



SMALL & SHARED

HAMACHI CRUDO*	22
compressed pineapple, yuzu ponzu, radish	
CHICKEN LIVER PATE	14
strawberry rhubarb preserve, roman focaccia	
7X BEEF TARTARE*	26
capers, cherry tomatoes, kale, olives	
OAK ROASTED ASPARAGUS	18
tahini miso, goat cheese	
APPLE & KALE SALAD	17
candied almond, grana padano, togarashi	
BURRATA DI STEFANO	22
green peas, mint oil, shishito pepper, pistachio	
OAK ROASTED OCTOPUS	27
mole coloradito, pepita, maitake, cilantro	
HOUSE MADE POTATO GNOCCHI	29
bacon, asparagus, scallion, egg yolk	

ENTREES

OAK ROASTED SALMON	42
caramelized sunchoke, brussels sprouts, balsamic	
OAK ROASTED HALIBUT	43
braised swiss chard, fregola, roasted yeast beurre blanc	
KOJI MARINATED COULOTTE	39
cabernet sauvignon jus, horseradish cream, pomme purée	
OAK ROASTED LAMB CHOPS	44
black garlic chili, potato, charred cucumber, goat cheese	
ROTISSERIE HALF CHICKEN	38
pancetta, sage, sweet potato, haricot verts	
OAK ROASTED MEATBALLS	28
polenta, burrata, tomato sauce, basil	
OAK ROASTED PORK CHOP	38
artichoke mustard, roasted vegetables, nduja butter	
30oz MUSHROOM RUBBED DRY AGED RIBEYE*	130
yukons, charred gem lettuce, horseradish, garlic aioli (serves 1-2)	
OAK BRAISED PORK SHOULDER	88
crispy rice, caramelized colatura sauce, papaya salad (serves 3-5)	

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, Chareau, 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, Peychauds	16
GOLDEN RULE Yuzu Sake, Haku vodka, hazelnut, beet, nutmeg, Peychauds	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