



Happy Hour

SERVED DAILY
3PM TO 6PM & 9PM TO CLOSE

Smoked Gouda & Roasted Jalepeño Fondue

WARM PRETZELS SERVED WITH OUR HOUSE-MADE MIRROR POND SMOKED GOUDA FONDUE. 5.99

Caesar Salad

CRISP ROMAINE, SHREDDED PARMESAN, HOUSE-MADE CROUTONS AND OUR CREAMY CAESAR DRESSING. 3.99

Sautéed Brussels Sprouts

BRUSSELS SPROUTS SAUTÉED WITH SMOKED BACON, ONIONS, RED PEPPERS, OLIVE OIL AND PARMESAN CHEESE. 4.99

Sweet Chicken

ALL WHITE CHICKEN TENDERLOINS, FLASH FRIED AND COVERED IN A SWEET THAI CHILI SAUCE. SERVED WITH WHITE RICE. 5.99

Lettuce Wrap**

CHICKEN BREAST SAUTÉED WITH FRESH GARLIC, GREEN ONIONS, PEPPER FLAKES AND GINGER SOY GLAZE. TOPPED WITH DRY ROASTED PEANUTS. SERVED WITH FRESH ICEBERG LETTUCE. 4.99

Fish Tacos

PACIFIC COD, HARDWOOD GRILLED TOMATO SALSA, CHIPOTLE RANCH DRESSED CABBAGE AND PICO DE GALLO. SERVED ON CORN TORTILLAS. 5.99

California Roll

CRAB, AVOCADO, CUCUMBER, ROLLED TIGHTLY IN NORI AND RICE. TOPPED WITH TOASTED SESAME SEEDS. 5.99

Roasted Beet Spinach Salad

FRESH SPINACH, ROASTED RED BEETS, CANDIED WALNUTS AND FRESH CITRUS, TOSSED IN OUR HOUSE-MADE GRAIN MUSTARD VINAIGRETTE AND TOPPED WITH GORGONZOLA CHEESE. 4.99

Fresh Hand Cut French Fries

SERVED WITH OUR SCRATCH MADE CHIPOTLE RANCH DIPPING SAUCE. 3.99

Tempura Prawns

CRISPY TEMPURA BATTERED PRAWNS WITH CHIPOTLE AIOLI AND TOPPED WITH GREEN ONIONS. 5.99

Smoked Gouda & Bacon Mac

PEPPERED BACON, SMOKED GOUDA AND ROASTED PARMESAN BREAD CRUMBS 5.99

Chicken and Cheese Quesadilla

TORTILLA FILLED WITH CHICKEN TENDERS AND CHEESE, TOPPED WITH CILANTRO SOUR CREAM. SERVED WITH HARDWOOD GRILLED TOMATO SALSA AND PICO DE GALLO. 4.99

Steak Bites*

BEEF TENDERLOIN STEAK MARINATED, GRILLED OVER MESQUITE AND APPLE WOOD. GARNISHED WITH A BALSAMIC GLAZE. SERVED WITH SPRING GREENS TOSSED IN BALSAMIC VINAIGRETTE. 6.99

Cheeseburger*

QUARTER POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL. TOPPED WITH CHEDDAR CHEESE, GREEN LEAF, TOMATO AND BERMUDA ONION. SERVED WITH HAND CUT FRIES. 6.99

Artichoke, Spinach & Cheese Dip

A BLEND OF COTIJA CHEESE, ARTICHOKE AND SPINACH. SERVED WITH MADE TO ORDER TORTILLA CHIPS. 5.99

Scratch Made Soup

BOWL 3.99

Hot Scratch Made Donuts

SCRATCH MADE RICOTTA CHEESE AND VANILLA DONUTS, ROLLED IN CINNAMON SUGAR AND DUSTED WITH POWDERED SUGAR. SERVED WITH HOUSE-MADE CARAMEL SAUCE. 3.99

Kobe Beef Sliders

SMOKED GOUDA CHEESE, BOURBON ONIONS, ARUGULA, TOMATOES, GARLIC AIOLI 6.99

\$1.00 off Draft Pints

Draft Beer

BONEYARD, WIDMER HEFEWEIZEN, COORS LIGHT, STELLA ARTOIS, GUINNESS STOUT
ASK ABOUT OUR ROTATING SEASONAL BEERS

Happy Hour Well Drinks

ALL WELL DRINKS 6.25

Happy Hour Featured Wine

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS. 5.25

*Happy Hour Available In The Bar Only. Not Available For Take-Out. No Substitutions.
Not All Ingredients Listed. Must Be Consumed On Premises. Minimum Beverage Purchase Of \$3.29 Per Person.*

*BURGERS AND STEAK BITES ARE COOKED TO ORDER. **RECIPE CONTAINS NUTS.
CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Specialty Martinis

Oswego Grill's Famous Fruit Drop

VODKA WITH YOUR CHOICE OF BLUEBERRY, MANGO, GUAVA, PASSIONFRUIT, PEACH, RASPBERRY OR MIXED BERRY PUREE. ALL HAND MIXED WITH FRESH LEMON. 8.95

Melting Passion

ABSOLUT VODKA AND PASSIONFRUIT PUREE, MIXED WITH OUR HOUSE-MADE FIRE ROASTED JALAPEÑO BLEND. 9.25

Lavender Cosmo

ABSOLUT MANDARIN, PARFAIT AMORE, FRESH LIME, SPLASH OF POMEGRANATE PUREE. SERVED WITH A LAVENDER SUGAR RIM. 9.50

Pear Cosmo

ABSOLUT PEARS, TRIPLE SEC, FRESH PEAR PUREE, CRANBERRY JUICE AND FRESH LIME. 9.25

Ruby Red Sipper

ABSOLUT RUBY, STRAWBERRY PUREE AND FRESH LEMON AND GRAPEFRUIT JUICE. 9.25

Specialty Cocktails

Passionfruit Spritzer

FRESH PASSIONFRUIT PUREE, VODKA AND A SPLASH OF CRANBERRY JUICE, SHAKEN, AND TOPPED WITH SPARKLING WINE. SERVED IN A CHAMPAGNE FLUTE WITH A SUGAR RIM. 7.50

Cucumber-Mint Margarita

SAUZA TEQUILA, TRIPLE SEC, CUCUMBER SLICES, FRESH MINT AND FRESH LIME. SERVED ON THE ROCKS. 8.50

Moscow Mule

MUDDLED MINT AND LIMES, GINGER BEER AND VODKA SERVED IN A COPPER MUG. 8.95

Sweet Manhattan

A TWIST ON A TRADITIONAL MANHATTAN, MADE WITH BULLEIT RYE WHISKEY AND A DASH OF CHOCOLATE BITTERS. 9.75

Apricot Spritzer

APEROL LIQUER, VODKA, PROSECCO, PASSIONFRUIT PUREE AND FRESH LEMON. 7.75

Oswego Rum Punch

BACARDI RUM, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE. SERVED ON THE ROCKS AND FINISHED WITH A FLOATER OF MYERS'S RUM. 9.25

BKF Coffee

BAILEYS, FRANGELICO AND KAHLÚA. TOPPED WITH HOUSE-MADE WHIPPED CREAM. 8.95

Frostbite

VODKA, GIN AND RUM MIXED WITH SWEET & SOUR MIX AND SPRITE. 8.75

Moroccan Coffee

151 RUM, KAHLÚA, BAILEYS IRISH CREAM, COFFEE AND HOUSE-MADE WHIPPED CREAM. 10.00

Fire-Roasted Jalapeño Margarita

SAUZA TEQUILA, TRIPLE SEC, SWEET & SOUR MIX AND A SPLASH OF PINEAPPLE. FINISHED WITH A DASH OF OUR HOUSE-MADE FIRE ROASTED JALAPEÑO BLEND. 8.95

Blood Orange Mojito

BACARDI RUM, FRESH MINT, SIMPLE SYRUP, BLOOD ORANGE JUICE AND LIME JUICE. 9.50

Pomegranate Sangría

PORTILLO MALBEC, POMEGRANATE PUREE, FRESH CITRUS AND HOUSE-MADE INFUSED SIMPLE SYRUP WITH A SPLASH OF SPRITE. 8.95

Oswego Mule

TITO'S HANDMADE VODKA, GINGER BEER, FRESH LIME. 9.50

Draft Beer

BONEYARD
GUINNESS STOUT
WIDMER HEFEWEIZEN
STELLA ARTOIS
COORS LIGHT

ASK ABOUT OUR ROTATING TAPS!

Bottled Beer

BUDWEISER	MICHELOB ULTRA
BUD LIGHT	DEAD GUY ALE
BLACK BUTTE PORTER	CORONA
KALIBER (NA)	
ANGRY ORCHARD HARD CIDER (GF)	
WIDMER OMISSION IPA (GF)	