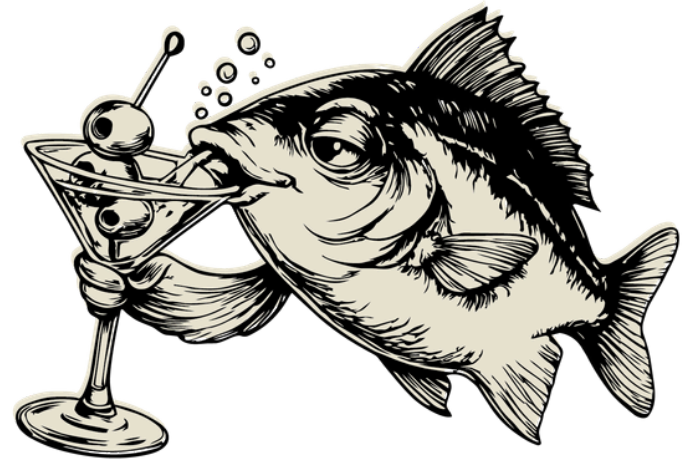


Ox & Olive  
— STEAKHOUSE —



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COCKTAILS

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# MARTINIS

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## THE EVOLUTION OF THE ICON

### MARTINEZ - 1860S 20

Hayman's Old Tom Gin, Italian Vermouth, Maraschino & Orange Bitters

### MARTINI(S) - 1880S 20

#### **The Ox and Olive Martini**

No. 8 Gin, Olive Oil, French Vermouth, Thyme & Lemon

### THE CLASSIC MARTINI 20

J. Rieger Vodka or Gin & French Vermouth

### THE DIRTY MARTINI 20

Belvidere Vodka & Housemade Olive Brine

### MANHATTAN - 1870S 20

Knob Creek Rye, Italian Vermouth & Aromatic Bitters

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## DECADENT INDULGENCES

### VINTAGE NEGRONI 80

70s Beefeater, 70s Campari & Italian Vermouth

### DECADENT MARGARITA 80

Mijenta Añejo, 70s Cointreau & Lime

# “MARTINIS”

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## OUR PLAYFUL INTERPRETATIONS

### “CHOCOLATE MARTINI” - 1950S 20

Woodinville Rye, Ferrand Ambre, Amontillado, Cacao & House Bitters

### “ESPRESSO MARTINI” - 1980S 20

Volcan Reposado, Cafe Amaro, Cold Brew & Smoked Maple

### “FRENCH MARTINI” - 1980S 20

Planetary Pineapple, Blackberry, Port, Pineapple & Lime

### “APPLETINI” - 1990S 20

Del Maguey Vida, Green Apple Cordial, Blanco Vermut & Lime

### “PORNSTAR MARTINI” - 2000S 20

Ketel One, Passionfruit, Vanilla, Coconut, Lime & Champagne

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## DECADENT INDULGENCES

### BALLER MANHATTAN 180

Old Rip Van Winkle 10yr, Italian Vermouth & Bitters

### VINTAGE BIJOU 120

'70s Beefeater, 70s Green Chartreuse, Italian Vermouth & Orange Bitters

# Ox & Olive

— STEAKHOUSE —



## SMALL & TASTY

**BRIOCHE PULL APARTS & CULTURED BUTTER 12**  
add marinated olives + beef & cheddar salami 14

**MINI BRISKET HOT DOGS 13 (2EA)**  
mustard, pickled onion, "relish", milk bread

**STEAK TARTAR "ECLAIRE" 15 (2EA)**  
caper, whole grain mustard, giardiniera, parmesan

**DIVER SCALLOP 14 EA**  
garlic & herb butter, tallow, english peas

**TUNA TARTAR 24**  
smoked soy, rice cracker, tomato, olive oil

**BROILED OYSTER 29 (6EA)**  
onion crunch, chili, citrus, champagne cream

**SHRIMP COCKTAIL 26**  
horseradish, tomato, dill & lemon

**FOIE GRAS TERRINE 27**  
strawberry, kampot peppercorn, yeast waffle

## SALADS

**WEDGE SALAD 24**  
green goddess, beef bacon,  
aged gouda, quail egg

**STONE FRUIT & BEEF "HAM" 27**  
creme fraiche, olive oil, basil,  
black pepper

**BEETS AND DUKKAH 22**  
pomegranate molasses,  
seeds & nuts, white bean,  
chicories



## SEAFOOD

**BLACK BASS 44 / 86 | HALF / WHOLE**  
white wine & lobster emulsion

**SPANISH TURBOT 95**  
vermouth & lemon butter

## STEAK

### SAUCES

"O-1" steak sauce \$6  
horseradish cream \$8  
au poivre \$8

**WAGYU FLANK STEAK (9 OZ) \$44**

**STRIPLOIN (12 OZ) \$52**

**TENDERLOIN (8 OZ) \$54**



**WAGYU FLANK STEAK (9 OZ) \$44**

**SHORT RIB (10 OZ) \$49**

## SIDES

**STEAK FRIES 12**  
sour cream ranch

**WHIPPED POTATO WITH CULTURED BUTTER 12**  
"Loaded" - beef jam, comte cheese, chive 19

**MAITAKE MUSHROOM 16**  
peppercorn madeira

**ONION RINGS 15**  
sour cream ranch

**FARM GREENS "CREAMED" 12**  
parmesan bread crumbs

**BEEF**  
**WITH A**  
**“TAIL TO TELL”**

**GALICIANA 79#**

**BEAR CREEK FARM 74#**

**BEEMAN RANCH AKAUSHI 88#**

**“HANWOO” WAGYU 115#**

**OZAKI WAGYU “PHANTOM WAGYU” 195**

**for a 10oz steak**



# SWEETS

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## MILK CHOCOLATE SOFT SERVE 13

crunchy salt

Add shoe string fries \$6

## BANANA SUNDAE 16

caramel, crispy chocolate, vanilla bean, banana ice cream

*Caramel: tableside pour from saucer*

## “CARROT CAKE” 29

cream cheese mousse, pineapple, pecan praline, brown butter

## CHOCOLATE MILLE FEUILLE 19

vanilla cream, sweet cherry, chocolate ganache, cognac

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