

# 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
crispy halibut cheek benny, free-range eggs, crispy potatoes, hollandaise	19

## SOBER BEVERAGES

Mogiana espresso coffees	4 - 5
Namasthé loose leaf teas	4
fresh pressed juices	5
Forage Green Blend	6

## 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, squash purée, candied bacon, compressed blueberries	15
buttermilk pancakes, valley blueberries, honey butter, maple syrup	14

## TIPSY COFFEES \*ALL COFFEES ARE 10Z UNLESS NOTED OTHERWISE

<b>FORTY CREAM:</b> locally roasted Mogiana coffee with Forty Creek Cream	10
<b>WHISKY LATTE:</b> latte with Spicebox whisky	10
<b>FORAGE SHAFT:</b> iced espresso, Forty Creek cream, vodka <b>*2oz</b>	14

## CLASSICS \*"HAIR OF THE DOG" -ENJOY A 1 OZ BRUTUS OR MIMOSA FOR \$5 FROM 9-10AM SATURDAYS AND SUNDAYS

<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 East Vancouver Odd Spirit Society cassis	10
<b>MIMOSA:</b> BC Bubbles with fresh squeezed OJ, grapefruit or apple	*10



Don't see the wine you thirst for? Choose from our collection of British Columbia and Cascadia wines.

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



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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

18 oz  
glass

Hoyne 'Hoyner' Pilsner - <i>Victoria</i>	8
Bomber Brewing 'Marzen' Amber Lager- <i>Vancouver</i>	7½
33 Acres 'Of Life' California Common - <i>Vancouver</i>	8
Four Winds Saison - <i>Delta</i>	8
Tofino Brewing 'Tuff Session' American Pale Ale - <i>Tofino</i>	7½
Crannog 'Back Hand of God' Stout - <i>Sorrento</i>	9
Strange Fellows 'Jongleur' Belgian Wit - <i>Vancouver</i>	8
Driftwood 'Fat Tug' IPA - <i>Victoria</i>	8¼
Moody Ales 'Chipper' Blonde Ale - <i>Port Moody</i>	8
Off the Rail 'Raybuck Red' Irish Ale - <i>Vancouver</i>	7¾
Persephone Black lager - <i>Gibsons</i>	8
Orchard Hill 'Red Roof' dry apple cider - <i>Osoyoos</i>	9

~12 oz glasses available for 6~

## Forage Trio

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



## 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

Moon Curser Arneis	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
2014 La Frenz Sauvignon Blanc	12
2016 Culmina 'Unicus' Gruner Veltliner	16
2015 Meyer Family Chardonnay 'McLean Creek'	16
2015 Orofino Winery Pinot Noir	16
2013 Kettle Valley Merlot	12
Evolve 'Effervescence'	10
NV Stoneboat Vineyards 'Piano' Brut	11

## CRAFT CIDER & BOTTLED BEER

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

## 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 *1oz	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>APPLE GINGER SPICE:</b> Okanagan Spirits vodka, fresh apple juice, ginger spice, house soda	12
<b>SEASONAL COLLINS:</b> Odd Society Wallflower Gin, seasonal syrup, lemon	12



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