



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

charcuterie & local cheese board, chicken liver parfait, house pickles and ferments, IPA mustard	22	cast iron corn bread, spicy honey, local cheddar	10
award-winning seafood chowder, chicharron, quail's egg	8	fresh BC oysters, kelp mignonette, house kimchi**	3 each 15 for ½ dozen
grilled padron peppers, chorizo vinaigrette, nostrala cheese	12	duck pastrami & cheddar croquettes, bacon mustard marmalade, garlic scape & radish salad	13

## LAND

smoked duck breast, duck floss, liver parfait, duck fat carrots, apricot & chamomile preserve, pickled cherries, brioche	35
farmer's pork duo, swiss chard, squash blossom, plums, hazelnuts, tomatillo verde	35
Canadian bison ranch butcher's cut steak, oyster mushrooms, marrow roasted warba potato, radish, sweet onions	43
lamb neck fettucine, nostrala cheese, cultivated mushrooms, swiss chard, soft egg	27
Vietnamese style bison carpaccio, sweet soy, crispy shallot, hazelnuts	18

## SOIL

foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
brown butter gnocchi, lobster mushrooms, cauliflower, walla walla onion crumb	19
farmer green salad, elderflower vinaigrette, radishes	17
sautéed morel mushrooms, spruce cured egg yolk, walla walla onion butter, red russian garlic chips	18
heirloom tomato salad, nasturtium, fromage frais, shallot vinaigrette, heirloom cucumbers	25

## SEA

slow cooked spring salmon, smoked uni, soy cured ikura, puffed wild rice, mustard greens, compressed cucumbers	34
albacore tuna crudo, mushroom hazelnut soil, caramelized onion aioli, apple chili vinaigrette, turnips, watermelon radish	26
pan seared halibut, dungeness crab creamed corn, cucamelon, dragon's tongue beans, holy basil oil	38

## 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
dulce white chocolate mousse, apricot sorbet, red currant jam, buttercake crumb	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



# forage



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## 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 'Go Fetch' Lime Ginger Sour - <i>Port Moody</i>	7
Off the Rail 'Raybuck Red' Irish Ale - <i>Vancouver</i>	7

## 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 *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 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
Covert Farms 'MDC'	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 'Pippins' <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.