

THE OAK

TAPHOUSE

STARTERS

\$10 PUB BASKET | Your choice of deep-fried onion rings with chipotle aioli, French fries with ketchup, or sweet potato fries with spicy cilantro dip

\$15 POUTINE | Crispy-fried French fries smothered in gravy and cheese curds
ADD PULLED PORK \$8

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

\$17 JALAPENO POPPER DIP | A creamy blend of jalapenos, bacon, red pepper, cream cheese, and sour cream baked with butter Parmesan panko crumbs, served with your choice of corn tortilla chips or crostinis

\$19 NACHO CHICKEN STRIPS | Tri-coloured corn tortilla chip-breaded chicken strips served with our house-made spicy cilantro dip

\$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

\$22 MERRIDALE MUSSELS | Mussels steamed with locally-crafted Merridale cider cream sauce, bacon and onions; served with toasted garlic-buttered baguette

\$14 BALSAMIC BRUSCHETTA | Garlic butter crostinis with mozzarella and pico de gallo, finished with balsamic glaze, Parmesan cheese and basil
ADD CHICKEN \$6

\$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 | Tri-coloured tortilla chips topped with nacho cheese, pico de gallo and refried beans; served with sour cream and house-made salsa | **ADD GROUND BEEF \$5** | **CAJUN CHICKEN \$6**

**ADD TO ANYTHING: GUACAMOLE \$3 | GRAVY \$3
CILANTRO DIP \$1 | CHIPOTLE AIOLI \$1 | GARLIC AIOLI \$1
BLEU CHEESE DIP \$.50 | RANCH DIP \$.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

\$24 OAK COBB SALAD | Romaine, double-smoked bacon bits, warm roasted chicken breast, soft-cooked egg, tomatoes and Parmesan cheese tossed with Caesar dressing

\$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 \$8 | PRAWNS \$6 | SALMON \$8

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

FEATURE PIZZA | Please ask your server about our current feature pizza

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 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 chipotle mayo on a brioche bun

\$21 ZESTY NACHO CHICKEN BURGER | Tri-coloured corn tortilla chip-breaded chicken breast with cilantro lime dressing, sour cream, lettuce, pico de gallo, and nacho cheese served on a brioche bun

\$21 CAJUN CHICKEN CAESAR WRAP
Cajun chicken, smoky bacon, parmesan cheese, lettuce and tomato with our house-made Caesar dressing wrapped in a whole wheat flour tortilla

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

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

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

UPGRADE TO: SEAFOOD CHOWDER \$2
CAESAR SALAD \$2 | SWEET POTATO FRIES \$2
POUTINE \$4 | ONION RINGS \$2 | MAC & CHEESE \$2
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

\$21 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 house garlic aioli on toasted sourdough

\$18 BREKKIE BUN | Over-easy fried egg, cheddar cheese, bacon, tomato, avocado, mayo and arugula on a brioche bun

\$20 PORTOBELLO BURGER | Portobello mushroom patty, garlic aioli, arugula, tomato, red onion, and red pepper cream cheese on a brioche bun

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

BOWLS

\$24 VERMICELLI NOODLE BOWL | Choice of shrimp, chicken or beef with vermicelli rice noodles, scrambled egg, cabbage, bell peppers, red onions, carrots, sesame oil, sriracha and soy sauce

\$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

\$22 MAC & CHEESE | Bacon and cavatappi pasta tossed in our house-made cheese sauce, topped with panko and served with your choice of Cajun chicken or spicy ground beef

\$24 TERIYAKI RICE BOWL | Choice of shrimp, chicken or beef strips sauteed with teriyaki sauce, yellow onions, celery, carrots, red peppers, green onions and mushrooms, served over basmati rice

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 mashed potatoes
HALF RACK \$26 | FULL RACK \$34

\$28 HERB CRUSTED SALMON | Sockeye salmon fillet, pan-seared and roasted with a herb crust and lemon dill butter, served with basmati rice and seasonal vegetables

\$30 6OZ NY STRIPLOIN STEAK | Grilled your way and served with house-made peppercorn demi-glace, creamy mashed potatoes and seasonal vegetables