

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.

Celebrate Forage's 5th birthday all this week with the return of favourite original dishes

SNACKS

brown butter gnocchi, roasted cauliflower purée, chanterelle mushroom	11	roasted pan bread in cast iron, spicy honey, local cheddar	10
double fried pork cutlet, cabbage, bull kelp, pickled cipollinis	14	fresh BC oysters, kelp mignonette, house kimchi**	3 each 15 for ½ dozen
popcorn & crackling	7	Vietnamese style bison carpaccio, sweet soy, crispy shallot, hazelnuts	19

LAND

roasted duck breast, liver mousse, brown butter brioche, peach and chamomile preserve, duck floss, charred walla walla onion, chanterelle jus	32
charcuterie & local cheese board, chicken liver parfait, house pickles and ferments, IPA mustard	22
Turtle Valley Bison Ranch butcher's cut steak, bison chorizo, hay-smoked potatoes, foraged green chimichurri, radishes	43
bison tongue tortellini, pine mushrooms, crispy parsnip, braising jus, wild watercress	25

SOIL

grilled kale salad, caramelized Okanagan apples, hazelnuts, honey brie dressing	16
foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
charred cabbage, Brussels sprouts, brusselkraut, market root vegetables, hazelnut mushroom soil *add bacon 4	25
North Arm Farm beets, candied hazelnut black pepper praline, goat cheese puree, wild watercress	16

SEA

roasted halibut, wild watercress crust, smoked carrot purée, thumbelina carrots, parsley root, puffed wild rice	35
seared albacore tuna, sunchoke and potato cracklings, bull kelp vinaigrette, caramelized onion & celeriac crema, salmon roe	27
award-winning seafood chowder, chicharrón, quail's egg	8
savoury clams, merguez, sea cider, romesco	16

SWEETS

elderflower and fromage frais cheese puff, ice cream, cordial, Unruly Gin-spiked blueberries	13
flexible dark chocolate, chocolate malt ice cream, espresso burdock root chip, smoked cocoa nibs	12
apple pie, black pepper short crust, honey streusel, chantilly cream, compressed apple	12

****we are proudly revisiting our original menu from 2012. Choose one of these dishes from the bolded menu choices. ****
#fiveyearsofforage

FILTERED WATER

Fresh, filtered water - 50% of the proceeds from the sale of this water are going towards garden enhancements at Cheakamus Centre a 420 acre ecological reserve and education facility in Squamish, BC. The garden enhancement project will continue to develop one of the essential experiential program delivered to 5500 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



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BC CRAFT BEER & CIDER ON TAP

18 oz glass

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

~12 oz glasses available for 6~

Forage Trio

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



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
EAST VAN KIR ROYALE: Evolve 'Effervescence', Odd Society cassis	10
WEST END OLD FASHIONED: Forty Creek whisky, orange peel, bitters, house brandied cherry	14
SOUR COCKTAIL: Unruly gin, house made honey cordial, egg whites, grapefruit bitters	14
OKANAGAN SAZERAC: Okanagan Spirits BC rye whisky and Okanagan Spirits Absinthe	16
SWEET COCKTAIL: Odd Society Wallflower Gin, seasonal syrup, lemon	12
SAVOURY COCKTAIL: Okanagan Spirits Aquavit, dill cordial, lime	14

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

Niche Wine Co Gewurztraminer	10
Poplar Grove Winery Pinot Gris	11
Okanagan Crush Pad Rosé	10

REDS

Fairview Cellars 'Forage' Malbec Blend	13
Covert Farms 'MDC' blend	11
Bartier Bros. Syrah	11
Bartier Bros. Cabernet Franc	11

ALSO BY THE GLASS

5 oz glass

Ask your server about 8oz pours.

2015 Pentage Viognier	12
2016 House of Margot Pinot Blanc	9
2015 Little Farm Riesling	13
2014 La Frenz Sauvignon Blanc	11
2015 Culmina 'Unicus' Gruner Veltliner	13
2015 Meyer Family Chardonnay 'McLean Creek'	16
2014 Orofino Winery Pinot Noir	13
2012 Kettle Valley Merlot	11
Evolve 'Effervescence'	10
NV Stoneboat Vineyards 'Piano' Brut	11

CRAFT CIDER & BOTTLED BEER

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