

TABLEAU

BAR · BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED WEST COAST OYSTERS (minimum 6 oysters) Lemon, cocktail sauce, red wine mignonette	2.5/p	FOIE GRAS MONTE CRISTO Seared Québec foie gras, pain perdu, rhubarb compote, smoked maple syrup	26
RIS DE VEAU Popcorn veal sweetbreads, spring garlic ranch	18	SMOKED FISH DIP lightly smoked white fish, caper, crème fraîche, saltines	14
STEAK TARTARE Classic dressing, Beaufort cheese, ruffled sour cream & onion chips	19	TABLEAU PLATEAU Oysters, scallop crudo, smoked fish dip, spot prawns, accoutrements	50
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	19	EIFFEL TOWER East & West Coast oysters, scallop crudo, smoked fish dip, Zeke's spot prawns + bone marrow, steak tartare, frites	135
SCALLOP CRUDO Sauce Ravigote, smoked egg, fines herbes	21	STEAK FRITES Bistro filet, sauce Diane	31
POUTINE AU POIVRE Cheese curds, frites, peppercorn sauce	16	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	17
FRITES Hand cut fries & aioli	7	LE BURGER 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i>	21 4

BOISSONS

DRAPPIER CARTE D'OR	18/90
HOUSE BUBBLES	7/29
HOUSE WHITE, ROSÉ & RED	7/29
BLONDE BOMBSHELL LAGER	6
DRAUGHT BEER	7
HIGHBALLS	5

SEE BACK FOR BOTTLE LIST

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 TI-NI

2 OZ

50 ⚡ 50 MARTINI

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

8

NO SUBSTITUTIONS

COCKTAILS

THE COMIC

c. 2022, Tableau Bar Bistro, Vancouver
Marquis de Villard VSOP, Montenegro,
lemon, Pear Juice, Ginger Anise Syrup,
Fennel Oil

⚡ BLEU ÉLECTRIQUE SPRITZ ⚡

c. 2023, Tableau Bar Bistro, Vancouver
Northern Keep Vodka, Blue Curaçao,
lavender syrup, lemon juice,
sparkling wine

PARIS COCKTAIL

c. 1935, Bar Napoléon, Paris
Citadelle, Campari, Noilly Prat Sec &
Rouge, bitters

ELDER ROSA

c. 2023, Tableau Bar Bistro, Vancouver
Giffard Elderflower, Mattei 'Cap Corse'
rouge, Wild Berry Tea, Sparkling wine

13 BREATHLESS

c. 2020, Tableau Bar Bistro
Hennessy VS, China-China, Dubonnet,
l.n. Mattei 'Cap Corse' quinquina,
orange bitters

13 LE TAUREAU

c. 2023, Tableau Bar Bistro, Vancouver
El Jimador Blanco, Giffard Piment
d'Espelette, Cointreau, Lemon Juice,
Simple Syrup, Scrappy's Fire Tincture,
Salted Cilantro Foam

14 NOUVELLE-FRANCE SOUR

c. 2023, Tableau Bar Bistro, Vancouver
Reifel Rye, Dubbonet, Lemon Juice,
Simple Syrup, Egg White, Peychaud's
Bitters

13 BOULEVARDIER DE ST-PIERRE

c. 2023, Tableau Bar Bistro, Vancouver
Saint James Rhum Agricole, Bonal,
Campari, Aperol,
Orange and Angostura Bitters

SPARKLING

POL RÉMY Brut n/v Vin de France

BAILLY LAPIERRE Brut Rosé n/v Crémant de Bourgogne FR

ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR

WOLFBERGER Brut n/v Crémant d'Alsace FR

Reg

Happy Hour

51

29

72

53

62

45

69

45

CHAMPAGNES

DRAPPIER 'CARTE' D'OR Brut n/v Champagne FR

ÉRIC LEGRAND 'RÉSERVE' Brut n/v Champagne FR

NICOLAS FEUILLATTE Brut Rosé n/v Chouilly FR

BRUNO PAILLARD Brut Blanc de Blancs n/v Reims FR

DE VENOGÉ 'PRINCES' Brut Blanc de Noirs n/v Épernay FR

PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 13 Épernay FR

Reg

Happy Hour

110

90

149

110

169

135

250

200

265

215

450

375