

antipasti, formaggio, & salumi

OX CAESAR SALAD 15

Family Style 10 per person
gem lettuce, white balsamic, anchovy, tomato crouton,
Parmesan, basil, capers, evo

INSALATA DI CASA 15

pancetta, organic local greens, Brussels sprouts, pomegranate,
walnut, gorgonzola, aged balsamic

BURRATA D.O.P. 18

grilled artichoke, benza olio, cured olive,
confit heirloom tomato, Noble Bread

NDUJA PANINO 18

ricotta, artichoke, chamomile fermented honey, dandelion

TALEGGIO WHIPPED RICOTTA 16

Bellwether Farm's ricotta, sesame fett'unta,
mint, seasonal fruit

PROSCIUTTO DI SAN DANIELE 22

Parmesan butter, giardiniera

LINZ PRIME BEEF TARTARE* 16

dill tonnato, elderflower vinegar, mirin, brown butter, endive

WAGYU CARPACCIO* 24

black garlic Cipriani, sesame crumble, Parmesan, mustard cress

VEAL MEATBALLS 14

Giusto's polenta, San Marzano tomato, basil, Parmesan

STEAMED MUSSELS 18|28

nduja, fennel, tomato passata

HERB GRILLED OCTOPUS 28

sherried garlic puree, warm potato, celery, fennel

BLUE PRAWN SCAMPI 32

peperoncini butter, herbed pistachio

AFFETTATI MISTI 26

grilled Noble Bread, prosciutto di San Daniele, Levoni D.O.P. cured meats,
seasonal Italian cheese, cured olives, Calabrian butter, Ox mostarda, giardiniera

OX OYSTERS DEL GIORNO* 16

4 each, house mignonette

primi piatti

FATTO IN CASA

Ox Classics

GARGANELLI 24

black truffle butter, speck, Parmesan

GIGLI 18

San Marzano tomato, evo, garlic, basil, Parmesan

RADIATORI ALLA BUTTERA 24

cured pork sugo, broccolini, tomato, burrata, salsa verde

TAJARIN CACIO E PEPE 22

pecorino, toasted black pepper, benza olio

ROSSO CRESTE DI GALLO 26

red wine, dandelion greens, duck sausage,
mushroom, huckleberry

Seasonals

RAVIOLO 26

chicken cacciatore, cavalo nero puree,
artichoke, mushroom sott'olio

GNUDI EN BRODO 22

herbed soffrito, ricotta, fennel giardiniera,
burro marrone, sage

GRANA ORSO ORECCHIETTE 26

lamb nduja, turnip soffrito, mint crumble,
ricotta salata

25 LAYER LASAGNA 32

bolognese, taleggio besciamella, charred broccolini,
Parmesan, San Marzano tomato, whipped ricotta

secondi piatti

BRANZINO* fried herbs, anchovy, salsa verde, fermented grilled stone fruit, breadcrumb 48

ORA KING SALMON* black pepper, dill, porcini, savoy spinach, radish, sake supreme 42

NEW BEDFORD SCALLOPS* cultured ramp butter, turnip, fennel charred endive, caramelized apple puree 48

8oz LINZ RESERVE FILET* crispy evo potato, shallot-thyme crumble, Barolo demi 62

20oz LINZ RESERVE RIBEYE* Jimmy Nardello peppers, charred cipollini onions, aged balsamic 85

BRICK GRILLED CHICKEN *half 34 | full 60*

piadina, arugula, caper vinaigrette, Ox hot sauce, Giusto's polenta, Parmesan fonduta, black pepper

Solitario Bistecca

PLUMA IBERICO DE BELLOTA* 70

12oz DRY AGED FLANNERY BEEF NEW YORK* 90

8oz WAGYU RIBEYE CAP* 125

Bistecca Fiorentina

40oz LINZ RESERVE PORTERHOUSE* 185

Giusto's polenta, arugula, Parmesan

Serves 2-4

Sauces BAROLO DEMI | SALSE VERDE | HORSERADISH CREMA | PORCINI CREMA 5 ea

contorni

ROASTED BRUSSELS 12

apple cider, cresenza fonduta, almond

GIUSTO'S POLENTA, CACIO E PEPE 12

Parmesan fonduta, toasted black pepper, benza olio

ROASTED MUSHROOMS 12

herb butter, pine nut crumble

CALABRIAN ROASTED CAULIFLOWER 12

hazelnut, capers

*Consuming raw or undercooked food may be hazardous to your health. This item may be served raw or undercooked.
We cannot guarantee steaks prepared "medium well" or above.

fat OX

hand-pressed oxtails

19

ODYSSEY

hibiscus vodka, watermelon, lemongrass

CHRISTIAAN'S G&T

compound gin, lemongrass, grapefruit, tonic

SCHOOLHOUSE

Panamanian Rum, strawberry, spiced liqueur, orgeat

BIG RIVER

mezcal, pineapple, saffron, turmeric, peppers

GREEN GOLD

tequila, pistachio, cucumber, chimichurri

PEACH PIT

bourbon, white peach, rhubarb, rose

THE SPICE QUEEN

whisky, chicory, black cardamom, turmeric, vanilla

THE HANDSHAKE*

bourbon, fernet, cola cordial, egg white

zero-proof frescas

COASTAL 12

raspberry, rose, lime, mediterranean tonic

CONFETTI 12

apricot, orgeat, ginger, mint

rinfrescante

SUMMER VINO

Cool down with one of our many vibrant wines.
Ask our sommelier for a refreshing bottle to enjoy with your meal.

beer

NEW WORLD

VALLEY BEER 11

Wren House Brewing Co, AZ, American Lager

MAMA'S LITTLE YELLA PILS 8

Oskar Blues, CO, Czech Pilsner

TOWER STATION 8

Mother Road Brewing Co, AZ, American IPA

TUSCON BLONDE 8

Barrio Brewing Co, AZ, American Blonde Ale

TWO HEARTED 9

Bell's Brewery, MI, American IPA

OLD RASPUTIN 9

North Coast Brewery, CA, Imperial Stout

OLD WORLD

HOEGAARDEN ORIGINAL 11

Brouwerij van Hoegaarden, Belgium, Witbier

MENEBREA AMBRATA 8

Birra Menabrea SpA, Italy, Vienna Lager

MENEBREA BIONDA 7

Birra Menabrea SpA, Italy, European Pale Lager

PERONI NASTRO AZZURRO 7

Birra Peroni, Italy, European Pale Lager

BLEUE 12

Bieres de Chimay, Belgium, Belgian Dark Strong Ale

BUCKLER 7

Non-Alcoholic, Netherlands, Low Alcohol