

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, preserved plum, macerated prunes, smoked maple syrup, almond	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
CRISPY FROG LEGS Sauce gribiche, watercress	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	22
FRITES Fries & aioli	8	<i>Au French onion jus</i>	4

BOISSONS

LA CARTE DES MARTINIS	\$2 OFF
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 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

BLOOD ORANGE MARGARITA

Gran Centenario Plata, China-China,
Blood Orange Purée, Lime,
Rosemary Syrup

14 BREATHLESS 18

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

14 PARIS COCKTAIL 14

Citadelle Gin, Campari,
Noilly Prat Sec & Rouge, bitters

16 GÉRARD LENORMAN 15

Cutty Sark, Jau Rivesaltes Ambré,
Apple, Lemon, Angostura Bitters,
Earl Grey Foam

SPARKLING

CUVÉE JEAN-LOUIS B de B Chard. Blend Brut N/V Vin De France FR

BAILLY LAPIERRE Brut Rosé n/v Crémant de Bourgogne FR

ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR

Reg	Happy Hour
51	29
72	53
68	45

CHAMPAGNES

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

CANARD-DUCHÊNE 'CUVÉE LÉONIE' 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

Reg	Happy Hour
110	90
151	121
178	140
288	220
450	375