

THE OAK

TAPHOUSE

DINE COWICHAN

CHEESEBURGER PIZZA

Cheese sauce base, ground beef, onion, tomato, bacon bits and nacho cheese finished with diced pickle, garlic oil and burger mayo.

15

STUFFED PORK LOIN

Pork loin stuffed with mushroom and onion duxelles and apple; drizzled with blueberry glaze and accompanied by mashed potatoes and steamed seasonal vegetables.

20

BAKED SOCKEYE WITH SCALLOP MOUSSE

Baked Sockeye salmon topped with house-made scallop mousse; served with rice pilaf, pan-fried red pepper and broccolini, and a roasted balsamic tomato crown.

25

SIP COWICHAN

\$18 LOCAL PITCHERS

Enjoy any Cowichan valley local brew, like Red Arrow Brewery's Piggy Pale Ale, Sweet Leaf IPA, Kustom Kolsch, or Laketown Lager. Or try the Shawnigan Irish Ale from Craig Street.

\$10 OFF all local bottles of wine from ALDERLEA VINEYARD, BLUE GROUSE, COBBLE HILL WINERY & ZANATTA.

