

araxi

APRES

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

FRESH SHUCKED OYSTERS

served with mignonette and fresh horseradish 6 for 20

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

WARM MIXED OLIVES + MARCONA ALMONDS

olive oil, orange zest 14.5

HOT SMOKED ROMA TOMATO SOUP

sundried tomato-chili crunch, basil emulsion,
sourdough crisp, rootdown farm basil 19.5

PEMBERTON ASSORTED BEET SALAD

roasted and lightly pickled beets, bc goats cheese, raspberry vinaigrette,
rootdown farm greens, herb emulsion 19.5

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce
4 pieces 22.5 6 pieces 29.5

ALBACORE TUNA TATAKI

rootdown farm heirloom daikon + apple salad, shoyu and sesame vinaigrette 22.5

CHILLED NOVA SCOTIA LOBSTER

house prepared cocktail sauce - 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 | thea sheeps milk - ontario, 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 5 PM