

MEZCAL

OXLEY HOUSE
COCKTAIL BAR & RESTAURANT

CRAFTED APPALACHIAN COMFORT

For current hours of operations visit our website at www.tygarthotel.com/dine or scan the QR code with your phone.



(304) 924 - 4279
206 Davis Avenue
Elkins, West Virginia 26241

GATHER & GRAZE

Small plates · sharable starters

MOUNTAIN BACON BOMBS 6
Diced bacon, cheddar cheese mix, stuffed in a potato croquette and fried. Served with Chef's Zesty Sauce.

MOUNTAIN HOLLER PORK ROLL 6
House-braised pulled pork, sauteed onion, peppers, and stuffed spinach rolled in a fried egg roll wonton, topped with pickled onions. Served with honey mustard.

WARM BLT DIP 7
Cheesy warm dip mixed with crispy bacon and shredded cheddar cheese garnished with tomatoes & scallions. Served with crostini.

FRIED FLORETS 8
Fried cauliflower and broccoli florets tossed with bacon, dried cranberries, spiced walnuts, and house seasoning. Served with Chef's Zesty Sauce.

HOUSE BEVERAGES



3.50

LEMONADE · FRESH BREWED SWEET TEA · UNSWEET TEA · SPRITE · COKE DIET COKE · COKE ZERO · ROOT BEER DR. PEPPER · FANTA ORANGE

CRAFT REFRESHERS

Mocktails · Alcohol Free

8.00

BLUEBERRY LAVENDER LEMONADE
Blueberries · Lavender Simple Syrup · Lemon Juice

PINEAPPLE BLUEBERRY-RITA
Blueberries · Lime Juice · Pineapple Juice · Pineapple

MOUNTAIN BERRY FIZZ
Fresh Mixed Berry Puree · Lemon Juice · Simple Syrup · Club Soda

HONEY PEACH FIZZ
Peach Nectar · Honey Syrup · Fresh Lemon · Ginger Ale

NOWADAYS

Turn any Mocktail into a THCocktail

2.5MG THC SHOT 4
5MG THC SHOT 6

GARDEN & GRAIN

MOUNTAIN BERRY MEDLEY SALAD 9
Spring mix, sun-dried cranberries, blackberries, feta cheese, and house-candied walnuts. Served with housemade Catalina dressing.

OXLEY CHEF SALAD 16
Mixed greens, pepperoni, salami, sliced provolone cheese, red onion, cucumber slices, olives, and shredded mozzarella. Served with housemade Italian Vinaigrette.

HOUSE SALAD 8
Mixed greens, red onions, cucumbers, bell peppers, shaved parmesan, and herb croutons. Served with housemade ranch dressing.

HOUSEMADE DRESSINGS
Catalina · Italian Vinaigrette · Ranch · Bleu Cheese

HEARTH-BAKED FOCACCIA BREAD BASKET

6.00

Oven baked focaccia brushed with herb-infused olive oil, finished with flaky sea salt and served with our Chef's seasoned dipping oil.

SOUP & COMFORT

ITALIAN TUSCAN SOUP 6
Hot Italian sausage with diced potatoes, yellow onion, carrots, and hearty kale in a cream broth. Served with focaccia bread.

COAL MINER'S SOUP 6
Hearty smoked ham and navy bean with diced yellow onion, celery, and carrots in savory ham stock. Served with honey butter cornbread.

CHEDDAR & AMERICAN GRILLED CHEESE 4
Texas toast loaded with cheddar and American cheeses grilled to perfection.

Rooted in Appalachian tradition, Oxley House serves elevated comfort classics crafted with care, quality ingredients, and a deep respect for the region we call home.

CRAFTED FLATBREADS & COASTAL BITES

- MOUNTAIN SMOKED FLATBREAD** 14
Flatbread with marinara topped with pepperoni, salami, smoked ham, and mozzarella.
- MARGARITA FLATBREAD** 10
Flatbread with marinara topped with cherry tomatoes, basil, and mozzarella.
- SHRIMP COCKTAIL** 10
Six jumbo shrimp served with cocktail sauce.
- BACON WRAPPED SHRIMP SKEWERS** 10
Six jumbo bacon wrapped shrimp served with cocktail sauce.

TOSSED & SAUCED

Served with celery & ranch dressing

- MOUNTAIN HOUSE WINGS** 6ct. 12 12ct. 16
Golden-fried jumbo wings tossed in your choice of our housemade sauces.
- BONELESS HOUSE WINGS** 6ct. 8 12ct. 12
Golden-fried boneless wings tossed in your choice of our housemade sauces.
- BACKCOUNTRY SHRIMP BITES** 6ct. 10 12ct. 18
Tender shrimp grilled and tossed to order in your choice of our housemade sauces.

HOUSEMADE SAUCE

*Garlic Parmesan · Buffalo Ranch
Sweet Thai Chili · Barrel Aged Whiskey BBQ
Coal Camp Heat*

SIGNATURE BURGERS

Served with house-cut french fries.

- APPALACHIAN BURGER** 17
Chuck and brisket mix cooked to your preferred temperature topped with candied bourbon bacon, cheddar cheese, caramelized onions, drizzled with our housemade whiskey BBQ on a toasted brioche bun.
- BLACK & BLEU BURGER** 16
Blackened seasoned chuck and brisket mix cooked to your preferred temperature topped with bleu cheese, caramelized onions, and garlic aioli on a toasted brioche bun.
- CLASSIC CHEESEBURGER** 16
Chuck and brisket mix cooked to your preferred temperature, your choice of cheese, with lettuce and tomato on a toasted brioche bun.
- ADD BACON TO ANY BURGER** 2
- CHOICE OF CHEESE**
Cheddar · American · Bleu Cheese · Provolone

Gluten free buns available upon request for 2.00.

CHEF CRAFTED HANDHELDS

Served with house-cut french fries.

- FRENCH DIP** 26
Shaved prime rib marinated in au jus on a toasted hoagie bun with horseradish sauce. Served with a side of au jus for dipping.
- PULLED PORK SANDWICH** 15
House-braised pulled pork tossed in our housemade whiskey BBQ sauce on a toasted brioche bun.
- MEATLOAF SANDWICH** 14
Slice of Chef's meatloaf on a slice of Texas toast topped with gravy.
- MIXED BERRY JAM BLT** 14
Mixed berry jam spread on Texas toast, loaded with bacon, fried green tomatoes, and romaine lettuce. Served with house cut fries.

SUBSTITUTE

**ONION RINGS OR SWEET POTATO FRIES
TO ANY BURGER OR HANDHELD**

1.50

DRAFT BOTTLE & CAN

LOCAL · DOMESTIC
IMPORT · DRAFT

**DOMESTIC
5.00**

BUDWEISER
BUD LIGHT
BUSH LITE
COORS LITE
MICHELOB ULTRA
MICHELOB ULTRA ZERO
MILLER LITE
YUENGLING LAGER

**IMPORTS
6.00**

HEINEKEN
CORONA
MODELO ESPECIAL
NEGRA MODELO
GUINNESS
BLUE MOON

**LOCAL
7.00**

BIG TIMBER
BREWING BLONDE
BIG TIMBER
BREWING COUNTRY
ROADS
BIG TIMBER
BREWING IPA
BIG TIMBER
BREWING PORTER

*Must be 21 years of age
to purchase alcoholic
beverages. Government
issue ID required.*

*PLEASE DRINK
RESPONSIBLY*

*Our draft beers change seasonally.
Remember to ask your server about our current craft beer selections.*

APPALACHIAN PLATES



- BACKWOODS CHICKEN & VEGGIE PIE** 15
Herbaceous diced chicken mixed with onion, peas, carrots, and celery in a hearty cream sauce topped with a flaky puff pastry. Served with your choice of one side.
- COZY CABIN MEATLOAF** 18
Two slices of Chef's housemade meatloaf with beef gravy. Served with your choice of two sides.
- MOUNTAIN HEARTH BEEF TIPS** 18
Tenderloin bites pan-fried to your preferred temperature with country style mushroom and onion gravy. Served with your choice of two sides.
- SOUTHERN HOMESTEAD CHICKEN FRY** 20
Buttermilk-marinated, butterflied chicken breast, hand-breaded to order and fried crispy. Served with your choice of two sides.

RUSTIC FIXINGS

CHOICE OF SIDES

- ROOT VEGETABLE BLEND
- GREEN BEAN ALMONDINE
- POTATO PUREE
- MOUNTAIN HARVEST WILD RICE *(Almonds & Dried Cranberries)*
- HAND CUT FRENCH FRIES
- ONION RINGS 1.50
- SWEET POTATO FRIES 1.50
- BACON MAC & CHEESE 4.00
- HOUSE SALAD 2.50

BUTCHER'S SELECTION

OXLEY HOUSE FILET
House-seasoned 8oz. handcut filet grilled to your preferred temperature. Served with your choice of two sides.

34.00

OXLEY HOUSE RIBEYE
House-seasoned 12oz. handcut ribeye grilled to your preferred temperature. Served with your choice of two sides.

37.00

BUTCHER ADD-ONS

AU POIVRE STEAK
(black pepper seasoned served with brandy cream sauce)

4.00

SAUTÉED MUSHROOMS & ONIONS

3.00

BACKCOUNTRY ENTRÉES

- OAK BARREL BRISKET BEEF STROGANOFF** 24
Thin-sliced brisket and mushrooms tossed with egg noodles in a savory bourbon cream sauce. Served with honey butter cornbread.
- APPLE-KISSED PORK CHOP** 25
24-hour cider-brined chop with house seasoning, grilled, and oven-finished. Served with your choice of two sides.
- MOUNTAIN BBQ PLATTER** 26
House-braised pulled pork & smoked brisket. Served with housemade honey butter cornbread and your choice of two sides.
- CARAMELIZED BOURBON WALNUT TROUT** 28
Trout filets with a caramelized bourbon walnut crust, pan-fried and oven-finished. Served with your choice of two sides.

PAIRED OURS

- OXLEY FASHION** 13
Muddled Dark Cherries & Orange • Bullock WV Bourbon • Chocolate Bitters Sugar Cube
- CHERRY NEGRONI** 13
Bullock Gin • Campari • Sweet Vermouth • Cherry Liqueur Orange Peel • Cherry
- SIDECAR** 12
Cognac Citrus Mixture Lemon Juice • Orange Liqueur Cointreau
- OXLEY MANHATTAN** 12
Bullock Rye • Sweet Vermouth Angostura Bitters • Cherry

CRAFTED COCKTAILS & WINES



JUICED & SHAKEN

OXLEY BLUES 13

Patron · Lime Juice · Cointreau
Blue Curacao · Mint Rimmed ·
Coconut Flakes

EMPRESS OF LAVENDER 14

Empress Gin · Lavender Syrup ·
Lemon Juice

BERRY BREEZE PUNCH 13

Scotty Vodka · White Rum ·
Mixed Berry Puree · Pineapple
Juice · Club Soda · Lemon

OXLEY 32 OZ. RUM BUCKET

Bacardi Light Rum · Coconut
Rum · Pineapple Juice · Orange
Juice · Cranberry Juice · Grenadine
Pineapple · Orange · Maraschino
Cherries

15.00

Includes souvenir bucket

FRESH & FIZZY

APEROL SPRITZ 12

Aperol · Prosecco · Club Soda ·
Orange Slice

MIXED BERRY HONEY SPRITZ 12

Vodka · Mixed Berry Puree ·
Honey Syrup · Lemon · Prosecco

IL TRAMONTO LIMONCELLO SPRITZ 12

Il Tramonto Limoncello · Club
Soda · Prosecco · Lemon

MOON FLOWER MOON BREWS

BLACK CHERRY LEMONADE · LAVENDER LEMONADE

5MG THC 6

10MG THC 10

CREAMED & SPICED

MOCHA WHITE RUSSIAN 13

Tito's Vodka · Kahlua Coffee
Liqueur · Chocolate Syrup ·
Heavy Cream · Cocoa Powder

CROWN APPLE HOT TODDY 12

Crown Apple · Honey Syrup ·
Lemon Wedge · Cinnamon Stick

CROWN CHOCOLATE COFFEE 14

Tygart Community Blend Coffee
Crown Chocolate · Coffee Liqueur
Vanilla Extract · Heavy Cream ·
Whipped Cream

COFFEE BOULEVARDIER 13

Johnny Walker Black Scotch ·
Campari · Coffee Liqueur · Dry
Vermouth · Orange Slice

WINE SELECTION

Price listed as Glass / Bottle

RED

BONANZA CABERNET SAUVIGNON, CA	12 35
FRANCISCAN CABERNET SAUVIGNON, CA	10 30
DAOU PESSIMIST RED BLEND, CA	14 40
TERRAZAS MALBEC, ARGENTINA	13 38
GREENWING PINOT NOIR, OR	13 38
MURPHY GOODE MERLOT, CA	10 30
OLD SOUL ZINFANDEL, CA	11 32
CONUNDRUM BLEND, CA	10 30
LOUIS JADOT BEAUJOLAIS, FRANCE	14 40
PENFOLDS MAX'S CABERNET SAUVIGNON, AUSTRALIA	15 50
QUILT NAPA CABERNET SAUVIGNON, CA	70

WHITE

RISATA PROSECCO, ITALY	10 30
CHANDON BRUT, CA	15 45
WILLIAM HILL CHARDONNAY, CA	10 30
SEGHEISIO SONOMA CHARDONNAY, CA	14 40
CHATEAU ST. MICHELLE RIESLING, WA	9 25
SEVEN HILLS SAUVIGNON BLANC, CA	11 32
SQUEALING PIG SAUVIGNON BLANC, NEW ZEALAND	12 35
PINE RIDGE CHENIN BLANC/VIOGNIER, CA	12 35
EOS MOSCATO, CA	10 30
OKO PINOT GRIGIO, ITALY	12 35
FLEURS DE PRAIRIE ROSE, FRANCE	11 32