



HAPPY HOUR

7 DAYS A WEEK, TWICE DAILY
3PM - 6PM AND 9PM - CLOSE

Chilled Prawn Ceviche

CUT PRAWNS TOSSED WITH AVOCADO, CILANTRO, TOMATO, ONION, JALAPEÑO PEPPERS, GARLIC AND FRESH SQUEEZED LIME JUICE. SERVED WITH SEASONED TORTILLA CHIPS. 8.99

Cheeseburger*

QUARTER POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL. TOPPED WITH CHEDDAR CHEESE, LETTUCE, TOMATO AND BERMUDA ONION. SERVED WITH HAND CUT FRIES. 8.99

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. 9.99

Artichoke, Spinach & Cheese Dip

A BLEND OF COTIJA CHEESE, ARTICHOKE AND SPINACH. SERVED WITH MADE TO ORDER TORTILLA CHIPS. 6.99

Hot Fudge Sundae**

VANILLA ICE CREAM TOPPED WITH CANDIED WALNUTS, WHIPPED CREAM, AND A SIDE OF DECADENT HOT FUDGE. 5.99

Fish Tacos

PACIFIC COD, HARDWOOD GRILLED TOMATO SALSA, SHREDDED JACK CHEESE, CHIPOTLE RANCH DRESSED CABBAGE AND PICO DE GALLO. SERVED ON CORN TORTILLAS. 7.99

Caesar Salad

CRISP ROMAINE, SHREDDED PARMESAN, HOUSE-MADE CROUTONS AND OUR CREAMY CAESAR DRESSING. 4.99

Fresh Hand Cut French Fries

SERVED WITH OUR SCRATCH MADE CHIPOTLE RANCH DIPPING SAUCE. 3.99

Crispy Brussels Sprouts

FRIED BRUSSELS SPROUTS WITH PARMESAN CHEESE AND SERVED WITH SRIRACHA AIOLI. 5.99

Scratch Made Soup

BOWL 4.99

Hawaiian Spring Salad**

WILD ORGANIC ARUGULA WITH FRESH STRAWBERRIES, MANGO, PINEAPPLE, POMEGRANATE SEEDS, AND RED PEPPER. TOPPED WITH MACADAMIA NUT CRUSTED GOAT CHEESE. TOSSED IN A LEMON VINAIGRETTE. 6.99

Wagyu Beef Sliders*

HARDWOOD GRILLED AND TOPPED WITH SMOKED GOUDA, BOURBON ONIONS, WILD ORGANIC ARUGULA, TOMATO AND GARLIC AIOLI. 8.99

California Roll

CRAB, AVOCADO, CUCUMBER, ROLLED TIGHTLY IN NORI AND RICE. TOPPED WITH TOASTED SESAME SEEDS. 6.99

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. 4.99

Crispy Chicken and Cheese Quesadilla

TORTILLA FILLED WITH CHICKEN TENDERS, PICO DE GALLO, BARBEQUE SAUCE, AND CHEESE. TOPPED WITH A CILANTRO SOUR CREAM. SERVED WITH HARDWOOD GRILLED TOMATO SALSA. 6.99

Lettuce Wrap**

CHICKEN BREAST SAUTÉED WITH FRESH GARLIC, GREEN ONIONS, RED PEPPER FLAKES AND GINGER SOY GLAZE. TOPPED WITH DRY ROASTED PEANUTS. SERVED WITH FRESH ICEBERG LETTUCE. 6.99

\$1.00 off Draft Beer Pints

Draft Beer

WIDMER HEFEWEIZEN, COORS LIGHT, STELLA ARTOIS, GUINNESS STOUT, BONEYARD RPM IPA, AND MORE .
ASK ABOUT OUR ROTATING SEASONAL BEERS

Happy Hour Well Drinks

ALL WELL DRINKS 7.50

Happy Hour Featured Wine

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS. 7.50

*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 \$3.79 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

Island Oasis

PINEAPPLE RUM AND MYERS DARK RUM SHAKEN WITH PINEAPPLE JUICE, FRESH LIME, AND DEMERARA SYRUP. 12.50

Lavender Cosmo

ABSOLUT MANDRIN, PARFAIT AMOUR, FRESH LIME, SPLASH OF POMEGRANATE PURÉE. SERVED WITH A LAVENDER SUGAR RIM. 10.00

Oswego Grill's Famous Fruit Drop

VODKA WITH YOUR CHOICE OF MANGO, GUAVA, PASSIONFRUIT, PEACH, RASPBERRY OR MIXED BERRY PURÉE. ALL HAND MIXED WITH FRESH LEMON. 10.00

Melting Passion

ROSE CITY VODKA AND PASSIONFRUIT PURÉE, MIXED WITH OUR HOUSE-MADE FIRE ROASTED JALAPEÑO BLEND. 10.00

Specialty Cocktails

Cucumber Breeze

BOMBAY SAPPHIRE GIN, ST.GERMAINE, MUDDLED CUCUMBER, SHAKEN WITH LEMON JUICE AND HONEY SYRUP. FINISHED WITH SODA WATER AND CUCUMBER GARNISH. 12.50

Blood Orange Mojito

BACARDI RUM, FRESH MINT, BLOOD ORANGE JUICE AND LIME JUICE. 10.50

Passionfruit Spritzer

FRESH PASSIONFRUIT PURÉE, VODKA, SPLASH OF CRANBERRY JUICE, SHAKEN AND TOPPED WITH SPARKLING WINE. SERVED IN A CHAMPAGNE FLUTE WITH A SUGAR RIM. 9.00

Basil Berry Smash

BLEND OF BOURBON, FRESH LEMON, BASIL, WILDBERRY PURÉE AND BLUEBERRIES. GARNISHED WITH SWEETENED MIXED BERRIES. 10.50

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. 10.50

Huckleberry Hibiscus

WILD ROOTS HUCKELBERRY VODKA, GINGER BEER, FRESH LEMON AND AN EDIBLE CANDIED RASPBERRY HIBISCUS FLOWER. 11.50

Watermelon Margarita

CAZADORES TEQUILA, MIXED WITH FRESH WATERMELON PURÉE, TRIPLE SEC, AND HOUSE SOUR MIX. SERVED WITH A TAJIN RIM. 12.50

Prickly Pear Cadillac Margarita

CAZADORES TEQUILA, PRICKLY PEAR PURÉE, FRESH LIME JUICE, GRAND MARNIER FLOAT WITH TAJIN RIM. 11.50

Oswego Rum Punch

BACARDI RUM, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE. SERVED ON THE ROCKS AND FINISHED WITH A FLOATER OF MYERS'S RUM. 10.50

Oswego Old Fashioned

MAKER'S MARK, EARL GREY SIMPLE SYRUP, ORANGE BITTERS SERVED ON A BIG BLOCK CUBE. 12.00
*UPGRADE TO ANGELS ENVY FOR \$3 MORE.

Spicy Guava Grapefruit Paloma

CAZADORES TEQUILA, CAYENNE INFUSED GUAVA PURÉE, SPARKLING GRAPEFRUIT SODA, AND A JUICY RUBY GRAPEFRUIT. 11.00

Draft Beer

GUINNESS STOUT
BONEYARD
WIDMER HEFEWEIZEN
STELLA ARTOIS
COORS LIGHT

ASK ABOUT OUR ROTATING TAPS!

Bottled Beer

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
CORONA
MODELO
NA HEINEKEN 0.0
NA GUINNESS 0.0

Refreshers

(non-alcoholic)

PINEAPPLE COLADA
BERRY MOJITO LEMONADE
SWEET SUNSHINE
FLAVORED LEMONADE
SAN PELLEGRINO
TOPO CHICO

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