



Forage connects diners to local fishers, foragers and farmers. We also bring you the best in local craft distilleries, breweries and wineries. Our service is designed for sharing many plates family style. So choose as many as you like, share some delicious food, and enjoy the best of what BC has to offer.

SNACKS

charcuterie & local cheese board, chicken liver parfait, house pickles and ferments, IPA mustard	22	cast iron corn bread, spicy honey, local cheddar	10
award-winning seafood chowder, chicharron, quail's egg	8	fresh BC oysters, kelp mignonette, house kimchi**	3 each 15 for ½ dozen
grilled shishito peppers, chorizo vinaigrette, nostrala cheese	12	Vietnamese style bison carpaccio, sweet soy, crispy shallot, hazelnuts	18

LAND

smoked duck breast, duck pastrami croquettes, duck floss, liver parfait, duck fat carrots, apricot & chamomile preserve	36
farmer's pork duo, fermented chili, pickled green coriander seed, smoked turnip, tomatillo verde	35
Canadian bison ranch butcher's cut steak, chanterelle mushrooms, marrow roasted potato, radish, sweet onions	43
lamb neck fettucine, nostrala cheese, sungold tomato, swiss chard, pea tips, soft egg	27

SOIL

foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
brown butter gnocchi, lobster mushrooms, cauliflower, roasted garlic crema	19
farmer green salad, elderflower vinaigrette, radishes	17
heirloom tomato salad, nasturtium, fromage frais, shallot vinaigrette	25

SEA

slow cooked salmon, fresh uni, soy cured ikura, puffed wild rice, mustard greens, compressed cucumbers	34
vindaloo albacore tuna crudo, lemon verbena buttermilk, sungold tomatos, grilled pepperoncini	26
pan seared halibut, dungeness crab creamed corn, kiwi berry, black & jade radish, basil oil	38

SWEETS

elderflower and fromage frais cheese puff, ice cream, cordial, Unruly Gin-spiked blueberries	13
chocolate hazelnut caramel gâteau, hazelnut milk gelée, vanilla yogurt crème, dark chocolate crémeux	12
Baker's Garden, a vegetable inspired creation	13
dulce white chocolate mousse, apricot sorbet, red currant jam, buttercake crumb	12

FILTERED WATER FUNDRAISING FOR CHEAKAMUS CENTRE

50% of the proceeds from the sale of this water go towards garden enhancements at Cheakamus Centre a 420 acre ecological reserve and education facility in Squamish, BC. Programs are delivered to 6700 students each year- programs that give students hands on learning around aquatic, forest and food eco systems with a focus on environmental stewardship. www.cheakamuscentre.ca

sparkling 3 /person

still 3 /person

** Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of foodborne illness"



All seafood options on this menu are recommended by Ocean Wise

Share your comments and photos of your drinks via twitter or instagram @foragevancouver



forage



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BC CRAFT BEER ON TAP

16
oz

Hoyne 'Hoyner' Pilsner - <i>Victoria</i>	7
Bomber Brewing 'Marzen' Amber Lager - <i>Vancouver</i>	7
Strange Fellows 'Jongleur' Belgian Wit - <i>Vancouver</i>	7
Four Winds Saison - <i>Delta</i>	7
Mount Arrowsmith Blonde Ale - <i>Parksville</i>	7
Tofino Brewing 'Tuff Session' American Pale Ale - <i>Tofino</i>	7
33 Acres 'Of Life' California Common - <i>Vancouver</i>	7
Off the Rail 'Raybuck Red' Irish Ale - <i>Vancouver</i>	7
Persephone Black Lager - <i>Gibsons</i>	7
Crannog 'Back Hand of God' Stout - <i>Sorrento</i>	9
Yellow Dog 'Go Fetch' Lime Ginger Sour - <i>Port Moody</i>	7
Driftwood 'Fat Tug' IPA - <i>Victoria</i>	9
Mayne Island 'forager' - <i>Mayne Island</i> *330ml bottle	9

Forage beer flights

3 x 6oz pours of any of our draft beers for 12 plus a feature snack

SEASONAL COCKTAILS

2 oz

FORAGE NEGRONI: Sheringham gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel	14
THE BRUTUS: vodka, Walter clamato juice, smoked chicharron, crackling & fennel salt	single 9 double 12
FORAGE 75: Evolve 'Effervescence' sparkling wine, Victoria Spirits 'Empress' gin, fresh lemon *1oz	12
WEST END OLD FASHIONED: Forty Creek whisky, orange peel, bitters, house brandied cherry	14
UNRULY SOUR: Unruly gin, house made honey cordial, egg whites, grapefruit bitters	14
BARREL AGED BOULEVARDIER: Okanagan Spirits BRBN, The Woods Spirit Co. Amaro, Odd Society Vermouth, bittered sling bitters	16
SEASONAL COLLINS: Odd Society Wallflower Gin, seasonal syrup, lemon	12

BC wine flights

3 wines of 2oz each for 18

Pair with local cheese
one cheese 7
two cheeses 11



WINE BY THE GLASS

5 oz
glass

Ask your server about 8oz pours.
*Indicates wine on tap

WHITES

NV Evolve 'Effervescence'	10
NV Stoneboat Vineyards 'Piano' Brut	11
2017 Nichol Pinot Gris	14
2016 La Frenz Sauvignon Blanc	12
2017 Wild Goose Pinot Blanc	12
2016 Culmina 'Unicus' Gruner Veltliner	16
2015 Little Farm Riesling	14
2016 Niche Gewurtztraminer	12
Liquidity Viognier*	12
2015 Meyer Family Chardonnay 'McLean Creek'	16

ROSÉS

Okanagan Crush Pad Rosé*	12
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REDS

2015 Blue Mountain Pinot Noir	16
Bartier Bros. Cabernet Franc*	14
2013 Kettle Valley Merlot	12
Bartier Bros. Syrah*	14
Covert Farms 'MDC'*	12
2014 Pentage Temperanillo	14

CRAFT CIDER

Sea Cider 'Pippins' <i>Vancouver Island</i> 5oz glass	9
Naramata Cider Company dry pear cider <i>Naramata</i> 355ml bottle	6



Don't see the wine you thirst for? Choose from our collection of British Columbia wines. Ask your server for our comprehensive wine list.