

# forage



## EGGS \*substitutions may be subject to additional charges

two free-range eggs, crispy potatoes, house-made toast, choice of bacon, sausage or fruit	15
alpine juniper duck confit & kale frittata, brie, roast garlic	17
corned bison hash, sunny-side eggs, kale, house-made sauerkraut, IPA mustard hollandaise	19
Two Rivers turkey sausage hash, roasted vegetables, free-range eggs, watercress pesto, toast	19
classic benny - back bacon, free-range eggs, crispy potatoes, hollandaise	17
spiced lentils, poached eggs, spring peas, pea tips, mint yogurt, toast <b>*add merguez sausage \$2*</b>	15

## FORAGE FAVES

award-winning seafood chowder, chicharron, quail's egg	12
charcuterie, chicken liver parfait, artisan cheeses, house pickles and ferments, IPA mustard	20
foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
grilled kale, brie and honey dressing, caramelized apple, roasted hazelnuts	14
double-fried pork cutlet sandwich, fried egg, gouda, house-made pickle, "thousand island"	15
halibut cake benny, free-range eggs, crispy potatoes, hollandaise, lemon aioli	19

## SOBER BEVERAGES

<b>MOGIANA ESPRESSO COFFEES</b>	4-5
<b>NAMASTHÉ LOOSE LEAF TEAS</b>	4
<b>FRESH PRESSED JUICES</b> OJ, apple, grapefruit and cranberry	5
<b>FORAGE GREEN BLEND</b>	6
<b>BREWED NAMASTHÉ HIBISCUS ROOIBOS ICED TEA</b>	4

## SIDES

Two Rivers turkey or merguez sausage	6
house-made "nutella"	4
muffin or toast	4
scones and honey butter	5
liver and toast	7
hollandaise	3

## SWEETS

granola - hazelnuts, dried cranberry, honey-roasted grains and oats	11
local fruit parfait - yogurt, honey, scone	9
brioche French toast, rhubarb purée, candied bacon, compressed blueberries	15
butter milk pancakes, valley blueberries, honey butter, maple syrup	14

## BRUNCH COCKTAILS

<b>THE BRUTUS:</b> vodka, Walter clamato juice, smoked chicharron, crackling & fennel salt	single 9 double 12
<b>LOCAL KIR ROYALE:</b> BC Bubbles with Odd Society creme de cassis	10
<b>CLASSIC MIMOSA:</b> BC Bubbles with fresh squeezed OJ, grapefruit or cranberry	10
<b>FORAGE SHAFT:</b> iced espresso, Forty Creek cream, vodka *2oz	14
<b>FORTY CREEK CREAM COFFEE:</b> locally roasted Mogiana coffee with Forty Creek Cream	10
<b>WHISKY LATTÉ:</b> Spicebox whisky and steamed milk with espresso	10
<b>LEMONADE MIMOSA:</b> Evolve 'Effervescence' sparkling wine, fresh lemonade, seasonal syrup	10
<b>FORAGE BACKYARD ICED TEA:</b> Wayward Distillation Drunken Hive rum, Sons of Vancouver amaretto, fresh brewed loose leaf hibiscus rooibos, lemon *2oz	14

MORE COCKTAILS ON THE BACK

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



# forage



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.

## BC CRAFT BEER & CIDER ON TAP

16  
oz

Hoyne 'Hoyner' Pilsner - <i>Victoria</i>	7
Bomber Brewing 'Marzen' Amber Lager - <i>Vancouver</i>	7
33 Acres 'Of Life' California Common - <i>Vancouver</i>	7
Four Winds Saison - <i>Delta</i>	7
Tofino Brewing 'Tuff Session' American Pale Ale - <i>Tofino</i>	7
Crannog 'Back Hand of God' Stout - <i>Sorrento</i>	9
Strange Fellows 'Jongleur' Belgian Wit - <i>Vancouver</i>	7
Driftwood 'Fat Tug' IPA - <i>Victoria</i>	9
Persephone Black Lager - <i>Gibsons</i>	7
Yellow Dog Brewing 'Retriever' Golden Ale - <i>Port Moody</i>	7
Off the Rail 'Raybuck Red' Irish Ale - <i>Vancouver</i>	7
Orchard Hill 'Red Roof' dry apple cider - <i>Osoyoos</i>	9

### Forage beer flights

Sample any 3 of our draft beers for \$12 plus a snack from the kitchen



## SEASONAL COCKTAILS

2 oz

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

## Let us pair your wine with a bit of local cheese

One cheese \$7 | Two cheeses \$11



## WINE ON TAP

5 oz  
glass

Ask your server about 8oz pours.

### WHITES

Liquidity Viognier	12
Poplar Grove Winery Pinot Gris	12
Okanagan Crush Pad Rosé	12

### REDS

Bartier Bros. Syrah	14
Fairview Forage Malbec blend	16
Moon Curser Dolcetto	12
Bartier Bros. Cabernet Franc	14

## ALSO BY THE GLASS

5 oz  
glass

Ask your server about 8oz pours.

2016 Niche Gewurtztraminer	12
2016 House of Margot Pinot Blanc	11
2015 Little Farm Riesling	14
2016 La Frenz Sauvignon Blanc	12
2016 Culmina 'Unicus' Gruner Veltliner	16
2015 Meyer Family Chardonnay 'McLean Creek'	16
2015 Blue Mountain Pinot Noir	16
2013 Kettle Valley Merlot	12
Evolve 'Effervescence'	10
NV Stoneboat Vineyards 'Piano' Brut	11

## CRAFT CIDER & BOTTLED BEER

Sea Cider 'Ruby Rose' <i>Vancouver Island</i> <b>5oz glass</b>	9
Naramata Cider Company dry pear cider <i>Naramata</i> <b>355ml bottle</b>	6
Mayne Island 'Forager' <i>Mayne Island</i> <b>330ml bottle</b>	9



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