

TABLEAU

BAR • BISTRO

HAPPY HOUR

Daily 2:30pm - 5:30pm

9:00pm - close

FRESHLY SHUCKED WEST COAST OYSTERS Lemon, cocktail sauce, red wine mignonette	2/each	TABLEAU BOARD La Sauvagine, foie gras terrine, pâté, Comté, fennel salumi, lavash	32
SCOTCH EGG soft yolk, farmer's sausage, Dijon	5	ALBACORE TUNA NIÇOISE Arugula, frisée, olives, new potatoes, soft boiled egg, haricots verts, olive vinaigrette	17
MUSHROOMS ON TOAST Roasted mushrooms, Madeira jus, La Sauvagine, sourdough	14	BEETROOT Marinated beets, whipped chèvre, braised endives, pistachio vinaigrette	13
PÂTÉ DE CAMPAGNE Country style pâté, cornichons, Dijon, baguette	12	CAESAR Baby gem lettuce, roasted garlic dressing, anchovy, croutons	14
FRITES Hand cut fries & aioli	5	LE BURGER 6oz, La Sauvagine, bacon, Dijon, frites	16
FRITES AUX TRUFFES White truffle, Parmesan	8		

BOISSONS

Veuve Clicquot	18
All Tableau Cocktails	\$2 off
Bubbles (flip over for bottles)	6
House white, rosé, red	6
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 foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

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COCKTAILS

LE TABLEAU GIBSON 3oz	18	BREATHLESS 3oz	18
c. 1934, World Drinks And How to Mix Them Citadelle gin, Dolin Vermouth de Chambéry Dry, cocktail onions		c. 2020, Tableau Bar Bistro Hennessy VS, China-China, Dubonnet, I.n. Mattei 'Cap Corse' quinquina, bitters	
LAVENDER 75 1.5oz	13	LA BELLE ÉPOQUE 2oz	14
c. 2019, Tableau Bar Bistro Belvedere, lavender honey, lemon juice, soda		c. 2019, Tableau Bar Bistro Beefeater, Giffard framboise de ronce, pineapple & lemon juice, angostura	
1181 1oz	12	PARIS COCKTAIL 3oz	15
Gin, elderflower syrup, lemonade, sparkling wine		c. 1935, Bar Napoléon, Paris Beefeater, Campari, bitters, Noilly Prat sec & rouge	

SPARKLING

POL RÉMY Brut n/v Bourgogne FR	47	29
BOISSET 'JCB No 69' Brut Rosé n/v Crémant de Bourgogne FR	62	40
ANTECH 'RESERVE' Brut n/v Blanquette de Limoux FR	62	45
ARTHUR METZ 'PERLE NOIRE' Brut n/v Crémant d'Alsace FR	68	45

CHAMPAGNES

LA CHAPELLE 'INSTINCT 1er Cru' Brut n/v Villedommange FR	96	65
*MARIE DEMETS 'TRADITION' Brut n/v Gyé-sur Seine FR	130	80
*FUMEY-TASSIN Brut n/v Celles-sur-Ource FR	130	80
*BEAUGRAND 'TRADITION' Brut n/v Montgueux FR	130	80
DRAPIER 'CARTE' D'OR Brut n/v Champagne FR	140	90
CANARD-DUCHÊNE 'CUVÉE LÉONIE' Brut n/v Champagne FR	140	80
VEUVE CLICQUOT PONSARDIN Brut n/v Reims FR	110	90
PERRIER-JOUËT Grand Brut n/v Épernay FR	120	95
PERRIER-JOUËT 'BELLE ÉPOQUE' Brut 11 Épernay FR	450	290
*PIERRE PAILLARD 'LA GRANDE RÉCOLTE' Brut 06 Bouzy FR	245	190
DE VENOGÉ 'PRINCES' Blanc de Noirs Brut n/v Épernay FR	265	180
DOM PÉRIGNON Brut 09 Épernay FR	500	350
DOM PÉRIGNON Brut Rosé 05 Épernay FR	650	450
KRUG 'GRANDE CUVÉE' Brut n/v Reims FR	530	450
RUINART Brut Rosé N/V Reims FR	250	175
*GROWER CHAMPAGNE		

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

GREY GOOSE®
VODKA



PRESENTS

LE FRENCH SPRITZ

LE ST-GERMAIN SPRITZ 14

St-Germain Elderflower, grapefruit juice, rosé, soda

PIÑA, PIÑA, PIÑA 15

Noilly Prat Ambré, Plantation 'Stiggins' Fancy Pineapple',
Giffard Pineapple Liqueur, pineapple juice, soda

LE FRANCITO 15

Grey Goose, Mint Infused Noilly Prat Dry, lime, soda

GOOSEBERRY 14

Grey Goose, Paisley Tea 'Organic Tart Berry', lemon,
lavender honey, soda

TORERO 15

Noilly Prat Dry, Espolon Blanco, Cointreau, lemon, soda

AMBRÉ COBBLER 12

Noilly Prat Ambré, Giffard Rhubarb Liqueur,
wine poached rhubarb

PROSE 13

Lillet Rosé, Giffard 'Manzana Verde', lime, bitters

POMMILLIONAIRE 14

Dubonnet, Odd Society 'Crème de Cassis',
No Boats On Sunday BC Cider, soda

#TABLEAUYOURMIND

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