

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 foodborne illness vancover 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

SPICED PEMBERTON CARROT SOUP

garnished with lightly pickled carrot, popcorn granola, herb emulsion 19.5

PEMBERTON ASSORTED HEIRLOOM TOMATO SALAD

goodfield and rootdown farm tomatoes and organic greens, gazpacho vinaigrette
tomato water and nasturtium oil, sourdough cracker 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

beneditin 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
branded 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