

THE OAK

TAPHOUSE

STARTERS

\$10 PUB BASKET | Crispy onion rings or sweet potato fries with our house-made ancho roasted garlic aioli, or French fries with ketchup to dip

\$15 POUTINE | Crispy-fried French fries smothered in gravy and cheese curds

ADD PULLED PORK \$8

\$16 SMOKED DILL & CHEDDAR PEROGIES
Crispy-fried cheddar perogies tossed in our smoked dill seasoning, finished with scallions and red onions, and served with sour cream

\$18 COCONUT PRAWNS | House-made, deep-fried, coconut-crust ed prawns, served with sweet Thai chili dip

\$23 MERRIDALE MUSSELS | Mussels steamed with locally-crafted Merridale cider cream sauce, bacon and onions; served with toasted garlic-buttered baguette

\$19 SPINACH ARTICHOKE DIP | Four cheese dip with spinach, artichoke and roasted garlic, baked until golden and served with house-cut chips or toasted baguette

\$19 CHICKEN WINGS | A pound of chicken wings deep-fried and tossed in your choice of house hot sauce, teriyaki, zesty Dijon, sweet Thai chili, lemon pepper, spicy sea salt, or honey barbecue

\$18 RIBLETS | Slow-roasted pork riblets done in your choice of house hot sauce, teriyaki, zesty Dijon, sweet Thai chili, lemon pepper, spicy sea salt, or honey barbecue

\$19 PULLED PORK SLIDERS | Three slider buns loaded with pulled pork, house-made honey barbecue, creamy coleslaw, and pickles

\$22 OAK NACHOS | House-fried corn tortilla chips topped with nacho cheese, pico de gallo and refried beans; served with sour cream and house-made salsa | ADD GROUND BEEF \$6 | CAJUN CHICKEN \$9

ADD TO ANYTHING: GUACAMOLE \$3 | GRAVY \$3
ANCHO ROASTED GARLIC AIOLI \$1 | BLEU CHEESE DIP \$.50 | RANCH \$.50 | HOT SAUCE \$.50 | PLUM \$.50

SOUPS & SALADS

\$18 ROASTED BEET SALAD | Mixed greens and arugula, roasted beets, mandarin oranges, feta cheese and toasted walnuts in our maple balsamic dressing

\$18 CRISPY POTATO & PICKLED APPLE SALAD
Crispy, smashed baby Yukon potatoes, shredded cabbage, celery, scallions, sharp cheddar cheese and house pickled apples with cider Dijon vinaigrette

\$25 SANTE FE CAJUN CHICKEN SALAD
Romaine, cilantro lime vinaigrette, dates, feta, corn and black beans topped with crispy tortilla chips and Cajun chicken breast

SOUP DU JOUR | Please ask your server for details
BOWL \$12 | CUP \$8

SEAFOOD CHOWDER | Creamy house-made chowder with mixed fresh seafood, bacon and potatoes
BOWL \$14 | CUP \$10

ADD TO YOUR SALAD:
CHICKEN BREAST \$9 | PRAWNS \$9 | SALMON \$11

ADD GARLIC TOAST:
1 PIECE \$2 | 2 PIECE \$4

PIZZAS

\$19 ARUGULA, FETA & TOMATO | House-made pizza sauce with tomatoes, mozzarella and feta cheese, finished with fresh arugula and garlic oil

\$21 PICKLE BACK | Garlic-oiled crust, dill pickles, bacon and mozzarella cheese finished with red onion, chili flakes and a drizzle of Caesar dressing
WHISKEY SOLD SEPARATELY

\$20 CLASSIC PEPPERONI | House-made pizza sauce and mozzarella loaded with pepperoni

\$22 ARABELLA | Garlic-oiled crust, spicy capocollo, bacon, mozzarella and feta cheese, finished with fresh basil and a drizzle of hot honey

THE OAK

TAPHOUSE

HANDHELDS

\$21 TAPHOUSE BURGER | House-made beef burger loaded with bacon, cheddar cheese, our signature burger mayo, lettuce, tomato, pickles and red onion on a brioche bun

\$23 BACON JAM BRIE BURGER | House-made beef burger with bacon jam, double cream brie cheese, arugula, tomato and ancho roasted garlic aioli on a brioche bun

\$24.5 DIRTY BURGER | House-made beef burger, four strips of bacon, over-easy fried egg, cheddar cheese, fried onions, lettuce and our ancho roasted garlic aioli on a brioche bun

\$22 CHICKEN PARM BUN | Crispy-breaded chicken breast, marinara, melted mozzarella and Parmesan on a toasted garlic herb bun

\$23 CHICKEN BRIE BURGER | Chicken breast, house-made red pepper jelly, double cream brie cheese, arugula, tomato, red onion and ancho roasted garlic aioli on a brioche bun

\$22 COD BURGER | Seared cod, pickles, crispy coleslaw and tartar on a toasted brioche bun

BOWLS

\$24 VERMICELLI NOODLE BOWL | Rice vermicelli stir fried with scrambled egg, mixed vegetables, your choice of shrimp, chicken or beef in a savoury sesame-soy sauce with a hint of chili heat

\$24 POKE BOWL | Warm sushi rice, marinated Yellowfin tuna, pickled carrots, cucumbers, avocado and green onions finished with spicy mayo, crispy wontons and black sesame seeds

SUBSTITUTE SALMON \$2

ENTRÉES

FISH & CHIPS | Beer-battered, locally caught rock cod, fried to perfection and served with French fries, creamy coleslaw, lemon and our house-made tartar
1 PIECE \$20 | 2 PIECE \$26

RACK OF RIBS | Braised baby back pork ribs in your choice of house-made honey barbecue sauce or sweet Thai chili; served with creamy coleslaw and chef's choice potatoes

HALF RACK \$26 | FULL RACK \$34

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF: FRENCH FRIES, DAILY SOUP, OR BEET SALAD

UPGRADE TO: SEAFOOD CHOWDER \$2
CAESAR SALAD \$2 | SWEET POTATO FRIES \$2
POUTINE \$6 | ONION RINGS \$2 | MAC & CHEESE \$6

ADD GRAVY \$3 | SUB GLUTEN-FREE BUN \$1

\$24 BEEF DIP | Slow-roasted sirloin on a ciabatta bun with Swiss cheese, caramelized onions, mushrooms and horseradish mayo; served with house jus for dipping

\$23 REUBEN | Sliced corned beef brisket, sauerkraut, Swiss cheese and grainy dijonnaise on toasted marbled rye

\$19 BLT | Crispy bacon, avocado, tomato, fresh arugula and our ancho roasted garlic aioli on toasted sourdough

ADD TO ANYTHING: GUACAMOLE \$3 | GRAVY \$3
BACON \$3 | SWISS CHEESE \$3 | BRIE CHEESE \$3
HOT SAUCE \$.50

SUBSTITUTE ANY BURGER PATTY WITH A GRAIN AND GARDEN VEGETABLE MALIBU VEGGIE BURGER PATTY

\$24 SMOKY BACON MAC & CHEESE

Cavatappi tossed in house-made aged cheddar sauce with smoky bacon, topped with your choice of Cajun chicken or BBQ pulled pork; finished with pickled jalapenos, scallions and buttered panko crumb

\$25 KATSU CHICKEN BOWL | Fried chicken breast with wok-fired seasonal vegetables, steamed rice and Japanese-style BBQ sauce

\$27 COASTAL CURRIED SEAFOOD POT

Pan seared rockfish, mussels and prawns in a fragrant coconut curry broth with peppers, onions and potatoes, finished with fresh cilantro and lime

\$25 HOUSE MEATLOAF | House-made beef and pork meatloaf glazed with smoky tomato BBQ sauce, served with chef's choice potatoes, seasonal vegetables and rich beef gravy