



CASK & OAK



COCKTAILS | 14

SILK ROAD

Gin | Bianco | Yuzu | Tonic | Bitters

FOX FIELDS

Black Fox #3 | Haskap
Elderflower | Tonic

JACKELOPE

Brandy | Calvados | Citrus | Maple

PETALS & THORNS

Earl Grey Vodka | Strawberry Campari
Orgeat | Lemon | Olive Oil

TRAIN 024

Vodka | Chambord | Lemon
Red Wine

ROLLING CANOE

Rye | Port | Ginger | Lemon

RED HOOK

Rye | Vermouth | Scotch
Maraschino



WINE | BEER | 5

PLEASE ASK SERVER FOR
WINE AND DRAUGHT
SELECTIONS



MOCKTAILS | 9.5

C & O TEA OLD FASHIONED

Earl Gray Tea | Bitter | Simple

RASPBERRY HIBISCUS FIZZ

Raspberry Hibiscus | Butterfly Pea
Fever Tree Elderflower Tonic

CUCUMBER BASIL SPRITZ

Cucumber | Basil | Elderflower
Butterfly Pea Syrup | Lemon
Fever Tree Cucumber Tonic





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SNACKS

HOUSEMADE CHIPS 12

Truffle mayonnaise
Buttermilk ranch | Siracha aioli

TAPAS PLATE 22

Spinach Artichoke Dip | Hummus
Salsa Verde | Olives | Flat bread
Crispy Vegetables | Ranch

FISH

DZ. OYSTERS 42

HALF DZ. OYSTERS 21

Shallot | Black pepper mignonette
Lemon

SESAME AHI TUNA 19

Edamame | Kimchi | Siracha aioli
Sunflower sprouts | Green onion
Radish | Potato puff

SEAFOOD PLATTER 30

Tuna Sashimi | Shrimp cocktail | Beet
Cured Gravlax | White Anchovy
Oysters | Fennel Salad

SHRIMP COCKTAIL 19

Prawns | Cocktail sauce | Lemon

CLUB FAVORITES

NACHOS 19

Corn | Black Beans | Shredded
Cheese | Pickled Peppers | Black
Olives | Green Onion | Salsa | Sour
Cream

Beef Tenderloin Carne Asada 45 Shredded Bison 10
Grilled Chicken 8 Guacamole 6

DEEP FRIED PICKLE PLATE 8

Jalapeno | Dill pickle | Banana peppers
Herb butter milk ranch

CHICKEN LIVER PATE 10

Cassis | Butter | Bread
Pickled mustard seed | Frisee

SHARED CHARCUTERIE 27

Cured meats | House-made pickles | Olives
Fruit | Crackers | Nuts | Hummus | Mustard
Flat Bread

SHARED CHEESE PLATE 25

Rotating cheese selection | Nuts | Pickles
Crackers | Fresh & dried fruits



CASK & OAK
THE SASKATOON CLUB