



Forage connects diners to local fishers, foragers and farmers. We also bring you the best in local craft distilleries, breweries and wineries. Because of safety for you, our guests, we have re-designed the menu to allow for individual meals for the foreseeable future.

SMALL PLATES

award-winning BBQ duck chowder, dungeness crab and shrimp toast	10	roasted mushrooms, hazelnut mushroom soil, garlic scape, caraway rye croutons	18
albacore tuna crudo, compressed apple, crispy duck skin, chili prawn oil, quince emulsion	22	bison carpaccio, spruce tip tonnato sauce, smoked fingerling potato chips	23
local artisanal cheese board & house-made charcuterie, with crackers, stewed fruit, honey, hazelnuts	22	fresh BC oysters**, kelp mignonette, house kimchi	3.5 each or 18 for 1/2 dz
pan bread in cast iron, local cheddar, spicy honey	10	winter salad, local winter greens, ambrosia apple, pickled walnuts, Kootenay Alpine alpine cheese, winter spiced squash vinaigrette	18

LARGER PLATES

pan seared pacific halibut, confit sunchokes, eggplant, brussels sprouts, yellow curry sauce	37	bison butcher's cut steak, smoked pepper croquette, roasted delicata squash, brussels sprouts, mole 'poblano' sauce	44
pan roasted duck breast, celeriac purée, pickled beets, polenta, huckleberry jus	36	pumpkin spiced squash gnocchi, creamed chanterelle, squash 'bechamel', lightly pickled chanterelle, golden ears charmesan cheese	32
seared BC scallops, pork belly, fall vegetables, quail egg and sifted egg white, XO sauce	38	squid ink spaghetti, Great Bear scallops, ikura, uni cream sauce	34

SWEETS

gluten free cassis and yogurt pallet, vanilla mousse, chocolate cremeux duo, raspberry dark chocolate, milky white chocolate, cassis and raspberry gelees	10
caramel chocolate and hazelnut bar, ginger spiked roasted pears, earl grey ice cream, spiced cookie crumbs	10

TAKE-HOME PROVISIONS

forage 8 year old sourdough starter	8
bison chili	20
Fraser Valley confit duck legs (2)	15
halibut and seafood bouillabaisse, saffron broth, fennel	20



FORAGE GETS FESTIVE

Starting on December 18th and until the 26th, we'll be offering Roasted JD Farms Specialty turkey take home dinners with all traditional trimmings and stuffing. Order them individually, or a whole roasted turkey dinner to go. There is also a vegetarian option. Visit our website for more. foragevancouver.com

FILTERED SPARKLING OR STILL WATER AT THE TABLE 3- / PERSON

WE ARE HAPPY TO SPLIT PLATES ON REQUEST, PLEASE NOTE THERE IS AN ADDITIONAL CHARGE OF 5-

VIEW THE WINE MENU (CLICK HERE)

** 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





Ask our Sommelier Peter Sullivan about the Forage Cellar List

BC CRAFT BEER ON TAP

16 oz

- Hoyne 'Hoyner' Pilsner - *Victoria* 8
- Twin Sails 'Dat Juice' Citra Pale Ale - *Port Moody* 8
- Tofino Brewing 'Tuff Session' American Pale Ale - *Tofino* 8
- Crannog 'Back Hand of God' Stout - *Sorrento* 9
- 33 Acres 'Of Life' California Common - *Mount Pleasant* 9
- Off the Rail Kolsch - *East Vancouver* 8

WINE BY THE GLASS

5 oz glass

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

WHITES

- NV Evolve 'Effervescence' (sparkling) 10
- 2017 JoieFarm 'En Famille' Reserve Muscat 11
- 2018 La Frenz Sauvignon Blanc 13
- 2019 Niche Gewürztraminer* 13
- 2018 Kettle Valley Chardonnay 13
- 2015 Pentâge Viognier 12

ROSÉS

- 2019 OCP Narrative Rose 13

REDS

- 2017 La Frenz 'Desperation Hill' Pinot Noir 15
- Bartier Bros. Cab Franc* 14
- 2014 Kettle Valley 'Naramata Bench Reserve' Shiraz 13
- 2017 Stag's Hollow Dolcetto 13
- Covert Farms 'MDC'* 13

SEASONAL COCKTAILS

2 oz

FORAGE NEGRONI: Sheringham gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel 14

FORAGE 75: Stoneboat 'Piano' brut, Victoria Spirits 'Empress' gin, fresh lemon *1oz 13

BARREL AGED WHITE MANHATTAN: Resurrection Spirits white Rye, white Vermouth, Bittered Sling bitters 16

FORAGE OLD FASHIONED: Forty Creek Whisky, brandied cherries, Bittered Sling bitters 14

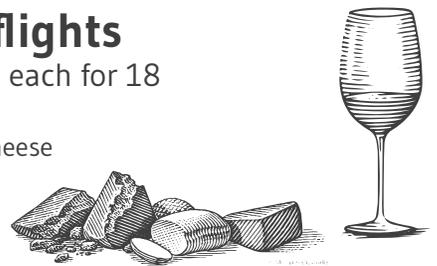
Forage beer flights

3 x 6oz pours of any of our draft beers for 12

BC wine flights

3 wines of 2oz each for 18

Pair with local cheese
one cheese 7
two cheeses 11



WINE BY THE BOTTLE

Please ask your server about our full forage wine list

ROSÉS & WHITES

- 2017 Niche Wine Co. Pinot Noir Blanc 55
- 2018 Little Farm Cab Franc Rosé 'Blind Creek' 55
- 2017 Kanazawa "Nomu" Viognier 50
- 2018 Nichol Pinot Gris 60
- 2018 Clos Du Soleil SB 'Fume Blanc' 60
- 2018 Tantalus Riesling 55
- 2017 Kitsch "Maria's Block" Riesling 70
- 2017 Sage Hills 'Small Lot' Gewürztraminer 65
- 2016 Blue Mountain Chardonnay 'Reserve' 75
- 2017 Nk'Mip Chardonnay 'Qwam Qwmt' 70

REDS

- 2017 Pentage Gamay Noir 55
- 2017 Joie Farm Gamay Blend 'PTG' 55
- 2017 Quail's Gate Pinot Noir 'Richard's Block' 140
- 2018 Nichol Vineyard Cab Franc 75
- 2018 Painted Rock Cabernet Franc 105
- 2014 Vanessa Vineyard Cab Franc Blend 'Meritage' 115
- 2016 Covert Farms Merlot Blend 'Amicitia' 65
- 2015 Nagging Doubt 'The Pull' Merlot blend 65
- 2016 Time Winery 'Merlot Blend' 85
- 2016 Kettle Valley Cabernet Sauvignon 'Barber' 85
- 2016 Fairview Cellars Cab Sauv 'The Bear' 95
- 2018 Orofino Vineyards Syrah 'Wild Ferment' 80



Don't see the wine you thirst for? Choose from our collection of British Columbia wines. Click here to view our wine list.