

TABLEAU

BAR · BISTRO

HAPPY HOUR

Available daily 2:30pm-5:30pm

FRESHLY SHUCKED WEST COAST OYSTERS (minimum 6 oysters) Lemon, cocktail sauce, red wine mignonette	3/p	FOIE GRAS MONTE CRISTO Seared Québec foie gras, pain perdu, rhubarb compote, pickled strawberry, smoked maple syrup, pistachios	26
KAMPACHI CRUDO Grapefruit & buttermilk emulsion, apple, Serrano pepper	24	SMOKED FISH DIP lightly smoked white fish, caper, crème fraîche, saltines	14
STEAK TARTARE Classic dressing, Beaufort cheese, ruffled sour cream & onion chips	19	TABLEAU PLATEAU Oysters, Kampachi crudo, smoked fish dip, spot prawns, accoutrements	50
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	20	EIFFEL TOWER East & West Coast oysters, Kampachi crudo, smoked fish dip, Zeke's spot prawn, bone marrow, steak tartare, frites	135
ALBACORE TUNA NIÇOISE Olives, crushed potatoes, soft egg, haricots verts, tuna mayonnaise	21	STEAK FRITES Bistro filet, sauce Diane	32
FRENCH ONION SOUP Rich onion broth, Gruyère cheese, croutons	16	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	17
FRITES Fries & aioli	7	LE BURGER Legend's Haul chuck grind, La Sauvagine, bacon, caramelized onions, Dijon, frites <i>Au French onion jus</i>	22 4

BOISSONS

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

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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

LE TABLEAU GIBSON

c. 1906, World Drinks And How To Mix Them Citadelle Gin, Noilly Prat Extra Dry, House Pickled Pearl Onion

18 BREATHLESS 18

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

⚡ BLEU ÉLECTRIQUE SPRITZ ⚡

c. 2023, Tableau Bar Bistro, Vancouver Northern Keep Vodka, Blue Curaçao, lavender syrup, lemon juice, sparkling wine

14 CASSIS COLLINS 14

c. 2024, Tableau Bar Bistro, Vancouver Citadelle 'Jardin d'Été, Cassis & Ginger shrub, soda

PARIS COCKTAIL

c. 1935, Bar Napoléon, Paris Citadelle, Campari, Noilly Prat Sec & Rouge, bitters

14 LE POMMIER 16

c. 2024, Tableau Bar Bistro, Vancouver Plantation 'Original Dark', Pommeau de Normandie, acidified apple juice, sage syrup, egg white

LE TAUREAU

c. 2023, Tableau Bar Bistro, Vancouver El Jimador Blanco, Cointreau, Giffard Piment d'Espelette, Lemon, Scappy's Fire Tincture, Salted Cilantro Foam

16 THE AQUAINTANCE 17

c. 2024, Tableau Bar Bistro, Vancouver Reifel rye, Campari, Cynar, Averna, Lillet, cherry syrup

SPARKLING

POL RÉMY Brut n/v Vin de France

BAILLY LAPIERRE Brut Rosé n/v Crémant de Bourgogne FR

WOLFBERGER Brut n/v Crémant d'Alsace FR

ANTECH 'RESERVE' Brut 17 Blanquette de Limoux FR

Reg	Happy Hour
51	29
72	53
62	45
68	45

CHAMPAGNES

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

ÉRIC LEGRAND 'RÉSERVE' Brut n/v Champagne FR

CANARD-DUCHÊNE 'CUVÉE LÉONIE' Brut n/v Champagne FR

BAUCHET 'CONTRAST' Extra Brut Blanc de Noirs n/v Aÿ FR

NICOLAS FEUILLATTE Brut Rosé n/v Chouilly FR

BRUNO PAILLARD Brut Blanc de Blancs n/v Reims FR

PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 13 Épernay FR

Reg	Happy Hour
110	90
149	110
151	121
158	124
169	135
250	200
450	375