

COLD BITES

- GREENS** cherry tomato, fresh berries, feta, balsamic 13 GF + V
- CAESAR SALAD** baby kale, romaine, focaccia croutons, parmesan, house dressing 13 V
- MEAT + DAIRY BOARD** house + local charcuterie, 3 cheeses, house crackers, pickled vegetables, grain mustard 26
- ARUGULA SALAD** quinoa, brown rice, local fruit, aged gouda, apple ginger vinaigrette 19 GF + V
- ALBACORE TUNA TATAKI** house guacamole, ponzu, green onion, crispy shallot 19 GF
- BURRATA** tomato, basil vinaigrette, local baguette 21 V

HOT BITES

- SEASONAL SOUP** ask our cru 10
- SELVA PRAWNS** tyrolian bacon wrapped, avocado, peach mustard sauce 19 GF
- KOREAN FRIED CHICKEN WINGS** gochujang glaze, kewpie mayo, chives, sesame seeds, nori 18 GF
- ROASTED CHORIZO** confit garlic, stewed tomato, capers, herb butter, house focaccia 19

SOCIAL KITCHEN

- NEW YORK STEAK** soya mushrooms, herbs 34 GF
- STEELHEAD SALMON** kimchi rice, black pepper jam 26 GF
- HALIBUT** green lemongrass curry sauce, baby bok choy 28 GF
- FRIED CHICKEN** corn bread, coleslaw, tarragon sauce 23 GF
- LAMB CHOPS** minted carrots, celery jus 32 GF

+ BLACK PEPPER BABY CARROT 6 | + BLISTERED TOMATOES 6 | + BALSAMIC PORTOBELLO MUSHROOM 6 | + ROASTED RED POTATO 6
 + BABY BOK CHOY 6 | + BROCCOLINI 6 | + MINI MAC AND CHEESE 6 | + STEAMED RICE 6

ROUND BITES

- SAUSAGE + PEPPER** red onion, mozzarella 19
- MARGHERITA** tomato, fior d'latte, basil, mozzarella 19 V
- FOUR CHEESE** mozzarella, provolone, fontina, romano 19 V
- PRAWN + PESTO** roasted garlic, spinach, red onion 19
- + PEPPERONI 3 | + PROSCIUTTO 4


BIG BITES




- NASI GOERING** fried rice, shrimp, chicken, fried egg 22 GF
- BRAISED BEEF RIGATONI** san marzano tomato, fennel, tomato, olive oil 24
- FOUR CHEESE MACARONI** danish blue, cheddar, parmesan, gruyere, parsley crumb 18 V
- POWER BOWL** quinoa, brown rice, peppers, cauliflower, tomato, edamame, cilantro + amarillo mayo 21 GF + V
- BEEF TENDERLOIN** smashed potato, seasonal vegetables, red wine demi, mustard seed + garlic butter 42 GF
- O+C BURGER** two wagyu beef patties, bacon, cheddar, lettuce, tomato, pickles, sesame brioche 21
- SEAFOOD PASTA** prawns, salmon, halibut, peas, lobster cream, black spaghetti 29
- FISH + CHIPS** local cider battered halibut, yukon gold fries, slaw, gribiche 29 GF
- + SALMON 10 | + GRILLED CHICKEN 9 | + GARLIC PRAWNS 9 | + STEAK 15 | + HALIBUT 10 | + FRIED CHICKEN 10

FRESH LOCAL AUTHENTIC SOCIAL HANDCRAFTED

Please let our cru know of any dietary concerns. Taxes not included.

GF = Gluten Friendly | V = Vegetarian | PB = Plant Based

 **ocean wise**. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE.

   @oakandcru #oakandcru