

# TABLEAU

BAR • BISTRO

## HAPPY HOUR

Available daily 2:30pm-5:30pm

<b>FRESHLY SHUCKED WEST COAST OYSTERS</b>	2.5/p	<b>FOIE GRAS MONTE CRISTO</b>	26
Lemon, cocktail sauce, red wine mignonette		Seared Québec foie gras, pain perdu, preserved strawberry, smoked maple syrup	
<b>STEAK TARTARE</b>	19	<b>RIS DE VEAU</b>	18
Classic dressing, pommes Anna, Beaufort cheese		Pommes purée, sauce Bordelaise	
<b>MUSHROOMS ON TOAST</b>	19	<b>EIFFEL TOWER</b>	135
Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough		East & West Coast oysters, scallop crudo, Dungeness crab + bone marrow, steak tartare, frites	
<b>SCALLOP CRUDO</b>	21	<b>CAESAR</b>	17
Sauce Ravigote, smoked egg, fines herbes		Baby gem lettuce, roasted garlic dressing, anchovy, croutons	
<b>FRITES</b>	7	<b>LE BURGER</b>	20
Hand cut fries & aioli		6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	
		<i>Au French onion jus</i>	4

## 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, l.n. Mattei 'Cap Corse' quinquina, orange bitters	
<b>PETIT VOYAGE</b>	15	<b>KING TARRAGON</b>	15
c. 2022, Tableau Bar Bistro, Vancouver Saint James Rhum Agricole, Giffard Rhubarbe, lime, Demerara, chocolate bitters		c. 2023, Tableau Bar Bistro, Vancouver Citadelle Jardins d'Été, sparkling wine, cucumber & tarragon shrub	
<b>DUC DE BOURGOGNE</b>	15	<b>NOUVELLE-FRANCE SOUR</b>	16
c. 2022, Tableau Bar Bistro, Vancouver Marquis de Villard, Guyot cassis, Suze, Dijon Honey syrup, lemon		c. 2023, Tableau Bar Bistro, Vancouver Reifel Rye, Dubbonet, Lemon Juice, Simple Syrup, Egg White, Peychaud's Bitters	
<b>PARIS COCKTAIL</b>	16		
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
WOLFBERGER Brut n/v Crémant d'Alsace FR	69	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
CHAMPAGNE AYALA 'ROSÉ MAJEUR' Brut Rosé n/v Aÿ FR	185	145
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