

araxi

APRÈS SKI FONDUE

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
chorizo sausage 8 per person

DAILY OYSTER FEATURE

10 FRESH SHUCKED OYSTERS

served with mignonette 20

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 THREE 19.5 | SELECTION OF FIVE 25.5

avonlea cheddar - pei, canada | oka classique - quebec, canada
benedictin blue - quebec, canada | tania sheeps milk - ontario, canada
saltspring island juliette 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 and house made pickles 37.5
selection of artisan cheese available from our dessert menu

“KFC” CAULIFLOWER

deep fried, birch aioli, sliced chilis, and green onions 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

DINNER MENU STARTING AT 5 PM