

# araxi

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## APRES SKI FONDUE

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*available from 3 to 5pm daily in the bar + lounge + patio*

### CAVE AGED GRUYERE FONDUE – MINIMUM 2 PEOPLE

swiss gruyere and emmentaler with white wine and kirsch  
toasted house baked breads, gherkins and pickled pembroton vegetables  
32 per person

#### ADD

**truffle essence** 6 per person  
**sliced okanagan apple** 4 per person  
**house made pork sausage** 8 per person

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## DAILY OYSTER FEATURE

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### FRESH SHUCKED OYSTERS

served with mignonette 3.5 per oyster

*the consumption of raw oysters poses an increased risk of food borne illness vancouver coastal health*

### DAILY SOUP ADDITION

featuring local produce and seasonal garnishes 16.5

### SELECTION OF CHEESES

SELECTION OF FIVE 19.5 | SELECTION OF 5 25.5

avonlea cheddar - pei, canada | oka classique - quebec, canada  
beneditin blue - quebec, canada | tania sheeps milk - ontario, canada  
saltspring island juliette goat brie - bc, canada

### JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce

FOUR PIECES 19.5      SIX PIECES 28.5

### SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage and house made pickles 37.5  
*selection of artisan cheese available from our dessert menu*

### “KFC” CAULIFLOWER

deep fried, togarashi, gochujamg + miso sauce 17.5

WARM MIXED OLIVES + MARCONA ALMONDS 14.5

### HOUSE CUT BC POTATO FRIES

**plain fries** housemade spiced ketchup 9.5

**spicy fries** berbere spice + harrisa mayo 10.5

**truffle fries** chives + parmesan 12.5

**DINNER MENU STARTING AT 5 PM**