



APRES

available from 3pm in the bar + lounge + patio

FRESH SHUCKED OYSTERS

from pristine waters, 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

chilies, garlic, orange zest 14.5

SMOKED ROMA TOMATO SOUP

sourdough cracker, bc goat cheese, crispy prosciutto, chives and basil 19.5

ROOTDOWN FARM BEET SALAD

lightly pickled beets, rootdown farm organic greens, toasted walnuts

blue cheese dressing, beet chips 21.5

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

BC ALBACORE TUNA TATAKI

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

SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage, house made terrine and house made pickles 37.5

SELECTION OF CHEESES

SELECTION OF THREE 17.5 | SELECTION OF FIVE 23.5

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

YUKON GOLD POTATO FRIES

house fries house made spiced ketchup 9.5

farmer jesse's pepper dusted fries mustard aioli 10.5

araxi truffle fries chives, grana padano cheese 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

BLACK FOREST CAKE

flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries 16.5

NORTH ARM FARM STRAWBERRY BOMBE

local strawberries, white chocolate mousse, lemon chiffon sponge
rhubarb strawberry coulis 16.5

HOUSEMADE PETIT FOURS

featuring araxi signature chocolate bar, pate de fruit
marshmallow, almond financier 12.5

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.