

# OAKLEY'S Bistro

1464 W 86th St 46260-2181 · +13178241231 · Updated: Jan 14, 2026

[View online menu](#)



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## SHARABLES 8

<b>Rosemary French Boule</b>	<b>\$5.75</b>
english sea salt, beef fat candle	
<b>Shrimp Corndog "Beat Bobby Flay" Winner!</b>	<b>\$3.00</b>
bistro honey mustard	
<b>Bacon Wrapped Apricots</b>	<b>\$13.75</b>
tequila-soaked apricots, hickory smoked bacon, jalapeño kumquat, honey glaze	
<b>Tulip Tree Trillium</b>	<b>\$13.75</b>
baked to order, plum ginger marmalade, marcona almonds, crispy lavosh	
<b>Nashville Chicken "Deviled Eggs"</b>	<b>\$10.75</b>
dill pickle, mustard, toasted bread, and paprika filling, calabrian honey mustard, buttermilk fried chicken	
<b>Foie Gras Honey Mousse</b>	<b>\$15.75</b>
sauterne cured, sour cherry jam, bingo spiced cashews, country bread	
<b>Cauliflower Piccata</b>	<b>\$14.75</b>
lemon caper aioli, pine nuts, parsley, pickled carrots, parmesan crisp	
<b>Tennessee "Eggrolls"</b>	<b>\$15.75</b>
pulled pork grits, jalapeño, cheddar, bourbon bbq, "kale cabbage slaw"	

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## STARTERS 4

<b>Lobster Waffle</b>	<b>\$16.75</b>
basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam	
<b>Stracciatella</b>	<b>\$18.75</b>
housemade torn burrata, golden raisins mostarda, fermented fennel, burnt lemon honey, crispy kale, sea salt, roasted almonds, toasted naan	
<b>Prime Rib "Dumplings"</b>	<b>\$16.75</b>
horseradish crème fraiche, beefsteak caper relish, queso fresco, black garlic steak sauce	
<b>Crispy Brussels Sprouts</b>	<b>\$14.75</b>
housemade plum ginger teriyaki glaze, chili crunch, crispy lo mein noodles, cilantro	

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## SOUPS & SALADS 6

<b>Butternut Squash Maple</b>	<b>\$9.75</b>
roasted three squash relish, fennel pepper crema	
<b>Steve's "French Onion Soup"</b>	<b>\$9.75</b>
gruyere cheese and toasted garlic croutons, sherry wine, caramelized onions, chives	
<b>Bistro Soup of the Day</b>	<b>\$9.75</b>
seasonal ingredients	
<b>Brussels Sprout "Caesar"</b>	<b>\$14.75</b>
shaved brussels, charred red onion, cucumber, tomato, smoked pecans, apples, lemon caesar dressing	
<b>Local Beets</b>	<b>\$14.75</b>
red & yellow, frisée, red wine currants, fermented strawberries, roasted walnuts, goat cheese mousse, toasted garlic oat crunch, lavosh	
<b>Baby Iceburg "Wedge"</b>	<b>\$14.75</b>
egg, potato sticks, gorgonzola, sundried tomato, pickled red onion, shaved fennel, smoked ranch	

## ENTRÉES 8

<b>Stanley's Meatloaf</b>	<b>\$28.75</b>
chile jam, whipped potato purée, broccoli, vermont white cheddar cheese, crispy vidalia onion	
<b>Salmon Filet</b>	<b>\$34.75</b>
olive oil poached, butternut squash purée, crispy rosemary potatoes, marinated cucumber, broccolini, local cider & sorghum glaze, smoked onion rings	
<b>Beef Brisket</b>	<b>\$36.75</b>
wild mushroom ragout, cheddar potato latke, ratatouille, artichoke gremolata, blue cheese, miso tomato ketchup	
<b>Smoked Pork Chop</b>	<b>\$34.75</b>
fregola & herb risotto, charred pineapple relish, goat cheese, charred broccolini, gochujang honey vinegar glaze	
<b>Fettuccini</b>	<b>AVAILABLE OPTIONS</b>
sunday tomato sauce, roasted garlic ricotta, pancetta	
	\$22.75
	Add Chicken Artichoke Meatballs:
	\$8.75
<b>Wild Mushroom "Paella"</b>	<b>\$27.75</b>
kale, cherry tomatoes, artichokes, wild mushroom rice, local egg, saffron tomato aioli, goat cheese, pickled shallots, root chips	
<b>Trout</b>	<b>\$38.75</b>
hokkaido squash risotto, green apple pico de gallo, baby vegetables, sundried tomato agrodolce, toasted almonds, cauliflower purée	
<b>Duck &amp; Duck</b>	<b>\$39.75</b>
fennel duck confit, acorn squash purée, crispy polenta, pear scallion relish, pecan crema, butternut sage gastrique	

## SIDES 4

## Roasted Garlic Potato Purée

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## Butternut Sage Risotto

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## Mac-N-Goat Cheese with Pesto

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## Baked Potato Tater Tots - Bacon Sour Cream

## SMALL BITE <sup>1</sup>

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### Shrimp Corndog "Beat Bobby Flay" Winner!

**\$3.00**

bistro honey mustard

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## SOUPS <sup>3</sup>

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### Butternut Squash Maple

**\$7.25**

three squash relish, fennel pepper crema

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### Steve's "French Onion Soup"

**\$7.25**

gruyere cheese and toasted garlic croutons, sherry wine, caramelized onions, chives

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### Bistro Soup of the Day

**\$7.25**

seasonally fresh ingredients, spices

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## SALADS <sup>3</sup>

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### Brussels Sprout "Caesar"

**\$14.75**

shaved brussels, charred red onion, cucumber, tomato, smoked pecans, apples, lemon caesar dressing

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### Mixed Greens

**\$14.75**

goat cheese, carrot, red onion, hazelnuts, cucumber, beets, mustard sherry vinaigrette

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### Baby Iceberg Wedge

**\$15.75**

egg, potato sticks, gorgonzola, sundried tomato, pickled red onion, shaved fennel, smoked ranch

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## TARTS & SANDWICHES <sup>3</sup>

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### Wild Mushroom Tart

**\$13.75**

goat cheese, spinach, tomato fondue, red onion marmalade

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### Crispy Chicken "BLT"

**\$14.75**

bacon jam, lettuce, tomato, dijonnaise, bingo bbq chips

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### Roasted Chicken, Artichoke & Goat Cheese Tart

**\$14.75**

spinach, artichokes, leeks, tomato, fennel fondue, toasted walnuts

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## DESSERTS <sup>3</sup>

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### Crème Brûlée

**\$6.75**

bob's favorite, lemon, blueberry ginger compote

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<b>Chocolate Whiskey Cake</b>	<b>\$5.75</b>
caramelized pineapple relish, chocolate fudge	
<b>Dan's Chocolate Bar</b>	<b>\$6.75</b>
cherry compote	

## CHAMPAGNE & SPARKLERS <sup>5</sup>

<b>Poquito Moscato, Spain</b>	<b>\$18.00</b>
<b>Moletto Prosecco, Italy</b>	<b>AVAILABLE OPTIONS</b>
	Bottle (750ml): \$38.00
	Glass (200ml): \$14.00
<b>Pierre Sparr Crémant d'Alsace Brut Rosé, France</b>	<b>\$56.00</b>
<b>Prosper Maufoux Crémant de Bourgogne Brut, France</b>	<b>\$69.00</b>
<b>Moutard Brut Grande Cuvée Champagne, France</b>	<b>\$94.00</b>

## WHITES | LIGHT <sup>7</sup>

<b>2019 Dopff &amp; Irion Crustacés, Alsace</b>	<b>\$34.00</b>
<b>2021 Pieropan Soave Classico, Italy</b>	<b>\$44.00</b>
<b>2020 Domaine Christophe Mittnacht Pinot Blanc, Alsace</b>	<b>\$46.00</b>
<b>2022 Domaine de Châteaumar Rosé, Côtes-du-Rhône</b>	<b>\$47.00</b>
<b>2021 Tiefenbrunner Pinot Grigio, Italy</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Quartino: \$16.50
	Bottle: \$48.00
<b>2022 Pinia Rosé, France</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Quartino: \$16.50
	Bottle: \$48.00
<b>2021 Dr. H Riesling, Germany</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Quartino: \$16.50
	Bottle: \$48.00

## WHITES | MEDIUM & WELL BALANCED <sup>7</sup>

<b>2021 Rustenberg Stellenbosch Chenin Blanc, South Africa</b>	<b>\$34.00</b>
<b>2022 Southern Right Sauvignon Blanc, South Africa</b>	<b>\$45.00</b>

**2022 Spy Valley Sauvignon Blanc, New Zealand****AVAILABLE OPTIONS**

Glass: \$11.00

Quartino: \$16.50

Bottle: \$48.00

**2020 Domaine Michel Barraud Mâcon Villages Chardonnay, France****AVAILABLE OPTIONS**

Glass: \$12.00

Quartino: \$18.00

Bottle: \$50.00

**2021 Domaine Mardon Quincy White Loire, France****\$53.00****2021 Domaine Chantemerle Chablis, France****\$67.00****2021 Domaine Paul Cherrier Sancerre, France****\$80.00****WHITES | BIG & BOLD** 4**2020 Giapoza Chardonnay, Sonoma****AVAILABLE OPTIONS**

Glass: \$11.00

Quartino: \$16.50

Bottle: \$48.00

**2021 Goldschmidt Singing Tree Chardonnay, Russian River Valley****\$49.00****2020 Mount Eden Vineyards Chardonnay, Edna Valley****\$62.00****2021 Robert Craig Gap's Crown Chardonnay, Sonoma****\$100.00****REDS | MEDIUM** 8**2019 Brotte Création Grosset Cairanne Grenache Blend, France****\$47.00****2021 Black Magnolia Pinot Noir, Willamette Valley****AVAILABLE OPTIONS**

Glass: \$11.00

Quartino: \$16.50

Bottle: \$48.00

**2019 Koyle Gran Reserva Carmenere, Chile****\$49.00****2022 Stoller Pinot Noir, Willamette Valley****\$53.00****2020 Domaine Lafond Lirac Rouge, France****\$58.00****2020 Nicolas Potel Bourgogne Pinot Noir, France****\$62.00****2019 Château du Moulin à Vent Beaujolais, France****\$74.00****2021 Soléna Pinot Noir, Willamette Valley****\$76.00****REDS | BIG & BOLD** 31

<b>2021 Fratelli Revello Barbera d'Alba, Italy</b>	<b>\$46.00</b>
<b>2019 Catena Vista Flores Malbec, Mendoza</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Quartino: \$16.50
	Bottle: \$48.00
<b>2020 Maddalena Cabernet, Paso Robles</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Quartino: \$16.50
	Bottle: \$48.00
<b>2021 Dunham Cellars Three Legged Red, Washington State</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.00
	Quartino: \$18.00
	Bottle: \$50.00
<b>2018 Dandelion Shiraz, McLaren Vale</b>	<b>\$50.00</b>
<b>2020 Sineann Abondante Red, Columbia Valley</b>	<b>\$53.00</b>
<b>2019 Chateau Lescale Bordeaux, France</b>	<b>\$55.00</b>
<b>2021 Massolino Dolcetto d'Alba, Italy</b>	<b>\$56.00</b>
<b>2021 Dashe Zinfandel Vineyard Select, CA</b>	<b>\$60.00</b>
<b>2020 Beckmen Vineyards Cuvee Le Bec, Santa Ynez Valley</b>	<b>\$61.00</b>
<b>2016 Zuccardi Q Tempranillo, Mendoza</b>	<b>\$62.00</b>
<b>2019 Marichal Reserve Tannat, Uruguay</b>	<b>\$62.00</b>
<b>2020 Retromarcia Chianti Classico, Italy</b>	<b>\$64.00</b>
<b>2018 Viña Alberdi Rioja Reserva, Spain</b>	<b>\$66.00</b>
<b>2019 Massaya Terrasses de Baalbeck GSM Lebanon</b>	<b>\$66.00</b>
<b>2018 Malvira Roero Nebbiolo, Italy</b>	<b>\$67.00</b>
<b>2020 Quilt Cabernet, Napa Valley</b>	<b>\$69.00</b>
<b>2020 John H Merriman Rustenberg Bordeaux Blend, South Africa</b>	<b>\$70.00</b>
<b>2018 Day Zinfandel, Sonoma County</b>	<b>\$74.00</b>
<b>2019 Simi Cabernet, Alexander Valley</b>	<b>\$75.00</b>
<b>2019 Beringer Knights Valley Cabernet, Sonoma County</b>	<b>\$77.00</b>
<b>2020 Harvey &amp; Harriet Red Blend, San Luis Obispo County</b>	<b>\$79.00</b>
<b>2020 Neyers Sage Canyon Red, California</b>	<b>\$80.00</b>

<b>2021 Bon Anno Cabernet, Napa</b>	<b>\$83.00</b>
<b>2021 Daou Reserve Cabernet Sauvignon, Paso Robles</b>	<b>\$88.00</b>
<b>2021 Kith &amp; Kin Cabernet, Napa Valley</b>	<b>\$88.00</b>
<b>2019 Domaine Raspail-Ay Gigondas, France</b>	<b>\$108.00</b>
<b>2021 AXR Bordeaux Blend, Napa Valley</b>	<b>\$117.00</b>
<b>2019 My Favorite Neighbor Cabernet, San Luis Obispo County</b>	<b>\$120.00</b>
<b>2018 Robert Craig Mount Veeder Cabernet, Napa</b>	<b>\$140.00</b>
<b>2018 Ashes &amp; Diamonds Mountain Cuvée, Mt. Veeder Napa Valley</b>	<b>\$165.00</b>

## SPECIALTY COCKTAILS 26

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<b>Not Your Mothers Long Island Iced Tea</b>	<b>\$14.50</b>
le reviseur cognac, diplomatica rum, grey goose, aviation gin, mi campo blanco, lemon cordial, spiced honey, orange pekoe, lemon, coke	
<b>Basil Gimlet</b>	<b>\$15.00</b>
square one basil vodka, lime juice, simple syrup, basil	
<b>Pink Guava Mojito</b>	<b>\$15.00</b>
standard royal rum, fruitful pink guava liqueur, lime juice, mint, simple syrup, club soda	
<b>Rhubarb Blush</b>	<b>\$14.50</b>
city of london gin, aperol, lime, rhubarb bitters, orange twist	
<b>Blackberry Tequila</b>	<b>\$14.25</b>
mi campo tequila, vedrenne blackberry liqueur, lime	
<b>White Sangria</b>	<b>\$14.25</b>
bomade lemonade vodka, lemon juice, simple syrup, rosa regale sparkling red	
<b>Ruby Red Martini</b>	<b>\$14.00</b>
absolut grapefruit, pink grapefruit juice, salted rim	
<b>Citron Fizz</b>	<b>\$14.25</b>
bomade lemonade vodka, fiorente elderflower liqueur, lemon juice, club soda	
<b>Blood Orange French 75</b>	<b>\$14.50</b>
city of london gin, blood orange juice, honey simple syrup, prosecco	
<b>Italian Margarita</b>	<b>\$14.00</b>
lazzarone amaretto, mi campo tequila, fresh lime	
<b>Little Italy</b>	<b>\$14.00</b>
bonesnapper rye, cynar, cocchi sweet vermouth, luxardo cherry	

<b>House-Made Barrel-Aged Manhattan</b>	<b>\$14.50</b>
slow & low rye whiskey, cocchi vermouth di torino, scrappy's orange bitters	
<b>Housemade Bourbon Barrel Aged Vieux Carre</b>	<b>\$14.50</b>
copper fox rye whiskey, le reviseur vs cognac, cocchi sweet vermouth, bonal gentiane-quina, scrappy's orange bitters	
<b>Old Fashioned</b>	<b>\$14.50</b>
backbone prime bourbon, simple syrup, 1821 bitters, orange zest	
<b>Bourbon Cherry Soda</b>	<b>\$14.50</b>
monk's road bourbon, campari, cherry simple syrup, lemon juice, soda water	
<b>Korean "Old Fashioned"</b>	<b>\$14.50</b>
bardstown fusion bourbon, plantation pineapple rum, gochujang honey simple, bitter truth bitters	
<b>Eeyore's Requiem</b>	<b>\$16.00</b>
campari, dolin blanc vermouth, city of london gin, cynar, fernet branca, scrappy orange bitters	
<b>Side Car</b>	<b>\$14.50</b>
pierre ferrand 1840 cognac, lemon juice, pierre ferrand dry curaçao, simple syrup, lemon twist, sugar rimmed glass	
<b>Bardstown Sour</b>	<b>\$14.50</b>
bardstown fusion bourbon, simple syrup, fresh squeezed lime, orange bitters, red wine floater	
<b>Paper Airplane</b>	<b>\$14.75</b>
angel's envy bourbon, nonino quintessential amaro, aperol, lemon juice	
<b>Tequila Old Fashioned</b>	<b>\$15.00</b>
casamigos añejo tequila, agave nectar, scrappy's orange bitters, orange zest	
<b>Gold Rush</b>	<b>\$14.00</b>
backbone bourbon, honey simple syrup, fresh squeezed lemon, shaken, served on the rocks	
<b>Rusty Compass</b>	<b>\$15.00</b>
benromach 10yr scotch whiskey, drambuie scotch liqueur, house made cherry liqueur, orange twist	
<b>Aviation Cocktail</b>	<b>\$14.75</b>
aviation gin, fresh lemon juice, lazzarone maraschino liqueur, rothman & winter crème de violette	
<b>Venetian Spritz (The Original Aperol Spritz)</b>	<b>\$13.00</b>
moletto prosecco, select aperitif liqueur, soda water, orange	
<b>Negroni</b>	<b>\$15.00</b>
campari, aviation gin, cocchi sweet vermouth	

## BEERS 14

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**Coors Light**

**Clausthauler N/A**

**Michelob Ultra**

**Daredevil Lift Off IPA**

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**Taxman Brewing Co. Gold Standard Blonde**

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**Taxman Brewing Co. la Maison Farmhouse Ale**

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**Taxman Brewing Co. Deduction Belgian Dubbel**

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**Carlsberg Pilsner**

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**Hofbräu Hefe Weizen**

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**Short's Brew Bellaire Brown**

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**Great Lakes Brewing Co. Dortmunder Gold Lager**

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**Founders Brewing Co. Breakfast Stout**

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**Fat Head's Brewery Head Hunter IPA**

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**Lost Coast Brewery Tangerine Wheat**

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## **COFFEES & TEAS** <sup>1</sup>

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**Tea Temptations**

**\$6.25**

seasonally selected tea sachets by Big T NYC

## **OAKLEYS BISTRO SPECIAL BLEND** <sup>4</sup>

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**Coffee**

**\$5.75**

**Espresso**

**\$5.25**

**Cappuccino**

**\$5.75**

**Latte**

**\$5.75**