



## 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

### 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

## SALADS

### SOUTHWEST COBB | \$14

BLACKENED CHICKEN, ROASTED CORN, RED  
BELL PEPPERS, CRISPY TORTILLA CHIPS &  
AVOCADO

WITH YOUR CHOICE OF DRESSING

### ENSALADA HELENE | \$13

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

## SANDWICHES

### 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

### B-REAL CHICKEN SANDWICH | \$13

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

### TRI TIP PANINI | \$13

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

### SALMON MELT | \$14

GRILLED SALMON FILET ON SOURDOUGH  
WITH SWISS CHEESE, PESTO AIOLI,  
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

### 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

## BURGERS

### WESTERN DRUNK | \$14

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  
CHIPOTLE AIOLI SMOTHERED WAYPOINT BUN

### THE CLASSIC | \$11

SEASONED PATTY, SPRING MIX, CHEDDAR  
CHEESE TOMATO & 1,000 ISLAND ON A  
BRIOCHE BUN CHOICE OF SALAD OR FRIES

### THROWIN' IT BACK, CAB BURGER | \$14.5

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

## OBC FAVORITES

### BAJA FISH TACOS | \$14

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

### 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

### MAC N CHEESE | \$10

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