

CONNECT
RELAX
ENJOY
NOURISH
LAUGH
RECHARGE
EAT
CHILL

Everything We
Create is 100%

vegan 

STARTERS

- Pita & Hummus** 9.
in house made hummus topped with infused olive oil, feta crumbles, olives, and warm pita.
- Greek Avo Toast** 11.90
Crispy pita, feta scramble, avocado, lemon zest, salt, pepper, feta crumbles, chili flakes
- Crispy Eggplant Fries** 10.00
Battered and fried eggplant served with Oasis made marinara
- Greek Breakfast Nachos** 16.50
fried pita chips loaded with breakfast scramble, tomatoes, olives, greens, tzatziki, and feta crumbles
- Loaded Breakfast Fries** 14.50
Sindwinder fries topped with breakfast scramble, cheese, sausage, salsa, and topped with sour cream drizzle.

OMELETTES

- served with breakfast potatoes**
- Garden** 15.90
Spinach, cheese, mushrooms, asparagus, and tomatoes
- Sausage Gouda** 16.00
Italian sausage, smoked gouda, and mozzarella
- Four Cheese** 14.50
Smoked gouda, provolone, cheddar, and mozzarella
- Mushroom and Cheese** 16.50
Oyster mushrooms sautéed and folded into smoked gouda
- Cheese and Spinach** 14.50
Gouda, mozzarella, and spinach

SANDWICHES

- served with fries or salad**
- Caprese** 14
mozzarella, tomato, basil and sun dried tomato jam on toasted bread with balsamic and olive oil drizzle
- Greek Sandwich** 14
feta, avocado, just egg, spinach, red onion tomato, and Greek seasoned sausage
- Green Goddess** 13.50
Cucumber, cream cheese, sprouts, spinach, and tomato
- Breakfast BLT Club** 14
Maple bakun, Lettuce, Tomato, mayo, and Justegg between layers of toasted bread

CUSTOMER FAVORITE

Buffalo Dip 10.00 

CHEF CHOICE 20

BLACKENED V SHRIMP OVER SMOKED GOUDA CREAMY GRITS AND TOPPED WITH A SUNDRIED TOMATO PESTO SAUCE

OASIS BIG BREAKFAST 18

FRENCH TOAST, BREAKFAST SCRAMBLE, ROASTED POTATOES AND FRUIT SALAD

BOTTOMLES Mimosas

15 

VEGAN "GOAT" CHEESE CROSTINIS

- Maple Fig 13.00
- Caramelized Mushroom 13.00
- Balsamic Blackberry 13.00
- Sundried Tomato Jam 13.00
- Italian Sausage Broccolini 13.00

FRENCH TOAST served with breakfast potatoes

- Berry French Toast** 14.50
Crispy French toast with creamy topping and mixed berries
- Cinnamon Bun French Toast** 14.50
Cinnamon french toast with cinnamon bun glaze, maple, and powdered sugar
- Caramel French Toast** 14.50
French Toast swirled with caramel and topped with caramel sauce and whipped topping

BURGERS

- Oasis Breakfast Burger** 18
classic burger with bakon cheddar cheese, v egg, avocado spread, tomato, Onion, lettuce and served with fries.
- Classic Oasis Burger** 18
classic burger with cheese, lettuce, tomato, onion, pickle and served with fries.

SUSHI STACKS

- Spicy Sushi Stack** 16
Sweet sticky rice layer, cucumber, sprouts, watermelon "tuna", spicy mayo, cream cheese, avocado, and teriyaki topped with an edible orchid and crunchy bits
- Green Garden Stack** 16
Sweet sticky rice layer, cucumber, cream cheese, avocado, and teriyaki topped with an edible orchid and sprouts

KIDS 10 Burger and fries
Nuggets and fries
Spaghetti
French Toast and potatoes





BOTTOMLESS

MIMOSAS 15
Classic, Tropical,
Pineapple,
Grapefruit

**OASIS BLOODY
MARY 12**

House made mix
with infused
vodka, fermented
veggies

**BOTTOMLESS
SANGRIA 13**

Oasis Sangria
red wine, brandy,
blood oranges,
apple, dragon fruit
and mixed berries

ENTREES

Portabello Steak Benedict 18
Sautéed spinach, portobello, v egg,
bearnaise sauce, and roasted
potatoes

Creamy Mushroom Enchilada 16
Mushrooms and spinach sautéed in a
creamy mild spicy sauce and rolled in
a grilled flour tortilla. Served along
side seasoned roasted potatoes.

Southern Sausage Gravy 17
House made peppered sausage
gravy poured over buttery
toasted french bread

Quesadilla 16
Flour tortillas grilled and filled
with salsa, scramble, sausage,
cheese and topped with sour
cream. Served with fiesta
potatoes

Breakfast Burrito 16
Flour tortilla filled with sausage,
salsa, cheese, rice, scramble,
avocado rolled toasted and
served with fiesta potatoes.

PASTA CORNER

Broccoli Sausage Alfredo 23.
Sautéed broccoli, house made
alfredo sauce, Italian sausage tossed
with farfalle pasta

Sunday Spaghetti and Meatballs 22.
Spaghetti pasta, house marinara,
meatballs, and parmesan cheese

Frittata Carbonara 18.
Creamy carbonara Frittata with smokey
bacon falvor

Spicy Rigatoni Bolognese 23.
Spicy sausage bolognese and rigatoni
topped with parmesan

SIDES

Bowl of Grits 6 potatoes 4 fruit salad 4
Side Salad 4 fries 4

SWEET ENDINGS

ASK ABOUT OUR DAILY DESSERT SPECIAL

DRINKS

\$3 Soda, Tea, Juice, and Coffee Bottled Ginger Beer \$3
ST PELLE \$5 AQUA PANNA \$5

ELIXIR BAR

Try!!!
**THE OASIS
BLOODY
MARY! 12**

BOTTOMLESS \$15
Mimosas



Tropical Juice, Orange, Pineapple, Grapefruit

Tropical Oasis 16

Tropical Old St. Pete Gin, tropical juice blend, blood
orange liqueur, aquafabe

Blue Lunar Eclipse 15

Hendricks Lunar Gin, Muddled Rosemary, Lemon, &
Lime, Blueberry, Butterfly Pea Tea

Red Hot Margarita 16

Milagro Silver infused with jalapeño, fresh lime,
tipplers orange, pineapple juice, red wine floater

Spiced Pear Mezcal 16

Siete Misterios Mezcal, Pear nectar, ginger, juice
rosemary syrup, cinnamon

Pomegranate Paloma 15

Siete Misterios Mezcal, Pomegranate and Grapefruit
juice, fresh lime, Salt Rim

Forbidden Flower Sour 14

Old Forester Bourbon. Pomegranate juice
Elderflower liqueur, orange bitters

The Fairies Garden 15

Crop Lavender infused vodka, violet liqueur, aloe,
topped with prosecco

Chocolate Espresso Martini 13

Chocolate Vodka, Espresso, creme de cacao,
half & half

Dirty Chai Martini 13

Vanilla infused vodka, chai tea, maple
syrup, espresso

Zero Proof Elixirs

Tropic Euphoric 15

Kin euphorics HIGH RHODE, tropical juice
blend, DHOS orange liqueur, fresh lime

Pineapple Kin Spice 15

Kin Euphorics HIGH RHODE, Pineapple
juice, ginger, maple cinnamon syrup, ginger
beer

Raspberry Rosè Mojito 14

Florida Caña Rum, muddled raspberries, fresh mint,
lime, topped with Rose

Rum with a View 15

Toasted Coconut Rum, Spiced Rum, pineapple juice,
passion fruit liquer, maple

Mango Habanero Margarita 15

Milagro reposado infused with habanero pepper,
fresh lime, tipplers orange liqueur, mango nectar

High And Dry 14

Waterloo Gin, Elderflower Liqueur, Select
Aperitivo, Tipplers Orange Liqueur

Serendipity 15

Monkey Shoulder Whiskey, Mango Nectar, ginger
juice, tipplers orange liqueur, lime juice

Blackberry Mint Old Fashion 16

Woodford reserve bourbon, muddled blackberries,
mint, orange bitters

New York Sour 16

Four Roses Small Batch Bourbon, lemon,
aquafabe, cabernet floater

Cucumber Cooler 14

Muddled Blackberries, Cucumber Vodka,
fresh lemon, topped with prosecco

Cara Mia 13

Van Gogh Espresso Vodka, Dutch Carmel Vodka,
half & half, espresso

Dreamland 15

Kin Euphorics DREAM LIGHT, Pear Nectar,
maple syrup, cinnamon, ginger

Kin Julep 15

Kin Euphorics DREAM LIGHT, fresh mint,
agave, ginger beer

RED

CABERNET- PIZZOLATO- ITALY \$10/ \$38
PINOT NIOIR- CLINE- SONOMA, CA \$10/ \$38
RIOJA MARQUÉS DE CÁCERES- SPAIN \$10/
\$38
MARQUÉS Malbec \$10/\$38

WHITE

PINOT GRIGIO- PIZZOLATO- ITALY \$10/\$38
SAUVIGNON BLANC- MARQUÉS DE
CÁCERES- SPAIN \$10/\$38
ROSÉ- LAS MULAS- CHILE \$10/\$38
SPARKLING
BRUT- PIERRE SPARR- FRANCE \$38
PROSECCO SPLT- CUPCAKE- ITALY \$10
(INDIVIDUAL BOTTLE)
NON-ALCOHOLIC GINGER BEER \$3

DOMESTIC

BEER YUENGLING \$6

MILLER LITE \$5

MICH ULTRA \$5

BUD LIGHT \$5

WHITE CLAW \$5

HIGH NOON \$5

SAM ADAMS OCTOBER FEST \$6

IMPORTED CORONA \$7

RED STRIPE \$7 MODELO \$7 STELLA \$7

LOCAL

30A BEACH BLONDE \$8 HOOTER BROWN \$8

OYSTER CITY MANGROVE \$8 ACE

PINEAPPLE \$8 FUNKY BUDDHA HEFEVIZEN

\$8 IDYLL HOUNDS IPA \$8 PROPS FLYING

COLLIN IPA \$8

