

# araxi

## APRES

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

### FRESH SHUCKED OYSTERS

served with mignonette 6 for 20

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

### JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce  
4 pieces 19.5    6 pieces 28.5

### NOVA SCOTIA LOBSTER COCKTAIL

house-prepared cocktail sauce AQ

### DUNGENESS CRAB COCKTAIL

house-prepared cocktail sauce AQ

### SPICY AHI TUNA TARTARE

crispy sushi rice, lime and yuzu gel, local radish 23.5

### ROOTDOWN HEIRLOOM TOMATO SALAD

whipped tanto latte burrata, farmer jesse's basil, macerated tomatoes  
crispy capers, sourdough and almond gremolata, lemon vinaigrette 23.5

### PADDY'S FRIED MAITAKE MUSHROOM

wild watercress and shaved fennel salad, cattail pollen, green garlic aioli 17.5

### WARM MIXED OLIVES + MARCONA ALMONDS 14.5

### BC SWEET CORN SOUP

roasted eggplant and raisin confit, herb emulsion, garlic chips 19.5

### HOUSE CUT BC POTATO FRIES

**plain fries** housemade spiced ketchup 9.5  
**farmer jesse's pepper dusted fries** black garlic mayo 10.5  
**truffle fries** chives + parmesan 12.5

### SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage, house made terrine and house made pickles 37.5

**add 3 cheeses** 18.5

### CAVIAR FROM SUSTAINABLY FARMED STURGEON (30g)

*please ask your server for our daily selection*

beluga, oscietra, sevruga and bc northern divine (12g size available)  
served with north arm farm potato blinis, creme fraiche  
free range egg yolk jam, confit lemon, snipped chives

DINNER MENU STARTING AT 5PM

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## COCKTAILS

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	<i>20%</i>
<b>TROPHY WIFE</b>	19
pink peppercorn-infused vodka, apricot syrup, egg white, citrus	
<b>RHUBARB &amp; CO</b>	19
beekeeper gin, absinth spray, fresh rhubarb juice, lemon, vanilla	
<b>COCO CHANEL</b>	22
clarified coconut-infused chartreuse, maraschino liqueur tanqueray gin, lime juice	
<b>SPRING SPRITZ</b>	19
lemoncello, prosecco, muddled strawberries, lemon juice	
<b>FIRECRACKER MARGARITA</b>	19
tequila blanco, cointreau, jalapeno, lime, basil, hibiscus, smoked sea salt rim	
<b>UP THE CREEK</b>	19
suntori toki whiskey, pentage 'our port in a storm', maple syrup lemon, pomegranate	
<b>TRUTH AND LIES</b>	19
grey goose vodka, cointreau, grapefruit, lime, lavender syrup	

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## BEER

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	<i>330ml</i>
<b>REGIONAL</b>	
Blonde Ale, Locality Brewing 4.8%	9
Honey Lager, Locality Brewing 5%	9
Ocean, Pale Ale, 33 Acres 5.3%	9
IPA, Four Winds Brewing 7%	9
Blackberry Sour, Locality Brewing 5%	9
Pilsner, Whistler Brewing Co. 5%	9
<b>INTERNATIONAL</b>	
Stella Artois, Belgium 5%	11
Royal Jamaican, Ginger Beer 4.4%	11

DINNER MENU STARTING AT 5 PM