

araxi

APRES

available from 3pm to 4:45pm in the bar + lounge + patio

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

LOCAL BUTTERNUT SQUASH SOUP

ginger scented, spiced creme fraiche, compressed apples
pumpkin seed crunch 19.5

ROOTDOWN FARM KALE 'CAESAR' SALAD

classic caesar dressing, toasted marcona almonds, cured egg yolk, grana padano
garlic and lemon breadcrumbs 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 21.5 6 pieces 28.5

ALBACORE TUNA TATAKI

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

SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage, house made terrine and 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 sheeps milk - quebec, canada
woolwich goat brie - bc, canada

YUKON GOLD POTATO FRIES

plain fries housemade spiced ketchup 9.5

farmer jesse's pepper dusted fries mustard aioli 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

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HAPPY HOUR COCKTAILS

CLASSIC MARGARITA 8

WHISTLER PILSNER 6

SHOCHU SOUR 9

WHITE, RED AND ROSÉ BY THE GLASS 9

rotating offering, please ask your server for our daily selection

DESSERTS

BLACK FOREST CAKE

dark and white chocolate mousse with flourless chocolate cake brandied cherries and chantilly cream 17.5

CITRUS + YOGURT MOUSSE GATEAU

lemon chiffon sponge layered with vanilla yogurt mousse blood orange confit and yuzu whipped ganache 16.5

HOUSEMADE PETIT FOURS

featuring araxi signature chocolate bar, pate de fruit marshmallow, almond financier 14.5

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longtable

DINING SERIES 2026

SUNDAY, JULY 26

north arm farm, pemberton

RESERVE YOUR SPOT AT
WWW.ARAXI.COM/LONGTABLE

Culinary Director James Walt and his team welcome guests to the 15th annual Araxi Longtable Dinner at North Arm Farm. Festivities start with a cocktail reception featuring canapés and live entertainment, followed by a four-course family-style dinner showcasing seasonal flavours from Araxi Restaurant, Il Caminetto, Bar Oso, and Provisions, with wine pairings from top British Columbia wineries.