



APRES

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 bread, goat cheese mousse 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

CITRUS + YOGURT MOUSSE

lemon chiffon sponge layered with vanilla yogurt mousse
fresh citrus segments, blood orange confit
yuzu whipped ganache 16.5

ARAXI BLACK FOREST CAKE

dark and white chocolate mousse layered with flourless
chocolate cake, brandied cherries, chantilly cream and
semisweet chocolate sauce 16.5

HOUSEMADE PETIT FOURS

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

longtable

DINING SERIES 2025

SUNDAY, JULY 27

north arm farm, pemberton

RESERVE YOUR SPOT AT
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.