

Obló

APPETIZERS

ROASTED BRUSSELS SPROUTS \$16

Local organic sprouts served on fennel puree with balsamic Modena glaze & house-made lemon aioli

MUSHROOMS \$16

Crimini mushrooms sauteed in chardonnay wine with shallots, parsley, butter and a touch of cream

CROQUETTES \$16

Deep fried potato croquettes breaded in fine Japanese style panko, filled with Italian ham & mozzarella, served with house-made aioli

ARANCINI \$16

Deep fried Arborio rice balls breaded in fine Japanese style panko filled with creamy gorgonzola cheese served with house-made aioli

FRITTO MISTO \$23

Deep fried tube and tentacles calamari, tiger shrimp & organic Shishito peppers lightly dusted in fancy durum and served with house-made tartar sauce

MUSSELS \$18

Domestic mussels steamed & served in creamy sauce made with shallots, garlic & fresh herbs

SALMON TARTARE \$22

Wild Atlantic salmon marinated in lemon, e.v.o.o. & poppy seeds on a bed of diced organic avocado served with crispy sweet potato chips

OCTOPUS TENTACLE \$23

Spanish Octopus tentacle grilled and served with potato salad, crispy shallots, fried capers & Kalamata olives, drizzled with e.v.o.o. and lemon juice on a bed of purple cabbage

House-made bread 3.50\$

SALAD

ARUGULA SALAD \$18

Wild arugula served with sautéed calamari, oregano & red wine vinaigrette

ICEBERG SALAD \$15

Organic iceberg salad served with crispy wonton & feta cheese in house-made ranch dressing
*Add crispy pancetta or smoked salmon \$8

ENDIVE SALAD \$17

Organic endive leaf tossed with creamy gorgonzola & balsamic Modena vinaigrette

ARTICHOKE SALAD \$17

Organic Tuscan mix salad in red wine vinaigrette served with deep fried artichokes hearts

MAINS

RIBEYE STEAK \$48

12oz grilled grassfed ribeye cut served on a parsnip and potatoes gratin, topped with shallots & brandy sauce & house-made chimichurri

FILET MIGNON \$49

8oz grassfed filet served on top of oatmeal polenta cake, truffle drizzle and topped with beef stock & red wine reduction

LAMB CHOPS \$43

Grilled New Zealand rack of lamb served with golden roasted potatoes, mint sauce & balsamic Modena glaze

CORNISH HEN \$32

Roasted hen with rosemary & garlic with a side of roasted potatoes & vegies

OBLO' BURGER \$24

Ribeye meat patty, crispy onion, brie cheese, grilled Oyster mushrooms & truffle aioli

RIBEYE BURGER \$22

Ribeye meat patty, white cheddar cheese, dill pickles, caramelized onions, lettuce, sesame aioli sauce

VEGAN TOWER \$28

Moroccan couscous, classic ratatouille, San Marsano tomato sauce

SALMON FILET \$42

Wild Atlantic caught served with classic ratatouille with coriander & cherry tomato sauce

SCALLOPS \$42

Wild Alaskan caught dry scallops seared & served with fennel puree, red peri-peri sauce and a side of classic Moroccan cous cous

SHRIMP PLATE \$38

Wild tiger prawns sauteed with garlic & chardonnay wine, served with a side of saffron Arborio risotto

LOBSTER TAIL \$52

Wild Canadian Lobster tail served with squid ink linguine, zucchini, caperberry and cherry tomatoes in Champagne butter sauce.

SEAFOOD PAELLA \$38

Scallops, salmon, tiger prawns, calamari, mussels & clams, all sauteed in white wine with saffron arborio risotto

RISOTTO FUNGHI \$29

Oyster and cremini mushrooms sauteed in chardonnay white wine & served with Arborio risotto

PAPPARDELLE BISON RAGU' \$38

Slow braised bison & veggie ragu' served over egg pappardelle pasta

◆-----◆ COCKTAILS ◆-----◆

THE SPANISH PALOMA \$14

Tequila, manzanilla sherry, grapefruit, blue agave, prosecco

CORNSTAR MARTINI. \$14

Vodka passionfruit puree, lime juice, cane sugar, Madagascar vanilla

BERRIES & CREAM \$15

Vodka, blackberry compote, lemon, yuzu liqueur elderflower, meadow cream

WAITING FOR THE SUN \$14

Chamomile infused tequila, lemon, chamomile sugar ginger, soda water

LA CHUPACABRA \$14

Union Mezcal, chile-infused red bitters, agave, chile oil float

SALT & VINEGAR \$14

Choice of vodka or gin. House-made pickle brine, dry vermouth, pickled pearl onion

AMALFI SIDECAR \$14

Crema di limoncello. cognac, lemon, orange liqueur

OBLO MARTINI \$16

Vanilla-infused vodka, fresh espresso, demerara, Mr. Black coffee liqueur

A GIRL IN EVERY PORT \$15

Sazerac rye whiskey, lemon, yuzu, our spiced port, egg whites

THE MEZCAL SHANDY \$13

Union Mezcal, fresh-made lemonade, pilsner

FRUIT LOOPY. \$14

Clarified milk punch with fruit loops, rum and calvados. Just like mother used to make

ITALIAN STALLION \$14

Amaro Del Capo, Campari, pimento dram, lemon, honey, Sichuan bitters

GOOD FELLAS \$15

Bourbon, Amaro di Angostura, Nonino, Averna absinthe rinse

THE SMOKING GUN \$18

George Dickel Bottle in Bond, Cynar 70, Luxardo Antico, Luxardo Aperitif, smoked just for you

BANANA BREAD OLD FASHIONED. . . . \$14

Banana butter washed Zacapa 23, Banana liqueur, Rucolino amaro

◆-----◆ SOFT COCKTAILS ◆-----◆

FELICE NONNA \$10

Pea flower hibiscus, lemongello and bubbles if you like

SLEEPY TIME SODA \$10

Chamomile sugar, fresh lemon juice, soda water

OBLITERATION \$10

Seedlip Notas de Agave, ginger, honey, yuzu

◆-----◆ BEER (\$8) ◆-----◆

SWIFT STREET AMBER

PACIFIC IPA

Santa Cruz Mountain Brewery

SHIMMER PILSNER

JUGO NUEVO

Discretion Brewery

◆-----◆ WINES ◆-----◆

RED

CABERNET SAUVIGNON (Franciscan) \$12

CHIANTI (La Ginestra) \$13/44

PINOT NOIR (I. Cescon) \$13/46

BARBERA D'ALBA (C. Alberta) \$13/46

ZINFANDEL (Pedroncelli) \$14/48

KORONE CABERNET (Marini) \$14/48

AMARONE (Tezza, 2011) \$107

BRUNELLO MONTALCINO (Fornacina, 2016). \$97

PINOT NOIR (rose rock, 2021) \$81

ZINFANDEL (benovia, 2018) \$93

CABERNET SAUVIGNON (Ridge estate, 2016) . \$120

CABERNET SAUVIGNON (Luis Martini, 2019) . . \$78

WHITE

CHARDONNAY (William hill). \$12

SAUVIGNON BLANC (Husch) \$13/44

SAUVIGNON BLANC (Cloud Bay) \$16/62

VERDE CA' RUPTAE (Moncaro) \$13/46

PINOT GRIGIO (I. Cescon) \$13/46

CHARDONNAY (Integrity, 2018) \$61

CHARDONNAY (Jayson, 2021) \$128

SAUVIGNON BLANC (Integrity, 2021) \$65

ETNA BIANCO (Teresa Eccher, 2018) \$70

ROSE' WHISPERING ANGEL (France) . . . \$12/44

PROSECCO (The Boss) \$12

SPARKLING ROSE' (Bocciamatta) \$13