

araxi

APRES

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

DAILY OYSTER FEATURE

FRESH SHUCKED OYSTERS

served with mignonette 3.5/per

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

SMALL PLATES

DAILY SOUP ADDITION

featuring local produce and seasonal garnishes 16.5

SELECTION OF CHEESES

SELECTION OF THREE 18.5 | SELECTION OF FIVE 24.5

golden ears 5 yr cheddar - bc, canada | oka classique - quebec, canada

benedictin blue - quebec, canada | thea sheeps milk - ontario, canada

woolwich goat brie - bc, canada

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce

4 pieces 19.5 6 pieces 28.5

SELECTION OF CHARCUTERIE

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

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

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

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 5 PM