

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

charcuterie & local cheese board, chicken liver parfait, house pickles and ferments, IPA mustard	22	roasted pan 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
duck confit & cheddar croquettes, bacon mustard marmalade, garlic scape & radish salad	12	Vietnamese style bison carpaccio, sweet soy, crispy shallot, hazelnuts	18

LAND

smoked duck breast, duck pastrami, duck floss, liver parfait, charred apricot, pickled cherries, brioche	35
farmer's pork duo, sweet and sour rhubarb, squash blossom, hazelnuts, lovage	35
Canadian bison ranch butcher's cut steak, oyster mushrooms, marrow roasted warba potato, radish, sweet onions	43
lamb neck fettucine, Alpendon cheese, cultivated mushrooms, peas, soft egg	27

SOIL

foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
brown butter gnocchi, tri-colour cauliflower, walla walla onion crumb	17
farmer green salad, elderflower vinaigrette, radishes	16
sautéed morel mushroom, fava beans, pea tips	18
heirloom tomato salad, nasturtium, fromage frais, shallot vinaigrette, lemon cucumber	25

SEA

slow cooked coho salmon, smoked uni, soy cured ikura, puffed wild rice, mustard greens, compressed cucumbers	33
albacore tuna crudo, mushroom hazelnut soil, caramelized onion aioli, apple chili vinaigrette, turnips, watermelon radish	26
pan seared halibut, borage and oyster emulsion, peas and carrots, pickled sea asparagus	38



\$1 from each salmon sold in July goes to support Growing Chefs

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
rhubarb, butter cake, white chocolate, meringue, toasted crumble, ice cream	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

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

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

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
FORAGE 75: Evolve 'Effervescence' sparkling wine, Victoria Spirits 'Empress' gin, fresh lemon *1oz	12
WEST END OLD FASHIONED: Forty Creek whisky, orange peel, bitters, house brandied cherry	14
UNRULY SOUR: Unruly gin, house made honey cordial, egg whites, grapefruit bitters	14
BARREL AGED BOULEVARDIER: Okanagan Spirits BRBN, The Woods Spirit Co. Amaro, Odd Society Vermouth, bittered sling bitters	16
SEASONAL COLLINS: 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
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 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> 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



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