

# 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                       |
| duck fat sunchokes, fromage frais, cured duck yolk, duck crackling                               | 10 | fresh BC oysters, kelp mignonette, house kimchi**                      | 3 each<br>15 for ½ dozen |
| venison bratwurst flatbread, local blue cheese, birch reduction, smoked chili romesco            | 11 | Vietnamese style bison carpaccio, sweet soy, crispy shallot, hazelnuts | 18                       |

## LAND

|  |    |
|--|----|
| roasted duck breast, liver mousse, brown butter brioche, peach and chamomile preserve, chanterelle, duck floss         | 32 |
| braised pork shoulder, sweet and sour carrot, crispy salsaify, charred leek and ash                                    | 28 |
| Turtle Valley Bison Ranch butcher's cut steak, bison chorizo, hay-smoked potatoes, foraged green chimichurri, radishes | 43 |
| lamb neck fettuccine, buttermilk parsnip purée soft egg, Alpendon cheese, foraged mushroom, watercress                 | 25 |

## SEA

|  |    |
|--|----|
| crispy halibut cheeks, cauliflower 'cous cous', elderflower poached radish, smoked zaatar yogurt, mustard seed     | 29 |
| albacore tuna crudo, mushroom hazelnut soil, caramelized candy onion aioli, apple chili vinaigrette, purple daikon | 26 |
| award-winning seafood chowder, chicharrón, quail's egg   | 8  |

## SOIL

|  |    |
|--|----|
| grilled kale salad, caramelized Okanagan apples, hazelnuts, honey brie dressing  | 16 |
| foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye      | 16 |
| roasted Brussels sprouts, brusselkraut, textures of beetroot, bronze fennel sand | 23 |
| brown butter gnocchi, roasted cauliflower purée, Walla Walla onion               | 17 |

## 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 |

## 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](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 & 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 |
| Persephone Black Lager - <i>Gibsons</i>                         | 8  |
| Moody Ales 'Chipper' Blonde Ale - <i>Port Moody</i>             | 8  |
| Off the Rail 'Raybuck Red' Irish Ale - <i>Vancouver</i>         | 8  |
| Orchard Hill 'Red Roof' dry apple cider - <i>Osoyoos</i>        | 9  |

~12 oz glasses available for 6~

## Forage beer trio

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<br>double 12 |
| <b>EAST VAN KIR ROYALE:</b> Evolve 'Effervescence', Odd Society cassis                               | 10                    |
| <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>OKANAGAN SAZERAC:</b> Okanagan Spirits BC rye whisky and Okanagan Spirits Absinthe                | 16                    |
| <b>SEASONAL COLLINS:</b> Odd Society Wallflower Gin, seasonal syrup, lemon                           | 12                    |
| <b>AQUAVIT GIMLET:</b> Okanagan Spirits Aquavit, dill cordial, lime                                  | 14                    |

## 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

|                                |    |
|--------------------------------|----|
| Niche Wine Co Gewurztraminer   | 12 |
| Poplar Grove Winery Pinot Gris | 12 |
| Okanagan Crush Pad Rosé        | 12 |

### REDS

|                              |    |
|------------------------------|----|
| Bartier Bros. Syrah          | 14 |
| Covert Farms 'MDC' blend     | 12 |
| Bartier Bros. Cabernet Franc | 14 |

## ALSO BY THE GLASS

5 oz glass

Ask your server about 8oz pours.

|   |    |
|---|----|
| 2015 Pentage Viognier                       | 13 |
| 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 |
| 2012 Kettle Valley Merlot                   | 12 |
| Evolve 'Effervescence'                      | 10 |
| NV Stoneboat Vineyards 'Piano' Brut         | 11 |

## CRAFT CIDER & BOTTLED BEER

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