

OAK + CRU

SOCIAL KITCHEN
& WINE BAR

BAR SNACK

- SMOKED OLIVES, roasted garlic, sweet 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
- TOMATO + STRAWBERRY SALAD, prosciutto, quark cheese, baby arugula, basil, amaranth 15

add to your salad: roasted salmon 10 | grilled chicken breast 9 | 4 garlic prawns 9



START

- SWEET CORN + JALAPEÑO SOUP, popped sorghum, corn salsa fresca 10
- ROASTED SEA SCALLOPS, cauliflower purée, capers, raisins, grapefruit 19
- CHARRED SHISHITO PEPPERS, manchego cheese, chili bean aioli 13
- CRISPY YELLOWFIN TUNA, rice crust, quinoa, kohlrabi, black garlic aioli 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, peppers, 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

SOCIAL

- MEAT + DAIRY BOARD, house + local charcuterie, 2 cheeses, street food crackers, pickled vegetables, grain mustard 22
- LAMB MEATBALLS, smoked tomato sauce, carmelis feta, cilantro, grilled red fife sourdough 17
- CHICKEN WINGS, bourbon glaze, pickled vegetables, chili bean aioli 16
- BREAD BOARD, anna's potato focaccia + garlic cheese bread, jalapeño cream cheese, chickpea + smoked paprika hummus 9
- WOOD FIRED SELVA PRAWNS, sweet garlic + parsley butter, vadouvan spice, focaccia 19
- CHICKEN SATAYS, peanut glaze, QP mayo, crispy shallots, cantaloupe slaw 17

MAIN

- STEELHEAD SALMON, black pepper glaze, smoked chorizo + kimchi fried rice, miso vinaigrette 29
- HALIBUT AND CHIPS BC tree fruits cider battered halibut, fries, gribiche cabbage slaw 22
- CHARRED CAULIFLOWER STEAK, chickpea + bean ragoût, chimichurri, wild rice 22
- GRILLED STEAKS: 8oz Flat Iron 32 | 10 oz dry age Rib Eye 42
crushed yukons with truffle + smoked cheddar, chef's veg, mushroom, peppercorn + steak spice gravy
add 4 garlic prawns 9



- SEAFOOD LINGUINI, oceanwise prawns, smoked salmon, halibut, peas, bonito crumb, linguini nero, parmesan 27
- CHICKEN BREAST, fraser valley ham, emmental 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