

Luka's



Oakland

est. 2004

SNACKS

LUKA'S FRIES Belgian-style . chipotle aioli . herbed aioli . ketchup \$6
CRISPY CATFISH & KALE cornmeal fried . kale . spicy remoulade \$14
SPICY KOREAN CHICKEN WINGS 6 wings . gochujang sauce . coleslaw \$12
STREET CART CORN fresh lime . aioli . cotija cheese . arbol chile \$5

SALADS

MIXED GREEN SALAD
mixed lettuces . pickled red onions . radishes . boiled egg . vinaigrette \$6
add grilled chicken \$5 or add grilled salmon \$7
BEET & APPLE SALAD
roasted beets . fuji apples . arugula . chèvre . candied walnuts . citrus vinaigrette \$9
add grilled chicken \$5 or add grilled salmon \$7
GRILLED CHICKEN COBB SALAD
bacon . avocado . tomatoes . boiled egg . pt. reyes blue \$14
GRILLED SALMON SALAD
mixed greens . pickled onions . avocado . preserved meyer lemon . vinaigrette \$15
SHRIMP LOUIE
shrimp . tomato . avocado . onion . butter lettuce . Louie dressing \$15

SANDWICHES

FRIED CHICKEN SANDWICH spicy slaw . aioli . brioche bun \$14
MEATLOAF SANDWICH pork, beef, chicken . bacon . aioli . spicy slaw . brioche bun \$14
ARGENTINE GRILLED CHICKEN grilled onion . provolone cheese . aioli . chimichurri \$14
LUKA'S BURGER & FRIES half-pound chuck and sirloin burger, lettuce, tomato, and onion \$14
ADD provolone, gruyere, aged white cheddar 1.5, pt. reyes blue 2, smoked applewood bacon 2, avocado 3, mushrooms 1, grilled onions 1.5, over easy egg 2, gluten-free bun 1, sub grilled chicken 1

MAINS

STEAK FRITES
all natural angus bavette steak . frites . garlic-herbed butter . pickled onions \$20
BEER BATTERED FISH & CHIPS
Alaskan Cod . frites . cabbage slaw . tartar sauce \$15
GRATINEED "MAC & CHEESE"
gruyere . parmesan . provolone . aged cheddar . leeks \$15
add bacon 2, mushrooms 1
SOUTHERN FRIED CHICKEN
fried leg & thigh . mashed potatoes . baby carrots . mushroom gravy \$16
BACON-WRAPPED MEATLOAF
pork, beef, chicken . bacon . baby carrots . mushroom gravy . mash or grits \$16
CAROLINA SHRIMP & GRITS
white hominy grits . sautéed shrimp . spicy bacon-infused gravy . kale . cherry tomato . up egg \$15
BBQ BABY BACK RIBS
pork ribs . housemade bbq sauce . macaroni salad . grilled corn \$16
CRISPY SKIN SALMON
grilled salmon . arugula . pickled onion . summer vegetable succotash \$20

SIDES all \$5

SAUTEED KALE
BUTTER ROASTED CARROTS
MASHED POTATOES *add mushroom gravy \$2*
SUMMER VEGETABLE SUCCOTASH

SWEET TREAT

MINI CHURROS cinnamon . sugar . chocolate dipping sauce \$5

LOCAL BEERS

16 OZ CANS EACH
ALAMEDA ISLAND hazy IPA \$6
FACTION "Penske File" pale ale \$6
TEMESCAL Vienna Lager \$6
EAST BROTHERS oatmeal stout \$6
LINE 51 IPA (22oz bottle) \$9
LAGUNITAS LIL SUMPIN (12oz bottle) \$7
GOLDEN STATE CIDER \$8

MORE BEERS

PACIFICO lager \$4
RED STRIPE lager \$4
PABST BLUE RIBBON 22oz \$5
MILLER HIGH LIFE 12oz \$5
MODELO ESPECIAL 12oz \$5
GUINNESS 15oz \$7
STELLA ARTOIS 12oz \$6
ERDINGER N/A 12oz \$6

COCKTAILS TO GO

	Single/Spitcher
MARGARITA	\$7/\$30
STRAWBERRY MARGARITA	\$8/\$35
MEZCAL MARGARITA	\$9/\$40
CADILLAC MARGARITA	\$9/\$40
GREEN HORNET	\$8/\$35
BLOODY MARY	\$7/\$35
PALOMA	\$7/\$30
<i>pitchers serve 5</i>	
NEW YORKER #1	\$10/\$25
MERRITT MARTINI	\$10/\$25
<i>martini pitchers serve 3</i>	

MOJITO \$7
GIN & TONIC \$6
RUM & COKE \$6
SAM'S MAI TAI \$8
GREYHOUND \$8

BOTTLED WINE

Sparkling
J. LAURENS Languedoc \$25
FEUILLATTE Champagne \$40

White Wine
PICPOUL Hugues Beauvignac \$20
CHARDONNAY Denante, Macon \$25
SAUVIGNON BLANC Andrew Rich \$25

Rosé Wine
GRENACHE Esterelle, Provence \$20
SPARKLING CABERNET Gassac \$30

Red Wine
TEMPRANILLO Altanza, Rioja \$20
SANGIOVESE Polesio, Italy \$20
ZINFANDEL Folie a Deux, Dry Creek \$20
PINOT NOIR Hess, Napa Valley \$30
SYRAH Unti, Dry Creek \$25
CABERNET SAUVIGNON
Monticello, Napa Valley \$30

NON-ALCOHOLIC

Cold Brew Coffee \$3.5
Sparkling Lemonade \$3.5
Mexican Coke \$3.5
Squirt \$3.5
Cock & Bull Ginger Beer \$4
San Pellegrino Sparkling Water \$4
Diet Coke or Sprite \$3

510.451.4677

HOURS: 11:30AM - 10:00PM

**PICK UP
& DELIVERY**
Caviar & DoorDash