

araxi

APRES SKI FONDUE

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

CAVE AGED GRUYERE FONDUE – MINIMUM 2 PEOPLE

swiss gruyere and emmentaler with white wine and kirsch
toasted house baked bread, gherkins and pickled onions
35 per person

ADD

truffle essence 6
sliced okanagan apple 4
chorizo sausage 8
house baked gluten free bread 3

DAILY OYSTER FEATURE

FRESH SHUCKED OYSTERS

served with mignonette 6 oysters for 20

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

WARM MIXED OLIVES + MARCONA ALMONDS

orange zest 14.5

BC BUTTERNUT SQUASH SOUP

north arm farm maple syrup, oats, curry oil, spiced creme fraiche 19.5

DINOSAUR KALE “CAESAR” SALAD

classic caesar dressing, grana padano, chickpea hummus, ceci, olives 19.5

GRILLED CERTIFIED ANGUS BURGER

house baked bun, red onion jam, smoked cheddar, heirloom tomatoes 19.5

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce
4 pieces 19.5 6 pieces 29.5

ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish 21.5

CHILLED NOVA SCOTIA LOBSTER

calamansi mayo - ½ lb AQ or 1 lb AQ

SELECTION OF CHARCUTERIE

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

SELECTION OF CHEESES

SELECTION OF THREE 19.5 | SELECTION OF FIVE 25.5

golden ears 5 yr cheddar - bc, canada | oka classique - quebec, canada
benedictin blue - quebec, canada | cloutier sheep's milk - quebec, canada
woolwich goat brie - bc, canada

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 blinis, creme fraiche
free range egg yolk jam, confit lemon, snipped chives

DINNER MENU STARTING AT 5PM