

# araxi

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## APRES

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*available from 3pm 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

### SMOKED ROMA TOMATO SOUP

prosciutto crisp, chimichurri crouton, bc goat's cheese 19.5

### ROOTDOWN ORGANIC FARM MIXED GREENS

fresh mixed spring greens, grana padano, toasted marcona almonds  
buttermilk onion ring 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

### 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** 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 7

WHISTLER PILSNER 6

APEROL SPRITZ 9

½ LITRE PEACH SANGRIA 17

WHITE, RED AND ROSÉ BY THE GLASS 8  
rotating offering, please ask your server for details

### DESSERTS

**VALRHONA CHOCOLATE 'SACHERTORTE'**  
dark chocolate ganache with flourless chocolate brownie  
candied almonds, chantilly cream 16.5

**FIRST OF THE SEASON RHUBARB BOMBE**  
vanilla poached rhubarb + white chocolate mousse layered with  
lemon chiffon sponge, fresh strawberries, yuzu gel 16.5

**HOUSEMADE PETIT FOURS**  
featuring araxi signature chocolate bar, pate de fruit  
marshmallow, almond financier 14.5

araxi

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longtable

DINING SERIES 2025

**SUNDAY, JULY 27**  
*north arm farm, pemberton*

RESERVE YOUR SPOT AT  
[WWW.ARAXI.COM/LONGTABLE](http://WWW.ARAXI.COM/LONGTABLE)

Culinary Director James Walt and his team welcome guests to the 14th 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.