

# TABLEAU

BAR • BISTRO

## HAPPY HOUR

Available daily 2:30pm-5:30pm

<b>FRESHLY SHUCKED WEST COAST OYSTERS</b> Lemon, cocktail sauce, red wine mignonette	2.5/p	<b>FOIE GRAS</b> Terrine of Québec foie gras, preserved quince, almond financier	26
<b>STEAK TARTARE</b> Quail's egg, capers, pommes gaufrettes	19	<b>EIFFEL TOWER</b> East & West Coast oysters, Geoduck crudo + bone marrow, foie gras, steak tartare, frites	135
<b>MUSHROOMS ON TOAST</b> Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	19	<b>CAESAR</b> Baby gem lettuce, roasted garlic dressing, anchovy, croutons	17
<b>GEODUCK CRUDO</b> Celery, olive, tomato & horseradish vinaigrette	21	<b>LE BURGER</b> 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	20
		<b>FRITES</b> Hand cut fries & aioli	7

## BOISSONS

Drappier Carte D'Or	18/90
All Tableau Cocktails	\$2 off
House Bubbles (flip over for bottles)	7/29
House White, Rosé & Red	7/29
Blonde Bombshell Lager	5
Draught Beer	6
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.

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## COCKTAILS

<b>LE TABLEAU GIBSON</b>	20	<b>BREATHLESS</b>	20
c. 1934, World Drinks And How to Mix Them Citadelle gin, Dolin Vermouth de Chambéry Dry, House Pickled Pearl Onions		c. 2020, Tableau Bar Bistro Hennessy VS, China-China, Dubonnet, I.n. Mattei 'Cap Corse' quinquina, orange bitters	
<b>LAVENDER 75</b>	16	<b>MARIE-CLÉMENT</b>	16
c. 2019, Tableau Bar Bistro Belvedere, lavender honey, lemon juice, soda		c. 2022, Tableau Bar Bistro, Vancouver Citadelle Jardins d'Été, sparkling wine, clementine & thyme shrub	
<b>PETIT VOYAGE</b>	15	<b>LIBERTINE</b>	19
c. 2022, Tableau Bar Bistro, Vancouver Saint James Rhum Agricole, Giffard Rhubarbe, lime, Demerara, chocolate bitters		c. 2022, Tableau Bar Bistro, Vancouver Maker's Mark, Bonal, Cynar, China-China, orange bitters	
<b>DUC DE BOURGOGNE</b>	15	<b>PARIS COCKTAIL</b>	16
c. 2022, Tableau Bar Bistro, Vancouver Marquis de Villard, Guyot cassis, Suze, Dijon Honey syrup, lemon		c. 1935, Bar Napoléon, Paris Citadelle, Campari, Noilly Prat sec & rouge, bitters	

## SPARKLING

	Reg	Happy Hour
POL RÉMY Brut n/v Vin de France	51	29
BAILLY LAPIERRE Brut Rosé n/v Crémant de Bourgogne FR	72	53
ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR	62	45
ARTHUR METZ 'PERLE NOIRE' Brut n/v Crémant d'Alsace FR	68	45

## CHAMPAGNES

	Reg	Happy Hour
DRAPPIER 'CARTE' D'OR Brut n/v Champagne FR	110	90
CANARD-DUCHÊNE 'CUVÉE LÉONIE' Brut n/v Champagne FR	140	95
NICOLAS FEUILLATTE Brut Rosé n/v Chouilly FR	169	139
BRUNO PAILLARD Brut Blanc de Blancs n/v Reims FR	250	200
DE VENOGÉ 'PRINCES' Brut Blanc de Noirs n/v Épernay FR	265	215
PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 13 Épernay FR	450	375