

STARTERS

SOUP OF THE DAY (ask server)
CUP \$6 BOWL \$8

PICKLE PLATE
1/2 PLATE \$4 FULL PLATE \$8

Jamaica pickled egg with an assortment of house pickled vegetables

HARVEST VEGETABLE SALAD \$9.50

Country Line mixed baby heads, assorted seasonal vegetables, vegan green goddess dressing

Add Mary's chicken or tempeh \$3

KALE CAESAR \$9.50

Mixed baby kale, San Joaquin Gold, GF croutons, preserved lemons, spiced pepitas, housemade caesar dressing

Add Mary's chicken or tempeh \$3

HOUSE CURED RAINBOW TROUT SALAD \$14

Soft poached egg, purple fingerlings, sugar snaps, spicy greens, mustard cream

SMALL PLATES

KOREAN TACOS \$8

Two taco's with your choice of protein, kimchi, pickled daikon, Gochujang crème, and a side of Napa slaw.

Protein Choice: Mary's chicken, Alive and Healing Tempeh.

BLUE OAK SLIDERS \$8.50

Two Niman beef sliders, grilled onions, tomato jam, pickled cucumbers, daikon sprouts on a grilled Challah roll

JUNIOR DOG \$5

Niman hotdog, on a warm bun with ketchup and mustard on the side

Add a 1/2 order of fries and fountain drink to Blue Oak Sliders or Junior Dog \$2

MAIN

GRILLED FLATBREAD CHEESE \$10.50 **CHEF'S SPECIAL** \$12

BLUE OAK BURGER \$11.50

Niman beef, Fiscalini cheddar, harissa aioli, spicy greens, house made pickles, tomato, on a grilled brioche bun.

GRILLED CHICKEN BURGER \$10.50

Mary's chicken breast, creamy kale slaw, crispy fried onions, cheddar, citrus aioli, tomato, house-made pickles on a grilled brioche bun

ALIVE AND HEALING TEMPEH \$10.50

Grilled onions, tomato jam, cucumbers, lettuce, housemade pickles on a grilled brioche bun

KALE PANINI \$10

Mixed kale, house made ricotta, and mozzarella cheese, tomato jam, on sourdough

SAUSAGE PANINI \$10.50

Grilled onions, spicy mustard on a bun, with a side salad

Add a 1/2 order of fries and a fountain drink to any to any burger or panini \$2.50

SIDES

FRIES
1/2 PLATE \$4 FULL \$7

MAC & CHEESE \$5

BLUE OAK SIDE SALAD \$5.50

KALE SLAW \$4

HOUSE MADE KIMCHI \$3

COFFEE

Coffee (hot or iced) \$2
Espresso \$2
Cappuccino/Latte \$3
Mocha \$3.50
Extra Shot of espresso \$.50

(Free refill coffee only)

BEVERAGES

Fountain Soda \$2
Tea (Hot or Iced) \$2

(Free refill on fountain Soda & Hot water)

GRAB 'N GO

Izze \$3
Boyland's Soda \$3
San Pellegrino (Sparkling Water) \$2.50
Green Planet (Still Water) \$2.50
Coco Nau \$3.25
Voila Juices \$3.75
San Pellegrino Juices (Sparkling) \$3.75

WINE

Chardonnay \$8 / \$30
Sauvignon Blanc \$10 / \$35
Cabernet Sauvignon \$8 / \$30
Pinot Noir \$10 / \$35

BEER

Sierra Nevada \$6
Dogfish IPA \$6
Hop Cuvee (organic) \$6
Red Trolley Ale \$6
Trumer Pils (local) \$6
Drakes Hefe \$6
Anchor IPA \$6
Baba Larger \$6

BLUE OAK cafe

We proudly support local & sustainable farms to bring you an enjoyable meal.

