Oak Room

BEVERAGES

COFFEE	2.50
BOTTOMLESS COFFEE	5
AMERICANO	5
LATTE	4.50
CAPPUCCINO	5
ESPRESSO	4.50
DOUBLE ESPRESSO	5
POT OF TEA	5

- » English Breakfast
- » Chamomile
- » Green Tea
- » Earl Grey
- » Peppermint

SMOOTHIES 10.99

- » Wake Up
- » Berry Blast
- » Green Goddess

BREAKFAST

BANANA NUT OATMEAL V/GF 9
hot oats, sliced banana, toasted walnuts, honey, chia seeds

BREAKFAST BURRITO 13
scrambled eggs, cheddar cheese, sausage, refried beans, Pico de Gallo, pickled jalapenos, spicy mayo

AVOCADO SMASH V 14
toasted multigrain bread, smoked tomato aioli, cottage cheese, ripe avocado, 2 poached eggs, arugula

OMELETTE V/GF 14
caramelized onion, spinach, Monterey Jack, side arugula salad

PROTEIN PANCAKES V/GF 17
oats, cottage cheese, maple syrup
choice of side strawberry compote, cottage cheese

EGGS YOUR WAY 16
3 eggs any style, bacon or sausage, sautéed lemon-rosemary potatoes, multigrain toast

EGGS EXPRESS 9.99
two eggs any style, toast and choice of two sides: potato, side fruit or side tomato

PEAMEAL BACON SANDWICH 14
peameal bacon, Portuguese bun, two sunny side up eggs, cheddar cheese, arugula, spicy mayo

GREEK YOGURT PARFAIT V 14
greek yogurt, strawberry compote, sunflower seeds, granola, honey, blueberries

V - VEGETARIAN GF - GLUTEN FREE

SIDES

EXTRA EGG V/GF	4
BACON GF	7
PEAMEAL BACON	7
SAUSAGE	7
TURKEY SAUSAGE	7
TOAST V	3
TOAST WITH JAM (2) V	6
JAM V	2
BOWL OF FRUIT V/GF	6
BREAKFAST POTATO V	4

OAK ROOM

LUNCH MENU

APPETIZERS

DAILY SOUP 13

HOT & SOUR SOUP GF 13
chicken broth, peppers, carrots, tofu, mushrooms, ground pork

BEEF TARTARE 24
hand cut sirloin steak, egg, duck fat fried ciabatta, cornichons, sriracha

LISBON CROQUETTES GF 14
salted cod, potato, Portuguese smoked chouriço, cilantro, onion, garlic, piri piri mayo
(5 croquettes)

KOREAN SHORT RIBS GF 22
kimchi, spiced pickles, green onions

TEQUILA SHRIMP 20
tiger shrimp (5), tequila, spicy birria sauce, grilled pineapple, cilantro, crispy wontons

SALADS

CAESAR 11/18
romaine lettuce, garlic crouton crumble, Caesar dressing, crispy pork belly, pecorino

HOUSE V/GF 11/18
heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

FALL ROCKET SALAD GF / V 19
arugula, dried figs, blackberries, pickled red onions, cucumber, sunflower seeds, blue cheese, soy ginger lime dressing

SIDES

SHOESTRING FRIES V 7/11

CHICKEN BREAST GF 11

SALMON GF 13

BROCCOLI V/GF 12

MAINS

DAILY FEATURE MP

DAILY OMELETTE 21
served with choice of Caesar, house salad or fries

POKE BOWL GF 33
tuna, pickled radish, furikake, cucumber, carrot, edamame, sushi rice, soy marinade, goji berries, grilled pineapple and green onion aioli

CHILI TOFU STIR-FRY V 24
udon, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

STEAK-FRITES 6oz. 35 / 12oz. 65
certified Angus Top Sirloin, shoestring frites, red wine veal jus

BURRITO BOWL 25
grilled achiote marinated chicken breast, iceberg lettuce, guacamole, cilantro, BBQ corn nuts, black bean and quinoa salad, feta cheese, salsa roja, birria dressing, lime cilantro jalapeno crema

HANDHELDS

served with choice of Caesar, house salad or fries

CAMBRIDGE CLUB 25
grilled chicken breast, Monterey jack cheese, avocado, mayo, ancho aioli, sliced bacon, lettuce, tomato, multigrain bread

OKLAHOMA BOAST BURGER 23
Oklahoma style Angus beef patty, onions, dill pickles, lettuce, tomato, zesty house sauce, smoked mozzarella
add extra patty 7

GREEK STREET WRAP 25
grilled marinated chicken thigh, naan, tzatziki, iceberg, red onion, tomato, cucumber, feta cheese

CHICAGO HOT BEEF 25
Slow roasted beef, Portuguese bun, red peppers, onions, pepperoncini, provolone

GF - Gluten free V - Vegetarian

OAK ROOM

DINNER MENU

APPETIZERS

KOREAN SHORT RIBS GF — 22
kimchi, spiced pickles, green onions

LISBON CROQUETTES GF — 14
salted cod, potato, Portuguese smoked chouriço, cilantro, onion, garlic, piri piri mayo
(5 croquettes)

BEEF TARTARE — 24
hand cut sirloin steak, egg, duck fat fried ciabatta, cornichons, sriracha

NACHOS GF — 22
cheese, pork rendered refried beans, Pico di Gallo, jalapenos, sour cream, avocado crema, lettuce, lime
add chicken or ground beef — 6

HANDHELDS

served with choice of Caesar, house salad or fries

CAMBRIDGE CLUB — 25
grilled chicken breast, Monterey jack cheese, avocado, mayo, ancho aioli, sliced bacon, lettuce, tomato, multigrain bread

OKLAHOMA BOAST BURGER — 23
Oklahoma style Angus beef patty, onions, dill pickles, lettuce, tomato, zesty house sauce, smoked mozzarella
add extra patty — 7

GREEK STREET WRAP — 25
grilled marinated chicken thigh, naan, tzatziki, iceberg, red onion, tomato, cucumber, feta cheese

CHICAGO HOT BEEF — 25
Slow roasted beef, Portuguese bun, red peppers, onions, pepperoncini, provolone

MAINS

DAILY FEATURE — MP

CHILI TOFU STIR-FRY V — 24
udon, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

STEAK-FRITES — 6oz. 35 / 12oz. 65
certified Angus Top Sirloin, shoestring fries, red wine veal jus

BURRITO BOWL — 25
grilled achiote marinated chicken breast, iceberg lettuce, guacamole, cilantro, BBQ corn nuts, black bean and quinoa salad, feta cheese, salsa roja, birria dressing, lime cilantro jalapeno crema

SALADS

CAESAR — 18
romaine lettuce, garlic crouton crumble, Caesar dressing, crispy pork belly, pecorino

HOUSE V/GF — 18
heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

SIDES

CHICKEN GF — 11
achiote marinade

SALMON GF — 13

SHOESTRING FRIES V — 7/11

GF - Gluten free V - Vegetarian

OAK ROOM

HAPPY HOUR MENU

(WEEKDAYS 2:30–5:30PM)

DRAUGHT BEER

20oz Back Wall Brew
6

COCKTAILS

Triple C
chambord, gin, frangelico, lemon
10

Banana Old Fashioned
banana peel infused rye, black walnut bitters, demerara
10

WINES BY THE GLASS

White & Red
10

NACHOS

tortillas, cheese, pork rendered refried beans,
Pico di Gallo, jalapenos, sour cream, BBQ sauce,
avocado crema, lettuce, lime
12
add chicken or ground beef
4

LISBON CROQUETTES GF

salted cod, potato, Portuguese smoked chouriço, cilantro,
onion, garlic, piri piri mayo (5 croquettes)
12

TEQUILA SHRIMP

tiger shrimp (3), tequila, spicy birria sauce, grilled pineapple,
cilantro, crispy wontons
13

BREADED CHICKEN STRIPS

5 pcs, shoestring fries, plum sauce
12

V - Vegetarian

OAK ROOM

ON THE GO

SMOOTHIES

$10.99+hst+grat

Wake Up 20 oz
espresso shot, dates, banana, avocado, chocolate almond milk, almond butter, chocolate whey protein powder
25g of protein

Berry Blast 20 oz
blueberries, strawberries, banana, orange juice, vanilla whey protein powder
23g of protein

Green Goddess 20 oz
spinach, mango, ginger, avocado, orange juice, vanilla whey protein powder
25g of protein

HEALTHY BOWLS

$10.99+hst+grat

Mozambique Salad
grilled chicken breast, kale, carrots, cucumber, red cabbage, pickled red onion, sweet potato, crispy onions, piri piri dressing
52g protein | 20g carbohydrates

Power Bowl GF
black beans, quinoa, Pico de Gallo, jalapeño, green onion, steamed broccoli crowns
10.6g protein | 42g carbohydrates

select choice of protein:

achiote chicken *44g protein | 0g carbohydrates*

roasted salmon *34g protein | 0g carbohydrates*

GF = Gluten Free

Oak Room

DRAUGHT BEER

	20oz	60oz
GUINNESS *Stout*	12.75	-
PERONI *Lager*	12	34
ASAHI SUPER DRY *Lager*	11.75	33
BLOOD LIGHT *Hazy Pale Ale*	11.25	33
BELLWEISER *Pilsner*	11.25	33
BACK WALL BREW *Lager*	10	28

WINE BY THE GLASS

	5oz	9oz
RED		
NEBBIOLO *Langhe, Gianfranco Alessandria*	23	34
BORDEAUX *Château Pierrail*	18	31
RIOJA *Olabarri Reserva*	17	29
PINOT NOIR *Languedoc-Roussillon, Chant de la Terre*	17	28
SHIRAZ PINOT BLEND *'The Magician' Reif Estate Winery*	16	25
NIAGARA BLEND *Big Head*	16	24
WHITE		
CHABLIS *Burgundy, Domaine du Chardonnay*	23	34
SAUVIGNON BLANC *New Zealand, Ant Moore*	18	25
PINOT GRIGIO *Trentino, Ca' Montini*	16	24
CHARDONNAY *Beamsville, Malivoire*	14	22
ROSÉ		
ROSÉ *Triennes, France*	15	23
SPARKLING		
PROSECCO *Italy, Castello Di Roncade*	17	-

BOTTLES & CANS

BLOOD BROTHERS SHUMEI *Hazy IPA*	10
HEINEKEN	9
LUG LITE	9
CALEDON HILLS *Vienna Lager*	9
SPY GOLDEN EYE *Dry Apple Cider*	9
STRONGBOW	9
GROLSCH	8
GUINNESS *0.0*	9
PERONI *0.0*	7
GRUVI *0.0 Golden Lager*	6

COCKTAILS

MADO'S SPICY MARGARITA *Mado's Infused Tequila, Dry Curacao, Lime, Agave*	20
ESPRESSO MARTINI *Vodka, House Coffee Liqueur, Bailey's, Licor 43, Espresso*	19
OAK ROOM OLD FASHIONED *Bearface Whisky, House Oak Bitters, Demerara*	19
TRIPLE C *Chambord, Gin, Frangelico, Lemon*	19
BANANA OLD FASHIONED *Banana Peel Infused Rye, Black Walnut Bitters, Demerara*	19
RISE & BRINE CAESAR *Miso Infused Vodka, Clamato, House Brine Mix, Horseradish, Worcestershire, Tabasco*	19

COCKTAILS

MADO'S SPICY MARGARITA 20
Mado's Infused Tequila, Dry Curacao, Lime, Agave

ESPRESSO MARTINI 19
Vodka, House Coffee Liqueur, Bailey's, Licor 43, Espresso

OAK ROOM OLD FASHIONED 19
Bearface Whisky, House Oak Bitters, Demerara

TRIPLE C 19
Chambord, Gin, Frangelico, Lemon

BANANA OLD FASHIONED 19
Banana Peel Infused Rye, Black Walnut Bitters, Demerara

RISE & BRINE CAESAR 19
Miso Infused Vodka, Clamato, House Brine Mix, Horseradish, Tabasco

BOTTLES

HEINEKEN 9

GROLSCH 8

PERONI ZERO 7

CANS

BLOOD BROTHERS SHUMEI Hazy IPA 10

LUG LITE 9

SPY GOLDEN EYE Dry Apple Cider 9

STRONGBOW 9

GUINNESS ZERO 9

GRUVI ZERO Golden Lager 6

DRAUGHT

GUINNESS Stout (DUB; 4.2% ABV. IBU 40) 12.75
Mahogany brown in colour with a creamy white head. Aromas of coffee, toasted malt and hops. Full and bold with a creamy texture and a delicate touch of bitterness.

PERONI Lager (ITL; 5.1% ABV. IBU 24) 12
Aromas of crisp apple, citrus pith and freshly baked bread with floral hops. Medium bodied with flavours of apple, toasted grains and light notes of citrus, grass and caramel.

ASAHI SUPER DRY Lager (JPN; 5% ABV. IBU 20) 11.75
Crisp, clean Japanese rice lager renowned for its dry finish and smooth mouthfeel. Brewed with high-starch barley, rice, and noble hops, it offers a refreshing taste with subtle malt sweetness and a quick, clean finish.

BLOOD LIGHT Hazy Pale Ale (ON; 4% ABV. IBU 24) 11.25
Blood Brothers' lauded pale ale featuring bold tropical fruit aromas, the result of being jam-packed with juicy Citra and El Dorado hops and a soft bitterness balanced by a healthy dose of flaked oats and wheat. It might share a similar name, but there is nothing light (or domestic) about this rich, delicious craft ale.

BELLWEISER Pilsner (ON; 4.8% ABV. IBU 27) 11.25
Bellwoods Brewery's take on an 'old world' pilsner, showcasing a pale malt body, firm bitter backbone, and noble-esque hops. Light floral aromatics, soft bitterness in the finish, easy to drink.

BACK WALL BREW Lager (ON; 4.5% ABV. IBU 12) 10
Cambridge Club's signature house beer. Pours golden yellow with bountiful white foam. Naturally carbonated with tiny effervescent bubbles, this lager pours crystal clear and tastes clean, crisp and bright with a dry body and low bitterness. The perfect post-match brew for players and spectators alike.

OAK ROOM

WINE LIST

WHITE WINE

	5oz	9oz	Btl
CHARDONNAY Chassagne-Montrachet, 2023 Simon Colini			338
CHARDONNAY Burgundy, 2022 Cuvée Saint-Vincent			162
SANCERRE Loire Valley, 2023 Domaine Sautereau			119
CHABLIS France, 2023 Domaine du Chardonnay	23	34	99
SAUVIGNON BLANC Malborough, 2023 Ant Moore	18	25	72
PINOT GRIGIO Trentino, 2024 Ca' Montini	16	24	69
CHARDONNAY Beamsville, 2023 Malivoire	14	22	64

RED WINE

	5oz	9oz	Btl
BAROLO Tettimorra, 2019 Scarpa			366
BAROLO Piedmont, 2020 Diego Conterno			247
CABERNET SAUVIGNON Napa Valley, 2022 Bonanno			190
BAROLO Piedmont, 2021 Viberti Buon Padre			159
PINOT NOIR Burgundy, 2023 Jane Eyre			149
NEBBIOLO Langhe, 2024 Gianfranco Alessandria	23	34	99
BORDEAUX 2020 Château Pierrail	18	31	89
PINOT NOIR Languedoc-Roussillon, 2023 Chant de la Terre	17	28	82
RIOJA 2018 Olabarri Reserva	17	29	85
SHIRAZ PINOT BLEND Niagara, 2024 'The Magician' Reif Estate Winery	16	25	71

ROSÉ WINE

	5oz	9oz	Btl
ROSÉ France, 2024 Triennes	15	23	68

SPARKLING

	Gls	Btl
CHAMPAGNE France Veuve Clicquot		215
BRUT BLANC DE BLANC France, 2020 Domaine D'Henri 821		126
PROSECCO Italy, NV Castello Di Roncade	17	62

SPIRITS

SCOTCH – 1oz

GLENALLACHIE *21yr*	85
JOHNNIE WALKER BLUE	72
DALMORE *15yr*	43
DALMORE CIGAR MALT	42
GLENFIDDICH *18yr*	41
OBAN *14yr*	40
GLENLIVET *18yr*	32
LAGAVULIN ISLAY *16yr*	30
MACALLAN DOUBLE CASK *12yr*	29
ARDBEG *10yr*	26
TALISKER *10yr*	26
GLENKINCHIE *12yr*	24
BALVENIE *12yr*	22
TULLABARDINE SOVEREIGN	21
GLENFIDDICH *15yr*	20
LAGAVULIN *8yr*	19
GLENFIDDICH *14yr*	19
GLENMORANGIE ORIGINAL	19
GLENDRONACH *12yr*	17
SINGLETON OF DUFFTOWN	16
GLENFIDDICH *12yr*	15
GLENLIVET *12yr*	15
JOHNNIE WALKER BLACK	14
DEWAR'S *12yr*	14
CHIVAS REGAL *12yr*	13
TE BHEAG	12
JOHNNIE WALKER RED LABEL	9

IRISH WHISKEY – 1oz

GREEN SPOT	25
CLONAKILTY BORDEAUX CASK	21
REDBREAST *12yr*	19
CLONAKILTY SINGLE CASK	17
WRITER'S TEARS COPPER POT	13
BLACK BUSH	10
JAMESON	9

CANADIAN WHISKY – 1oz

LOT 40 DARK OAK RYE	14
CANADIAN CLUB *12yr*	10
CROWN ROYAL	9
CROWN ROYAL NORTHERN HARVEST	9
BEARFACE	9

JAPANESE WHISKY – 1oz

YAMAZAKI *12yr*	69
NIKKA THE GRAIN WHISKY	37
SUNTORY WORLD WHISKY	21
NIKKA FROM THE BARREL	18
TOKI	14

PORT – 2oz

TAYLOR FLADGATE TAWNY *10yr*	15
TAYLOR FLADGATE LBV	11

SPIRITS

COGNAC – 1oz

HENNESSY XO	75
REMY MARTIN XO	65
HENNESSY VSOP	26
REMY MARTIN VSOP	23
GAUTIER VS	14
ST. REMY VSOP	8

TEQUILA + MEZCAL – 1oz

CLASE AZUL	64
CASAMIGOS MEZCAL	24
PATRON ANEJO	24
PATRON SILVER	21
CASAMIGOS REPOSADO	21
HERRADURA	20
CASAMIGOS BLANCO	19
AGUA SANTA MEZCAL	15
SOMBRA MEZCAL	15
TROMBA REPOSADO	14
TEREMANA REPOSADO	14
ESPOLON REPOSADO	12
EL JIMADOR REPOSADO	11
TROMBA BLANCO	11
JARAL DE BERRIO MEZCAL	10
CAZADORES REPOSADO	9

BOURBON – 1oz

LEGENT YAMAZAKI	65

VODKA – 1oz

ROBERTO CAVALLI	17
STOLICHNAYA ELITE	16
GREY GOOSE	13
BELVEDERE	12
CHOPIN	12
GRIZZLY	11
KETEL ONE	10
DILLONS	9

GIN – 1oz

SARABANDE	41
DAFFY'S	21
HIDDEN TEMPLE	14
BOTANIST	13
HENDRICK'S	13
TANQUERAY NO.10	12
TANQUERAY	9
AVIATION	9
BOMBAY SAPPHIRE	9
BEEFEATER	8

RUM – 1oz

KILL DEVIL *11yr*	35
KILL DEVIL *9yr*	32
KILL DEVIL BLENDED	13
EL DORADO *12yr*	11
EL DORADO *5yr*	9
APPLETON ESTATE V/X	9
KRAKEN BLACK SPICED	9
GOSLING'S BLACK	8
BACARDI WHITE	8
CAPTAIN MORGAN'S SPICED	8
MOUNT GAY	8
PLANTERAY 3 STARS	8