

TABLEAU

BAR · BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED WEST COAST OYSTERS (minimum 6 oysters) Lemon, brandy cocktail sauce, red wine mignonette	M/P	FOIE GRAS MONTE CRISTO Seared Québec foie gras, pain perdu, almond, preserved & poached rhubarb, smoked maple syrup	26
SPOT PRAWN COCKTAIL Zeke's BC spot prawns, brandy cocktail sauce	27	SMOKED FISH DIP Lightly smoked white fish, capers, crème fraîche, saltines	14
CALAMARS FRITS Persillade, spring garlic ranch	18	TABLEAU PLATEAU Oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, accoutrements	55
STEAK TARTARE Classic dressing, Comté, ruffled sour cream & onion chips	19	EIFFEL TOWER East & West Coast oysters, Albacore tuna, Zeke's BC spot prawns, smoked fish dip, bone marrow, steak tartare, frites	135
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	23	STEAK FRITES Bistro filet, sauce Diane	36
ALBACORE TUNA NIÇOISE Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	23	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	18
FRENCH ONION SOUP Rich onion broth, Gruyère cheese, croutons	16	LE BURGER Legend's Haul chuck grind, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i>	22 4
FRITES Fries & aioli	8		

BOISSONS

LA CARTE DES MARTINIS	\$2 OFF
DRAPPIER CARTE D'OR	18 90
HOUSE BUBBLES, WHITE, ROSÉ & RED	7 29
WINES BY THE GLASS BY THE GLASS BOTTLES	\$2 OFF \$10 OFF
PERONI 'NASTRO AZZURO' 40CL	8
BLONDE BOMBSHELL LAGER 50CL	6
DRAUGHT BEER 50CL	7
HIGHBALLS	5

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity.

The consumption of raw oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

TABLEAU

BAR · BISTRO

LE TABLEAU TINY - TINI

2 OZ

50 ⚡ 50 MARTINI

Absolut or Beefeater & Noilly Prat Dry,
choice of Olive or Citrus Twist

8

NO SUBSTITUTIONS

COCKTAILS

⚡ BLEU ÉLECTRIQUE SPRITZ ⚡

Northern Keep Vodka, Blue Curaçao,
Lavender Syrup, Lemon, Sparkling Wine

BETWEEN TWO THORNS

Northern Keep Vodka, Lillet Rosé,
Raspberry Purée, Rose Water,
Lemon, Egg White

PEPPER PASSION MARGARITA

Olmecca Altos Plata, 400 Conejos Mezcal,
Giffard Piment d'Espellette,
Red Pepper & Passion Fruit

14

15

16

BREATHLESS

Hennessy VS, China-China, Dubonnet,
I.n. Mattei 'Cap Corse' Quinquina,
Orange Bitters

CLARIFIED APRICOT SOUR

Alberta Premium 'Golden Rye 9yr',
Bigallet Thym, Giffard Abricot du
Roussillon, Acidified Apricot Nectar
(contains dairy)

18

15

SPARKLING

BAILLY LAPIERRE Brut Rosé N|V Crémant de Bourgogne FR

ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR

DOMAINE ROLET Brut N|V Crémant du Jura FR

Reg Happy Hour

72 53

68 45

96 69

CHAMPAGNES

DRAPPIER 'CARTE' D'OR Brut N|V Champagne FR

VEUVE CLICQUOT PONSARDIN Brut N|V Champagne FR

DUVAL-LEROY 'PRESTIGE' Premier Cru Brut Rosé N|V Champagne FR

CHAVOST 'BLANC DE MEUNIER' Brut Nature N|V Chavot-Courcourt FR

PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 14 Épernay FR

DOM PÉRIGNON Brut 13 Épernay FR

120 90

165 135

178 140

288 220

450 375

588 469