEE AND BEVERAGE MENU

THE MORNING CURE, SECOND WIND, GRAVEYARD SHIFT
SUNDOWNER, ORGANIC NEW DAWN,
SINGLE ORIGIN OFFERING OR DECAF

ESPRESSO
MACCHIATO
AMERICANO
AFFOGATO
CAPPUCCINO
LATTE
MOCHA

MIGHTY LEAF SACHET
ART OF TEA LOOSE LEAF
CHAI LATTE

VANILLA, MOCHA OR CHAI FREEZE

REAL ICE CREAM SHAKES

French Vanilla, Chocolate, Chai
Berries & Cream, Peanut Butter Cup

SMOOTHIES

THE DELL ORCHARD

Bananas, Strawberries, Cantaloupe
Greek Yogurt and Orange Juice

THE BEACHWOOD BERRY

Strawberries, Blueberries, Raspberries,
Blackberries, Apple Juice, Milk and Honey

THE FRANKLIN 5

Bananas, Pineapple, Kiwi, Vanilla Yogurt & Blueberries
LIQUID GARDEN

Carrot Juice, Beet Juice, Spinach, Ginger, Apples
Almonds, Honey and Apple Juice

BRONSON SUNRISE

Honeydew Melon, Kiwi, Apple, Beet Juice,
Milk, Honey, Orange Juice and Yogurt

FRESH JUICES

Apple, Orange, Beet, Carrot, Grapefruit, Lemonade

HOUSE ROASTED COFFEES

We proudly offer in-house roasted coffees.

Customize your own Blend or try any of our Single Origin coffees.

We feature these premium Green Beans: Columbia Supremo,

Yemen Mocha, Kenya AA, Ethiopia Yirgacheffe, Costa Rica Doka Estate,
Sumatra Mandheling, Brazilian Serra Negra, Java Estate, Papua New Guinea,
Organic Ethiopia Sidama and Organic Guatemala,



“BEST BACON CHEESEBURGER” - LA WEEKLY“

“FRENCH DIP, A FAVORITE L.A. SANDWICH”-DINE LA

“TOP 5 BURGERS IN LA” - THE LAIST

FEATURED ON FOOD NETWORK AS LA TOP SPOT!

OPEN 7 DAYS

7AM - MIDNIGHT
1915 N. BRONSON AVE.
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