



APPETIZERS

JALAPENO POPPERS 12

5 cheese blend, cream cheese, and topped with house made applewood smoked bacon bits

OXFORD FRIES 7

House cut fries, garlic truffle, Cajun
Upgrade to sweet potato 1.50

WINGS 15

Buffalo, Sweet & Spicy, or BBQ
Comes with choice of dipping sauce

QUESADILLA 11

Stuffed with cheddar jack cheese, olives, tomatoes, and scallions
Upgrade to chicken 3 or **steak 4

NACHOS 12

Daily made corn tortilla chips, house made cheese sauce, olives, tomatoes, scallions
Upgrade to chicken 3 or **steak 4

BACON DATES 12

Dates wrapped in bacon and deep fried, served with balsamic reduction and a house made serrano aioli

CHICKEN AND STRIPS 12

Served with fries and dipping sauce of choice

PRETZEL BITES 11

Hot salted pub pretzel bites served with stone ground mustard and house made beer cheese

STREET TACOS

Tacos come in portions of three

CHICKEN 14

Cabbage, blackened chicken, black bean salsa, pickled red onions, cotija cheese

STEAK 14

Cabbage, marinated skirt steak, Pico de Gallo, pickled red onions, cotija cheese

FISH 14

Cabbage, white wine and butter, poached cod, mango salsa, pickled red onions, and cotija cheese

SANDWICHES*

FRENCH DIP 17

Toasted French roll with melted garlic butter, thin sliced steak, Swiss cheese, and au jus

CHICKEN BACON AVOCADO 18

Toasted sourdough bread, melted Swiss, applewood smoked bacon, mayo, lettuce, tomato, onion and pickle

REUBEN 17

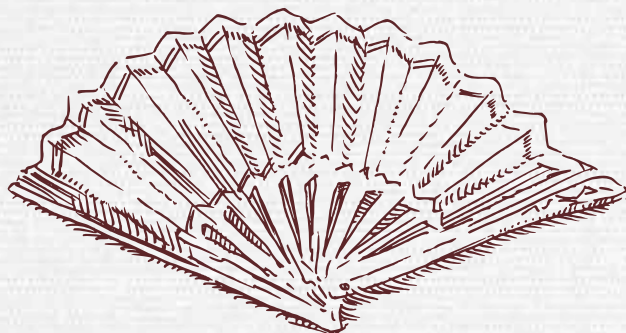
Swilled rye bread, house braised corn beef, sauerkraut, thousand island dressing, and melted Swiss cheese

BLT 16

Toasted sourdough bread with garlic aioli, lettuce, tomato, and applewood smoked bacon
Add avocado for 1.50

CHEESE STEAK 17

Toasted roll with melted garlic butter, thin sliced steak, sautéed veggies, and American cheese



BURGERS*

All burgers are half pound Angus served with lettuce, tomato, onions, and pickles
Add **egg or bacon for 2

**THE OXFORD 17

Applewood smoked bacon, cheddar, and mayo

**THE BROTHEL 18

Avocado, applewood smoked bacon, pepper jack cheese, and house made siracha aioli

**THE GHOST 18

Applewood smoked bacon, ghost pepper cheese, and serrano aioli

**BACON BLUE 18

Blue cheese dressing, blue cheese crumbles, and applewood smoked bacon

**MUSHROOM SWISS 18

Sauteed mushrooms, Swiss cheese, and mayo

**BEYOND BURGER 17

A vegetarian option for our burgers
Cheese and mayo optional

*All burgers and sandwiches come with house cut fries, house salad, Caesar salad, potato salad or coleslaw.
Upgrade to Sweet Potato Fries, Garlic Parmesan Truffle Fries, Cajun Fries or Onion Rings for 1.50

ENTREES

****SURF AND TURF 24**
8 oz Sirloin Baseball Steak and Prawns served with chimichurri sauce on the side

PROSCIUTTO MAC AND CHEESE 18

Prosciutto, shallots, garlic, creamy blended parmesan cheese sauce, white truffle oil, served with garlic bread

JALAPENO BACON MAC AND CHEESE 17

Applewood smoked bacon, jalapeno, garlic, creamy blended cheddar jack cheese sauce, served with garlic bread

FISH AND CHIPS

2 piece 15 | 3 piece 18

Beer battered cod deep fried until golden brown, with fries and tartar sauce

SALADS

Dressings: ranch, blue cheese, honey mustard, 1000 island, balsamic vinaigrette, Italian vinaigrette

Add chicken 3 | Add prawns or **steak 4

SOUTHWEST SALAD 16

Blackened chicken, black bean salsa, diced tomatoes, corn tortilla chips, avocado, and salsa ranch dressing

COBB 18

Shredded chicken, egg, diced tomatoes, olives, blue cheese crumbles, applewood smoked bacon bits, and avocado

CAESAR 12 | Half 6

Chopped Romaine, Caesar dressing, croutons, and parmesan cheese blend

HOUSE SALAD 11 | Half 6

Mixed greens, shredded cheddar jack cheese, diced tomatoes, and croutons

DESSERTS

RASPBERRY WHITE CHOCOLATE CHEESECAKE 9

OXFORD'S FAMOUS BISCOFF PIE 9

Biscoff cream flavored filling with coffee cookie crust, made in house fresh!

****Consuming meat or eggs that are undercooked may increase the risk of food born illness especially if you have a medical condition. Please inform the server of any food allergies. ©US Foods Menu 2023 (3279450)**



3pm - 6pm M-F

HAPPY HOUR

\$2.00 OFF ALL APPETIZERS

**\$2.00 OFF ALL BEER,
WELL DRINKS, AND WINE**

HISTORY

This historic restaurant was built by one of Snohomish's founding families, The Blackman's, in 1890. The structure was originally a general store, servicing miners, loggers, and the everyday needs of the new found Snohomish residents.

The town of Snohomish became a product of history, due to its lumber and mining industry. The Oxford was founded on legends and stories, which hold truth to this day. A pool hall, a speakeasy, and a brothel were just some of the hats that The Oxford has worn over the years. These stories continue to be the foundation of The Oxford and the past residents continue to keep the history and passion alive that started

The Oxford Saloon. The haunted history, of the first residents, keep the past alive with betrayal of the Madam and young brothel girls. It is also a twist of fate, for a moonlighting police officer, turned bouncer who was killed on the cellar stairs, while continuing his plight of protecting.

The past does not fade away, which you will experience at the Oxford. Our previous tenants insist on letting every guest know how unique The Oxford is and what the building meant to the town. Today this establishment stands as a landmark for the city of Snohomish, a call back to simpler times, haunted history, live entertainment, and friendly locals sharing stories over cold beverages and made-to-order hand crafted food. Welcome to The Oxford Saloon and a dip into the past.

