



SMALL & SHARED

HAMACHI CRUDO* compressed pineapple, yuzu ponzu, radish	22
CHICKEN LIVER PATE strawberry rhubarb preserve, roman focaccia	14
7X BEEF TARTARE* capers, cherry tomatoes, kale, olives	26
APPLE & KALE SALAD candied almond, grana padano, togarashi	17
BURRATA DI STEFANO green peas, mint oil, shishito pepper, pistachio	22
HOUSE MADE POTATO GNOCCHI bacon, asparagus, scallion, egg yolk	29

ENTREES

OAK ROASTED SALMON caramelized sunchoke, brussels sprouts, balsamic	42
OAK ROASTED HALIBUT braised swiss chard, fregola, roasted yeast beurre blanc	43
KOJI MARINATED COULOTTE cabernet sauvignon jus, horseradish cream, pomme purée	39
OAK ROASTED LAMB CHOPS black garlic chili, potato, charred cucumber, goat cheese	44
ROTISSERIE HALF CHICKEN pancetta, sage, sweet potato, broccoli rabe	38
OAK ROASTED MEATBALLS polenta, burrata, tomato sauce, basil	28
OAK ROASTED PORK CHOP artichoke mustard, roasted vegetables, nduja butter	38
300Z MUSHROOM RUBBED DRY AGED RIBEYE* yukons, charred gem lettuce, horseradish, garlic aioli (serves 1-2)	130
OAK BRAISED PORK SHOULDER crispy rice, caramelized colatura sauce, papaya salad (serves 3-5)	88

A 5% market surcharge will be added to all guest checks to help cover increasing costs and support the increase in minimum wage for our dedicated team members.

Parties of six or more will have a 20% gratuity added to the bill.

Please inform us of any allergies you may have so we can ensure a safe dining experience.

*These items may be prepared raw or intentionally undercooked.

Consuming raw or undercooked meat & seafood increases your risk of food borne illness.

1400 Pearl St Boulder, CO 80302 | 303.444.3622 | www.oakatfourteenth.com

WHITE WINE BY THE GLASS

PIERRE SPARR Brut Réserve - Crémant d'Alsace, FR	14/65
VIA ALPINA Pinot Grigio - Friuli, IT	12/55
CHÂTEAU BELA Riesling - Sturovo, Muzla, SK	14/65
FAMILLE DUBARD "Coeur du Mont" Sauvignon Blanc - FR	11/50
LIEU DIT Chenin Blanc - Santa Ynez Valley, CA	15/70
TYLER Chardonnay - Santa Barbara County, CA	16/75

RED WINE BY THE GLASS

BLOODROOT Pinot Noir - CA	14/65
DANIELE CONTERNO Nebbiolo d'Alba, IT	17/80
AGUIJON DE ABEJA Malbec - Patagonia, AR	11/50
CARTELLO Syrah - Alexander Valley, CA	20/95
RONCO DELLE BETULLE Cabernet Franc - Friuli Colli Oriental, IT	18/85
BENCH Cabernet Sauvignon - Sonoma County, CA	15/70

BEER & CIDER

TAP

UPSLOPE - Japanese Style Rice Lager	7
OUTER RANGE - In the Steep Hazy IPA	12

BOTTLE/CAN

UPSLOPE - Oatmeal Stout	9
STIEGL - Goldbräu Lager (16oz)	10
COLORADO CIDER CO. - Ginger Cider Spritz	9
WIBBY - Jibby IPA	9

LOW ALCOHOL

GRÜVI - Golden (.5% ABV)	8
BROOKLYN BREWERY - Special Effects IPA (.5% ABV)	8

SIGNATURE COCKTAILS

OAK MARTINI Reyka vodka or Woody Creek gin, Bergamotto, Chateau, rhubarb & orange bitters	18
THE REDEEMER Santo Grau Itirapuã Cachaça, Amaro Importante, pear, orange, lemon	15
HAKU-CHEW Haku vodka, amaretto, mango HI-Chew, kabosa, togarashi	18
NOT THIS THYME! Reyka vodka, ginger beer, carrot, thyme, OAK aromatic bitters	15
MOJO DOJO CASA HOUSE Suerte Blanco, Domaine de Canton, pomegranate, ginger, lemon, barrel aged bitters, Psychauds	16
GOLDEN RULE Yuzu Sake, Haku vodka, hazelnut, beet, nutmeg, Psychauds	17
ROKU LIKE A HURRICANE Roku gin, Green Chartreuse, Cocchi Americano, Dolin blanc	20
MONTAGNE ROSE Hendrick's, Crème de Noyaux, Suze, lavender, plum, lemon, egg white	18
ACROSS THE ATLANTIC Redemption Rye, Bénédictine, Lillet Rouge, Cocktail Punk OAK aromatic bitters	18
UNDER THE MOMIJI brown butter washed Hibiki Harmony, maple syrup, baking spices, Angostura	38



Please inquire for the full wine or spirits list.

SIGNATURE ZERO PROOF

NAO DE CHAI cut above zero proof mezcal, chai, agave, lime, orange	14
THE MOOD MAKER three spirit social elixir, ginger peach tea, honey, lemon	14
LIVE FROM OAK three spirit livener, orange, lemon, agave, soda	12
SODA, ICED TEA, LEMONADE	3