



Happy Hour

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

Autumn Harvest Salad

FRESH ARUGULA TOSSED WITH ROASTED BEETS,
CHERRY TOMATOES, DRIED BING CHERRIES,
AND BALSAMIC VINAIGRETTE. 6.99

Wagyu Beef Sliders*

HARDWOOD GRILLED AND TOPPED WITH SMOKED GOUDA,
BOURBON ONIONS, WILD ORGANIC ARUGULA, TOMATO
AND GARLIC AIOLI. 7.99

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. 8.99

Artichoke, Spinach & Cheese Dip

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

Fish Tacos

PACIFIC COD, HARDWOOD GRILLED TOMATO SALSA,
CHIPOTLE RANCH DRESSED CABBAGE AND PICO DE GALLO.
SERVED ON CORN TORTILLAS. 6.99

Sweet Chicken

ALL WHITE CHICKEN TENDERLOINS, FLASH FRIED AND
COVERED IN A SWEET THAI CHILI SAUCE.
SERVED WITH WHITE RICE. 6.99

Caesar Salad

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

Crispy Brussels Sprouts

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

Scratch Made Soup

BOWL 4.99

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

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. 3.99

Westwood Pasta

LINGUINI PASTA SAUTÉED IN A WHITE WINE SAUCE
WITH GARLIC, TOMATOES, FRESH BASIL, SPINACH,
FETA AND PARMESAN CHEESE. 6.99

Fresh Hand Cut French Fries

SERVED WITH OUR SCRATCH MADE
CHIPOTLE RANCH DIPPING SAUCE. 3.99

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. 6.99

\$1.00 off Draft 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 7.00

Happy Hour Featured Wine

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS. 7.00

*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

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. 9.75

Autumn Sunrise

STOLI OHRANJ, FIREBALL WHISKEY AND POMEGRANATE PURÉE WITH FRESHLY MUDDLED ORANGE, AND SWEET AND SOUR MIX. SERVED WITH A SUGARED RIM. 11.00

Lavender Cosmo

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

Chocolate Covered Strawberry

ROSE CITY VODKA, WHITE CREME DE CACAO, STRAWBERRY, CREAM AND DRIZZLED CHOCOLATE. 9.25

Melting Passion

ROSE CITY VODKA AND PASSIONFRUIT PURÉE, MIXED WITH OUR HOUSE-MADE FIRE ROASTED JALAPEÑO BLEND. 9.75

Specialty Cocktails

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

Hot Honey Peach Drop

JACK DANIELS, SPICY HONEY SYRUP, FRESH LEMON JUICE SHAKEN WITH PEACH PUREE. 11.50

Spicy Guava Grapefruit Paloma

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

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.

Prickly Pear Cadillac Margarita

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

Grapefruit Pomegranate Sour

KETEL ONE BOTANICAL GRAPEFRUIT VODKA, EARL GREY SIMPLE SYRUP, POMEGRANATE PURÉE AND GRAPEFRUIT JUICE. 11.00

Blood Orange Mojito

BACARDI RUM, FRESH MINT, BLOOD ORANGE JUICE AND LIME JUICE. 10.00

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. 9.50

Huckleberry Hibiscus

WILD ROOTS HUCKELBERRY VODKA, GINGER BEER, FRESH LEMON AND AN EDIBLE RASPBERRY HIBISCUS FLOWER. 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. 10.00

House Hot Buttered Rum

PUSHER'S RUM, HOUSE RECIPE BATTER, HEATED AND SERVED WITH NUTMEG. 11.50

Featuring 24 Local Craft Beers

DESCHUTES BREWERY, PELICAN BREWERY, ECLIPTIC BREWERY, HOP VALLEY BREWERY, AVID CIDER CO., BREAKSIDE BREWERY, BONEYARD BREWERY, PFRIEM FAMILY BREWERS, Z TOWN CIDERHOUSE, CASCADE LAKES BREWING CO., WIDMER BROTHERS BREWERY, PORTLAND CIDER HOUSE, GIGANTIC BREWING, OCCIDENTAL BREWING COMPANY, ROGUE BREWERY, BACKWOODS BREWING COMPANY, DOUBLE MOUNTAIN BREWERY

PLEASE ASK ABOUT OUR SEASONAL FEATURES