

# 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.

## SNACKS

award-winning seafood chowder, chicharron, quail's egg	8	pan bread in cast iron, spicy honey, local cheddar	10
charcuterie & local cheese board, chicken liver parfait, house pickles and ferments, IPA mustard	22	fresh BC oysters**, kelp mignonette, house kimchi	3 each 15 for ½ dozen
duck fat sunchokes, duck pastrami, duck crackling, Alpindon cheese	16	Vietnamese style bison carpaccio, sweet soy, crispy shallot, hazelnuts	18

## LAND

grand fir smoked duck breast, duck floss, liver parfait on brioche, haskap berry, gewurztraminer poached pear	36
farmer's pork duo, winter squash, black garlic, apple, parsley root puree, salsify chips	34
Canadian bison ranch butcher's cut steak, winter chanterelle, marrow roasted potato, sweet onions, celeriac, radish	43
lamb neck fettucine, fennel lamb sausage, pickled fennel, arugula, soft egg, nostrala cheese	27

## SOIL

foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
brown butter gnocchi, squash puree, oyster mushrooms, cheddar	19
beet salad, kraut vinaigrette, whipped neufchatel, hazelnut praline, caraway rye	22
roasted brussels sprouts and rutabaga, fromage frais, farro salad, pickled spruce tip vinaigrette	24

## SEA

slow cooked spring salmon, uni, soy cured ikura, wild rice furikake, chickpea miso, arugula, daikon	35
albacore tuna crudo, hazelnut mushroom soil, red russian garlic crema, sunchoke chips, preserved chanterelles	26
pan seared sablefish with crispy skin, smoked sablefish belly, poached kohlrabi, cultured horseradish cream	36
Qualicum Bay scallops, pancetta, celery and watercress 'chutney', scallop XO	26

## 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
flexible dulce chocolate brown sugar custard, blueberry meringues, caramel rice crisps, pear parisienne	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](http://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 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 'Buddha's Priest' ESB - <i>Vancouver</i>	7
Powell Street Brewery 'Dive Bomb' Dark Ale - <i>Vancouver</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
<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>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

**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
2017 La Frenz Sauvignon Blanc	12
2017 Wild Goose Pinot Blanc	12
2017 Culmina 'Unicus' Gruner Veltliner	16
2016 Little Farm Riesling	14
2016 Niche Gewurtztraminer	12
Liquidity Viognier*	12
2016 Meyer Family Chardonnay 'McLean Creek'	16

ROSÉS	
Okanagan Crush Pad Rosé*	12

REDS	
2016 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 Tempranillo	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.