

OAK + CRU

SOCIAL KITCHEN
& WINE BAR

BAR SNACK

- SMOKED OLIVES, roasted garlic, sweetie peppers 5
- OC BEEF JERKY, bourbon BBQ glaze 6
- CRISPY FRIED CANCHA, sea salt + lime 5



SALAD

- ANCIENT GRAIN, quinoa, hemp seeds, sorghum berries, wild rice, peaches, sweet potato pumpkin seeds, goat parmesan, apple cider + ginger vinaigrette 17
- CAESAR, romaine, baby kale, bacon bits, focaccia croutons, watermelon radishes, parmesan 12
- GREEN, tomatoes, cucumbers, apple chips, fig + almond press, verjus + maple vinaigrette 13
add to your salad: roasted salmon 10 | grilled chicken breast 9 | 4 garlic prawns 9

START

- WILD MUSHROOM SOUP, carmelis goat cheese, crispy bits 10
- ROASTED SEA SCALLOPS, cauliflower, capers, raisins, blood orange, cauliflower cracker 19
- CHARRED SHISHITO PEPPERS, crispy fried watermelon, chili bean aioli 13
- CRISPY YELLOWFIN TUNA, rice crust, quinoa, kohlrabi, black garlic aioli 18
- BISON TARTARE, black pepper jam, egg yolk emulsion, broccoli pesto, puffed parmesan, street food crackers 18

FIREDECK PIZZA

- MARGHERITA, san marzano tomatoes, fior di latte, fresh basil 16 | *add pepperoni 3*
- CARNIVORE, smoked chorizo, pepperoni, spicy calabrese, san marzano tomatoes, red onions, fior di latte, fresh basil 18
- BAKED POTATO, smoked bacon, sour cream, armstrong cheddar, scallions, rosemary 17
- SMOKED SALMON basil + dill pesto, broccolini, boursin cheese, capers, onions 18
- ROASTED CHICKEN CALZONE, prosciutto, provolone, charred broccoli, san marzano tomatoes, basil 18

SOCIAL

- MEAT + DAIRY BOARD, house + local charcuterie, 3 cheeses, street food crackers, pickled vegetables, grain mustard 22
- LAMB MEATBALLS, lamb prosciutto, smoked tomato sauce, carmelis feta, cilantro, grilled sourdough 16
- CHICKEN WINGS, bourbon glaze, pickled vegetables, sriracha mayo 16
- BREAD BOARD, anna's potato focaccia + garlic cheese bread, jalapeño cream cheese, ricotta + chimichurri 9
- BAKED QUALICUM BRIE, truffle paste, garlic jam, roasted grapes, candied walnuts, house focaccia 17



MAIN

- POTATO CRUSTED HALIBUT, okanagan spring vegetable ratatouille, castlevetrano olives, rosemary potatoes, basil vinaigrette 32
- STEELHEAD SALMON, black pepper glaze, smoked chorizo + kimchi fried rice, miso vinaigrette 29
- CHARRED CAULIFLOWER STEAK, chickpea + bean ragoût, chimichurri, wild rice 22
- GRILLED STEAKS: 8oz Flat Iron 32 | 10 oz dry age Rib Eye 46
twice baked potato, roasted ponderosa mushrooms, chef's veg, peppercorn + steak spice gravy
add 4 garlic prawns 9
- SEAFOOD LINGUINI, oceanwise prawns, smoked salmon, halibut, spring peas, bonito crumb, linguini nero 27
- CHICKEN BREAST, fraser valley ham, emmenthal cheese, chicken skin + hemp seed gremolata, whipped potatoes, celery root remoulade 26
- THE OC BURGER, cheddar, smoked bacon, sweet onions, lettuce, pickles, tomatoes, russian dressing, sesame brioche 19
substitute the Beyond Burger, 100% plant based 3



SIDE

- house focaccia, EVOO, balsamico 5 | mini mac + cheese 8 | side of daily vegetables 7
- truffle fries or sweet potato fries with caper mayo 6



FRESH LOCAL AUTHENTIC SOCIAL HANDCRAFTED