

TABLEAU

BAR • BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED WEST COAST OYSTERS Lemon, cocktail sauce, red wine mignonette	2.5/pc	FOIE GRAS Terrine of Québec foie gras, apricot, almond financier	23
STEAK TARTARE Quail's egg, capers, pommes gaufrettes	17	TABLEAU PLATEAU East & West Coast oysters, prawns, snow crab legs, mussels	98
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	17	EIFFEL TOWER Tableau Plateau + bone marrow, foie gras, steak tartare, frites	125
GEODUCK CRUDO Clam vinaigrette, celery, chili, tomato	20	HEIRLOOM TOMATO Fried brioche, raclette cheese, watercress, lovage aioli	18
FRITES Hand cut fries & aioli	6	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	14
FRITES AUX TRUFFES White truffle, Parmesan	9	LE BURGER 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	18

BOISSONS

Veuve Clicquot	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

LE TABLEAU GIBSON 19

c. 1934, World Drinks And How to Mix Them
Citadelle gin, Dolin Vermouth de Chambéry Dry,
House Pickled Pearl Onions

LAVENDER 75 15

c. 2019, Tableau Bar Bistro
Belvedere, lavender honey, lemon juice, soda

1181 14

Gin, elderflower syrup, lemonade,
sparkling wine

LE BRUMANT 16

c. 2021, Tableau Bar Bistro, Vancouver
Flor de Caña 7yr, Marquis de Villard VSOP,
Suze, orange, lemon, Giffard Orgeat

LES CACTUS 15

cc. 2022, Tableau Bar Bistro, Vancouver
Citadelle 'Jardin D'Été', lime, oleo-saccharum,
sparkling wine

BREATHLESS 19

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

LA BELLE ÉPOQUE 15

c. 2019, Tableau Bar Bistro
Beefeater, Giffard Framboise de Ronce,
pineapple & lemon juice, Angostura

PARIS COCKTAIL 16

c. 1935, Bar Napoléon, Paris
Citadelle, Campari, bitters, Noilly Prat sec & rouge

SIDECAR 18

c. 1920's, MacGarry, Buck's Club, London
Bache Gabrielsen 'Tre Kors' Fine Cognac,
Cointreau, lemon, simple syrup

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
BIRCH BLOCK VINEYARD 'BLANC DE FRANC' Pet Nat n/v Osoyoos BC	78	66

CHAMPAGNES

	Reg	Happy Hour
VEUVE CLICQUOT PONSARDIN Brut n/v Reims FR	110	90
CL DE LA CHAPELLE 'ÉCRIN' Brut n/v Champagne FR	98	75
CHARLES DE CAZANOVE Brut Premier Cru n/v Reims FR	130	105
DRAPPIER 'CARTE' D'OR Brut n/v Champagne FR	130	90
CANARD-DUCHÊNE 'CUVÉE LÉONIE' Brut n/v Champagne FR	140	95
PIERRE PAILLARD 'LES PARCELLES' Extra Brut Grand Cru n/v Bouzy FR	149	120
BAUCHET 'CONTRAST' Extra Brut Blanc de Noirs n/v Aÿ FR	158	130
DUVAL LEROY 'PREMIER CRU' Extra Brut Prestige n/v Vertus FR	160	130
JEAN VESSELLE 'OEIL DE PERDRIX' Brut n/v Bouzy FR	160	130
VALENTIN LEFLAIVE 'CV1750' Extra Brut Blanc de Blancs n/v Champagne FR	165	135
NICOLAS FEUILLATTE Brut Rosé n/v Chouilly FR	169	139
POMMERY Brut Rosé n/v Reims 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
RUINART Brut Rosé n/v Reims FR	269	219
PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 13 Épernay FR	450	375

~ Bubbles on this list may change subject to availability ~ but we promise that their replacements will be delicious