

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 Terrine of Québec foie gras, preserved quince, almond financier	23
STEAK TARTARE Quail's egg, capers, pommes gaufrettes	17	EIFFEL TOWER East & West Coast oysters, Geoduck crudo + bone marrow, foie gras, steak tartare, frites	125
MUSHROOMS ON TOAST Pemberton Meadows mushrooms, Madeira jus, La Sauvagine, sourdough	17	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	15
GEODUCK CRUDO Celery, olive, tomato & horseradish vinaigrette	20	LE BURGER 6oz, La Sauvagine, bacon, caramelized onions, Dijon, frites	18
		FRITES Hand cut fries & aioli	6

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.

TABLEAU

BAR • BISTRO

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, L.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
BAUCHET 'CONTRAST' Extra Brut Blanc de Noirs n/v Aÿ FR	158	130
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
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