

TABLEAU

BAR • BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED WEST COAST OYSTERS Lemon, cocktail sauce, red wine mignonette	2.5/p	FOIE GRAS MONTE CRISTO Seared Québec foie gras, pain perdu, preserved rhubarb, smoked maple syrup	26
STEAK TARTARE Classic dressing, pommes Anna, Beaufort cheese	19	EIFFEL TOWER East & West Coast oysters, Geoduck parfait, Dungeness crab + bone marrow, steak tartare, frites	135
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	19	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	17
GEODUCK PARFAIT Lightly smoked, flavours of West Coast chowder, mirepoix, crispy potato	21	LE BURGER 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	20
		FRITES 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

LE TABLEAU GIBSON	20	BREATHLESS	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	
LAVENDER 75	16	MARIE-CLÉMENT	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	
PETIT VOYAGE	15	LIBERTINE	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	
DUC DE BOURGOGNE	15	PARIS COCKTAIL	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