

araxi

APRES

available daily 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 vancoover coastal health

APRES SEAFOOD PLATEAU

chilled jumbo prawns, oysters on the half shell
ceviche mixto, cold smoked wild salmon 63

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

GRILLED CERTIFIED ANGUS BURGER (6oz)

house baked bun, red onion jam, smoked cheddar, heirloom tomatoes 18.5

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

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

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

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HAPPY HOUR COCKTAILS

WHISTLER PILSNER 6

APEROL SPRITZ 9

CLASSIC MARGARITA 7

½ LITRE PEACH SANGRIA 17

WHITE, RED AND ROSÉ 8

BY THE GLASS

rotating offering, please ask your server for details

DESSERTS

BLACK FOREST GATEAU

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

LEMON TART

baked lemon curd in a sweet pastry crust
creme fraiche ice cream 16.5

HOUSE-CHURNED ICE CREAM + SORBET

daily selection made with seasonal ingredients and garnishes 14

SELECTION OF HOUSE CURATED PETIT FOURS

six pieces 12.5

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longtable

DINING SERIES 2024

SUNDAY, AUGUST 11

north arm farm, pemberton

RESERVE YOUR SPOT AT
WWW.ARAXI.COM/LONGTABLE

Culinary Director James Walt and his team welcome guests to the 13th 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.