



APPETIZERS

CHICKEN WINGS | \$12

CHOICE OF STRAWBERRY HABANERO OR
REGULAR BBQ, HOUSE BUFFALO OR THAI SWEET
CHILI

BASKET OF FRIES | \$7

CHOICE OF TWO HOUSE DIPPING SAUCES: BBQ,
RANCH, CHIPOTLE OR BLEU CHEESE
REGULAR, BLACKENED OR TRUFFLE OIL TOSSED

PRETZEL STICKS | \$8

SOFT & CHEWY, SERVED WITH CHIPOTLE
AIOLI & SPICY BROWN MUSTARD

TUNA TARTARE | \$14

DICED AHI TOSSED IN JAPANESE DRESSING
LAYERED WITH AVOCADO & SESAME SEEDS
SERVED WITH PONZU AIOLI, SRIRACHA & CORN
TORTILLA STRIPS

FRIED PICKLES | \$10

KOSHER PICKLE COINS DEEP FRIED IN BATTER
ACCOMPANIED WITH A PEACH HORSERADISH
AIOLI & CAJUN TARTAR SAUCE FOR DIPPING

FIERY CHOKE | \$10

DEEP FRIED ARTICHOKE HEARTS
SERVED WITH AIOLI FOR DIPPING

SALADS

HOUSE SALAD | \$5

FRESH SPRING MIX TOPPED WITH SHREDDED
CARROTS TOMATOES, ONIONS &
CUCUMBERS WITH YOUR
CHOICE OF DRESSING

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH HOUSE
MADE CAESAR DRESSING
SERVED WITH CROSTINIS
WITH CHICKEN | \$10
WITH SESAME CRUSTED SALMON | \$14

GREEK SALAD | \$14.50

SWEET ONION, PICKLED ARTICHOKE HEARTS,
KALAMATA OLIVES, PEPPERONCHINIS, ROASTED
BEETS, CUCUMBERS, SUNDRIED TOMATOES,
AVOCADO, ROASTED RED PEPPER, FETA
CHEESE CRUMBLES, WITH A FETA
VINAIGRETTE DRESSING ON A BED OF MIXED
GREENS

SOUTHWEST COBB | \$14

BLACKENED CHICKEN, ROASTED CORN, RED
BELL PEPPERS, CRISPY TORTILLA CHIPS &
AVOCADO WITH YOUR
CHOICE OF DRESSING

ENSALADA HELENE | \$14.50

TRI-TIP, SHAVED ROASTED BEETS,
FRESH ARUGULA, GOAT CHEESE,
CAMELIZED ONIONS, DRESSED WITH
WALNUT OIL, BALSAMIC GLAZE & CANDIED
WALNUTS

AHI SALAD | \$15

SEARED BLACKENED AHI, AVOCADO,
CUCUMBER WATERMELON, RADISHES,
CARROTS & PICKLED GINGER WITH
JAPANESE DRESSING

OBC FAVORITES

BAJA FISH TACOS | \$15

THREE WAHOO FISH TACOS ON HOUSE MADE
CORN TORTILLAS SERVED WITH MELTED
MOZZARELLA CHEESE, PICO DE GALLO SLAW
& CHIPOTLE AIOLI
A LA CARTE | \$5.5
ADD AVOCADO | \$2

MAC N CHEESE | \$10

ORECCHIETTE PASTA TOSSED IN A CREAMY
MUNSTER CHEESE SAUCE TOPPED WITH
PARMESAN & DRIZZLED WITH TRUFFLE OIL
WITH LOBSTER OR PULLED PORK | \$14

CAULIFLOWER TACOS | \$12

SAUTEED CAULIFLOWER TOSSED IN BLACKENED
SEASONING, TOPPED WITH APPLE CIDER
VINEGAR SLAW ON CORN TORTILLAS
DRIZZLED WITH AN AVOCADO SALSA
A LA CARTE | \$6
ADD AVOCADO | \$2

CHICKEN BITES | \$8 CHILD / \$14 ADULT

CUBED CHICKEN BITES COATED IN A HOUSE
PANKO MIX THEN FRIED GOLDEN BROWN
SERVED WITH RANCH & BBQ SAUCE. CHOICE
OF SALAD OR FRIES



SANDWICHES

ALL SANDWICHES INCLUDE YOUR CHOICE OF SIDE:
HOUSE SALAD, COLESLAW, REGULAR OR BLACKENED FRIES
MAKE THEM TRUFFLE FRIES FOR \$2

PULLED PORK | \$12

TENDER SLOW COOKED PORK SHOULDER WITH
CARAMELIZED ONIONS, TOMATO, PROVOLONE
CHEESE, CHIPOTLE COLESLAW, DRESSED WITH
BBQ SAUCE ON A WAYPOINT BUN

THE Q! | \$13

CREAMY CHEDDAR MAC N CHEESE, SLOW
BRAISED BBQ PULLED PORK & CRISPY ONIONS IN
BETWEEN CHEDDAR CHEESE
MELTED SOURDOUGH

SOUTH OF THE BORDER | \$15

GOLDEN BROWN DEEP FRIED CHICKEN BREAST
TOPPED WITH QUESO PANELA, BACON, RED
ONIONS, HOUSE-MADE AVOCADO SALSA &
SPRING MIX IN BETWEEN A FRESH BRIOCHE BUN

RIBEYE MELT | \$14

RIBEYE, GRILLED ONIONS, MUNSTER CHEESE ON
A HOAGIE ROLL WITH A SIDE OF AUJUS

TRI TIP PANINI | \$13.50

SLOW COOKED & THINLY SLICED WITH
CREMINI MUSHROOMS, PEPPER JACK,
CARAMELIZED ONIONS, SPICY BROWN
MUSTARD & CHIPOTLE AIOLI ON A
CHEWY CIABATTA

B-REAL CHICKEN SANDWICH | \$13.50

FREE RANGE GRILLED BLACKENED CHICKEN
BREAST SERVED ON CIABATTA WITH SWISS
CHEESE, BACON, CHIPOTLE AIOLI, GRILLED
ONIONS, SPRING MIX & TOMATO

CUBANO IN OJAI | \$14

SLOW BRAISED PORK, HONEY CURED HAM,
ROASTED GARLIC, SWISS CHEESE, DILL PICKLES
& SPICY BROWN MUSTARD ON A
FRESH BAKED HOGIE ROLL

SALMON MELT | \$14.50

GRILLED SALMON FILET ON SOURDOUGH
SWISS CHEESE, PESTO AIOLI
SPRING MIX & TOMATO

BURGERS

ALL BURGERS INCLUDE YOUR CHOICE OF SIDE:
HOUSE SALAD, COLESLAW, REGULAR OR BLACKENED FRIES
MAKE THEM TRUFFLE FRIES FOR \$2

WESTERN DRUNK | \$14.50

HOUSE-MADE COLESLAW, CRISPY ONIONS
APPLEWOOD SMOKED BACON, PEPPER
JACK CHEESE, BOURBON BBQ SAUCE ON A
BLACK BURGER BUN

THE FIREHOUSE | \$15

SEASONED PATTY TOPPED WITH PEPPER
JACK CHEESE, APPLEWOOD SMOKED
BACON, FRIED EGG & BABY WILD ARUGULA
IN BETWEEN A GHOST PEPPER AIOLI
SMOTHERED WAYPOINT BUN

DARK SEAS | \$15.25

SEASONED PATTY TOPPED WITH BEER
BATTERED LOBSTER & CRAB BITES,
MUENSTER CHEESE, RED ONION & SPRING
MIX IN BETWEEN A CAJUN TARTAR SAUCE
SMOTHERED BLACK WAYPOINT BUN

THE CLASSIC | \$12.50

SEASONED PATTY, SPRING MIX, CHEDDAR
CHEESE TOMATO & 1,000 ISLAND
ON A BRIOCHE BUN

THROWIN' IT BACK, CAB BURGER | \$14.5

ROSEMARY, THYME & CABERNET
SAUVIGNON REDUCTION, PROVOLONE,
SPRING MIX & TOMATO IN BETWEEN A
PESTO AIOLI SMOTHERED WAYPOINT BUN

CHEAT DAY | \$20

TWO 6OZ PATTIES STUFFED WITH MUENSTER
CHEESE, FRIED EGG, APPLEWOOD SMOKED
BACON JAM, FRIED LOBSTER & CRAB BITES,
THICK CUT BACON, CRISPY ONIONS,
AVOCADO SALSA & SPRING MIX IN BETWEEN
A SECRET SAUCE
SMOTHERED BUN



CRAFT BEER

\$8 PINTS

- #26 14 CANNONS TYRANNICIDE IPA 7.5%
- #27 VICTORY "GOLDEN MONKEY" 9%
- #29 ALESMITH IMPERIAL COFFEE "SPEEDWAY STOUT" 12%
- #30 CENTRAL COAST "PULPIN' AIN'T EASY" DOUBLE HAZY 8.1%
- #31 CENTRAL COAST LUCKY DAY IPA 7%
- #32 ENEGREN BREWING HEFEWEIZEN 5%
- #33 EL SEGUNDO SMOOTH DEEP BLUES IPA 6.8%
- #34 MADEWEST PALE ALE 5.6%
- #35 FLYING EMBERS PINEAPPLE CHILI KOMBUCHA 6.8%
- #36 CENTRAL COAST BREWING PACIFIC SUNRISE KETTLE SOUR 7.5%
- #37 PIZZA PORT SHARK BITE RED ALE 5.8%
- #38 AGUA SANTA MEXICAN STYLE LAGER 4.7%
- #39 M.SPECIAL DOZER BROWN ALE 7.5%
- #40 ISLAND BREWING AVOCADO HONEY ALE 5%
- #41 M.SPECIAL "SABADO TARDE" TANGERINE ALE 4.7%
- #42 14 CANNONS PATIENT PILSNER 4.8%
- #43 TOPA TOPA CHIEF PEAK IPA 7%
- #44 BALCOM CANYON CIDERY IMPERIAL CASCADE DRY HOPPED 8.3%
- #45 EL SEGUNDO NO COMPLY IPA 6.8%
- #50 MODERN TIMES NITRO BLACK HOUSE COFFEE STOUT 5.8%
- #12 LEASHLESS FOAMBALL HAZY IPA 6.3%