



# SHAKEWELL

## SMALL PLATES & SHAREABLES

- Marinated Olives** garlic, rosemary, fennel, citrus 8  
**House Pickles** seasonal vegetables, garlic, dill, turmeric 5  
**Coca Bread** spanish style focaccia, za'atar, arbequina olive oil 8  
**Chipotle Hummus** spanish style focaccia, pinenuts, smoked paprika, arbequina olive oil 12  
**Avocado Toast** focaccia, poached egg, arugula, pickled onion, piment d'espelette 9  
**Arugula & Little gems** roasted beets, cucumbers, fennel, pickled onions, toasted sunflower seeds, basil vinaigrette 14 **add** crispy chicken, roasted chicken, prawns or falafel 7 harissa tofu 4  
**Burrata & Serrano Ham** strawberries, wild arugula, grilled levain, calabrian chili honey, artisan balsamic **small** 14 **large** 24

## BREAKFAST & LUNCH

- Chicken & Churros** fried spiced chicken breast, buttermilk syrup 25  
**Baked Grits** oven roasted shrimp, chili-tomato sauce, parmesan, green onions 24  
**Shakshuka** moroccan baked eggs, roasted peppers, chickpeas, herbs, feta, levain toast 23  
**French Toast** levain, banana, strawberries, buttermilk **one piece** 9 **two pieces** 16  
**2 Eggs "your way" breakfast** crispy potatoes with chimichurri, arugula, grilled levain toast. Choice of ham, housemade chorizo patty, bacon, vegan sausage or fried chicken 25  
**Frittata** roasted cauliflower, spinach, caramelized onions, parmesan, crème fraiche, arugula piquillo sauce, grilled levain 20  
**W.O.R. Salmon Flatbread** crème fraiche, arugula, pickled wild mushrooms snap peas, chili oil, fennel pollen, sea salt 19  
**Fried Chicken Sando** calabrian chili honey, cabbage-jalapeño slaw, aioli, challah roll. choice of side salad, fruit or potatoes 24  
**Crispy Porkloin Torta** smoked ham, pepper jack, dijon mayo, pickled jalapeños, french roll. choice of salad, fruit or potatoes 24  
**Vegan Bowl** harissa marinated tofu, stewed gigante beans, quinoa, avocado, cabbage, jalapeño slaw, roasted veggies, pickled onions 24

## PAELLAS

- Chicken & prawn** white gulf prawns, roasted chicken thighs, roasted red peppers, english peas, coquillo olives, aioli 46  
**Nero** house-made chorizo, squid ink, piquillo peppers, calamari, aioli, pickled chiles 46  
**Vegan** zucchini, baby carrots, mushroom, snap peas, peppers, nora chile stock, lemon 38

## SIDES

- 2 eggs** (any way except hard boiled) 7  
**Crispy yukon gold potatoes** chimichurri 7  
**Fresh fruit** 6 **Avocado** 3  
**Side Tofu** 4 **Side Grits** 8  
**Cheese** parmesan, feta, pepper jack 1.50  
**Proteins** 7 applewood smoked bacon, grilled ham, house made chorizo patty, vegan sausage, roasted chicken or fried chicken

## COCKTAILS

### **Fairlane 13**

house infused habanero tequila, lime, coconut crème

### **Lakeshore 14**

Vodka, lemon, house made orgeat, mint, soda

### **Double Cross 14**

mezcal, chateau aloe, passionfruit, lime oil

### **Barrel Aged Manhattan 14**

bourbon, sweet vermouth, bitters

### **Equinox 14**

rum, pineapple, house orgeat, fernet, lime

### **The Lauren 16**

cava, elderflower liqueur, fresh grapefruit juice

### **Pollinator 14**

gin, lemon, honey syrup lavender bitters

### **Pisco Punch 14**

Pisco, house made pineapple gomme syrup, lime, bitters, red wine

### **Pimms Cup 14**

pimms, cucumber, lemon, sugar, ginger ale

### **House sangria 14 add cava float 2**

## BRUNCH CLASSICS

### **Mimosa 12**

Mimosa Kit oj carafe, bottle of cava 40

### **Bloody Mary or Maria 13**

Espresso martini espresso, vodka, coffee liqueur 15

## DRAFT BEER

**Fieldwork** pilsner, oakland 4.5% 10

**Fieldwork** WC IPA, oakland 6.1% 10

## CANNED BEER

**Far West Guava Cider** richmond, ca 6.3% 10

**Line 51 IPA** oakland, ca 6.5% 7

**O'Doul's NA** 0.5% 7

**Modelo** 16oz 5.0% 8

**Bud Lite** 5.0% 6

**Lindemans** lambic pomme (apple), framboise (raspberry),

kriek (cherry), peche (peach) 3.5% 12

## BOOZE FREE

**El Chumbo** prickly pear, lime, soda 7

**Maracuya** passionfruit, lime, soda 7

**Juice** 8 oz orange, cranberry, pineapple 4

**Martinelli's** apple 4

**Ginger Beer** 5

**Lemonade** 4

**Arnold palmer, Shirley temple** 4

**San Pellegrino** 720ml 8

**Milk** whole, chocolate, almond, oat 4

## COFFEE & TEA

Bottomless Coffee 4

**Espresso drinks** 5 (hot/iced)

Americano, Latte, Cappuccino, Mocha

**Numi tea** 5

Moroccan mint

Chamomile lemon

Breakfast blend

Jasmine green

Earl Grey

Reservations encouraged - visit

ShakewellOakland.com for details - 20% gratuity added for parties of 5 or more

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness