

START

WILD MUSHROOM SOUP
carmelis goat cheese, crispy bits 10

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

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

FIREDECK PIZZA




MARGHERITA
san marzano tomatoes, fior di latte, fresh basil 16
add pepperoni 3

CARNIVORE
smoked chorizo, pepperoni, spicy calabrese, red onions
san marzano tomatoes, 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

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OAK + CRU

SOCIAL KITCHEN
& WINE BAR

MAIN

STEELHEAD SALMON

black pepper glaze, smoked chorizo + kimchi fried rice
miso vinaigrette 29

STEAK FRITES

8 oz flat iron steak, mushrooms
peppercorn + steak spice gravy, truffle fries 26

FISH + CHIPS

tree brewing cider battered halibut, fries, gribiche
cabbage slaw 22

BAKED 5 CHEESE MAC + CHEESE

5 cheese blend, herb bread crumbs, green salad 16
add 4 garlic prawns 9 add smoked chorizo 5

CHARRED CAULIFLOWER STEAK

chickpea + bean ragoût, chimichurri, wild rice 22

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

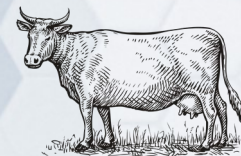
bourbon glaze, pickled vegetables, sriracha mayo 16

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



HANDHELD

all served with fries, green salad or caesar

THE OC BURGER

cheddar, smoked bacon, sweet onions
lettuce, pickles, vine ripe tomatoes
russian dressing, sesame brioche 19
substitute the Beyond Burger, 100% plant based 3

CHICKEN BURGER

crispy fried chicken, savoy cabbage + kimchi slaw
jalapeño havarti, sesame brioche 18

FISH TACOS

crispy halibut, guacamole, cabbage slaw
queso fresco, chili bean aioli, corn tortillas 18

GRILLED CHEESE SANDWICH

fontina, aged cheddar, emmenthal, truffle onion jam
smoked tomato sauce, dill pickle, sunflower bread 15

SIDE

house focaccia, EVOO, balsamico 5
truffle fries or sweet potato fries with caper mayo 6
mini mac + cheese 8 | side of daily vegetables 7
roasted salmon 10 | 4 garlic prawns 9
grilled chicken breast 9 | smoked chorizo 5

FINISH

LEMON CURD BAR

graham cracker crumb, vanilla whipped cream
caramelized meringue, raspberry 10

OKANAGAN APPLE CROSTADA

rooftop honey ice cream, cheddar, candied walnut 10

THE OC CHOCOLATE BAR

milk chocolate ganache, honeycomb 6

VEGAN COCONUT PANNA COTTA

chai ice cream, popped sorghum 10

ICE CREAM SANDWICH

chocolate peanut butter cookies
salted caramel + chocolate ice cream 8

FRESH LOCAL AUTHENTIC SOCIAL HANDCRAFTED