

START AND SALAD

SWEET CORN + JALAPEÑO SOUP

popped sorghum, corn salsa fresca 10

CRISPY YELLOWFIN TUNA

rice crust, quinoa, kohlrabi, black garlic aioli 18

CHARRED SHISHITO PEPPERS

manchego cheese, chili bean aioli 13

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

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, peppers, 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

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

HALIBUT AND CHIPS

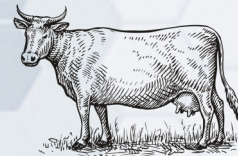
BC tree fruits cider battered halibut, fries, gribiche
cabbage slaw 22

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, 2 cheeses, street food crackers
pickled vegetables, grain mustard 22

LAMB MEATBALLS

smoked tomato sauce
carmelis feta, cilantro, grilled red fife sourdough 16

CHICKEN WINGS

bourbon glaze, pickled vegetables, sriracha mayo 16

WOOD FIRED SELVA PRAWNS

sweet garlic + parsley butter, vadouvan spice, focaccia 19

CHICKEN SATAYS

peanut glaze, QP mayo, crispy shallots, cantaloupe slaw 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

FISH TACOS

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

GRILLED CHEESE SANDWICH

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

CHICKEN BURGER

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

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

DARK CHOCOLATE + SEA SALT CARAMEL TART

sumac cream, passionfruit 10

VEGAN COCONUT PANNA COTTA

chai ice cream, popped sorghum 10



@oakandcru #oakandcru

FRESH LOCAL AUTHENTIC SOCIAL HANDCRAFTED