

# forage



## EGGS

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|   |    |
|---|----|
| two free-range eggs, crispy potatoes, house-made toast, choice of bacon, sausage or fruit         | 16 |
| alpine juniper duck confit & kale frittata, brie, roast garlic                                    | 17 |
| corned bison hash, sunny-side eggs, kale, house-made sauerkraut, IPA mustard hollandaise          | 19 |
| Two Rivers turkey sausage hash, roasted vegetables, free-range eggs, watercress pesto, toast      | 19 |
| classic benny - back bacon, free-range eggs, crispy potatoes, hollandaise                         | 18 |
| spiced lentils, poached eggs, spring peas, pea tips, mint yogurt, toast *add merguez sausage \$2* | 15 |

## FORAGE FAVES

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| award-winning BBQ duck and shrimp chowder, crab & shrimp toast   | 10 |
| charcuterie, chicken liver parfait, artisan cheeses, house pickles and ferments, IPA mustard   | 20 |
| foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye  | 16 |
| grilled kale, brie and honey dressing, caramelized apple, roasted hazelnuts  | 14 |
| double-fried pork cutlet sandwich, fried egg, gouda, house-made pickle, "thousand island"  | 16 |
| Haida Gwaii crispy halibut cheek benny, poached free range eggs, english muffin, crispy potatoes, hollandaise, preserved lemon aioli | 20 |

## SOBER BEVERAGES

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|  |       |
|--|-------|
| <b>MOGIANA ESPRESSO COFFEES</b>                                    | 4.5-5 |
| <b>NAMASTHÉ LOOSE LEAF TEAS</b>                                    | 5     |
| <b>FRESH PRESSED JUICES</b><br>OJ, apple, grapefruit and cranberry | 6     |
| <b>FORAGE GREEN BLEND</b>  | 6     |
| <b>BREWED NAMASTHÉ HIBISCUS ROOIBOS ICED TEA</b>                   | 5     |
| <b>SALT SPRING ISLAND KOMBUCHA</b>                                 | 7     |

\*modifications may be subject to additional charges

## SIDES

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|                                      |   |
|--------------------------------------|---|
| Two Rivers turkey or merguez sausage | 6 |
| house-made "nutella"                 | 4 |
| muffin or toast                      | 5 |
| scones and honey butter              | 7 |
| liver and toast                      | 7 |
| hollandaise                          | 4 |

## SWEETS

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|   |    |
|---|----|
| granola - hazelnuts, dried cranberry, honey-roasted grains and oats             | 11 |
| local fruit parfait - yogurt, honey, scone                                      | 9  |
| brioche French toast, apple cranberry butter, candied pumpkin seeds, whip cream | 16 |
| buttermilk pancakes, valley blueberries, honey butter, maple syrup              | 15 |

## BRUNCH COCKTAILS

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|  |                       |
|--|-----------------------|
| <b>CAESAR:</b> vodka, Walter clamato juice, spicy house pickled beans  | single 9<br>double 12 |
| <b>LOCAL KIR ROYALE:</b> BC Bubbles with Odd Society creme de cassis   | 10                    |
| <b>CLASSIC MIMOSA:</b> BC Bubbles with fresh squeezed OJ, grapefruit, cranberry or lemonade  | 10                    |
| <b>REDHEAD:</b> Vital vodka, Sons of Vancouver amaretto, gingerbread syrup, organic carrot puree   | 10                    |
| <b>FORAGE SHAFT:</b> iced espresso, Monashee Big Mountain cream, vodka *2oz  | 14                    |
| <b>MONASHEE CREAM COFFEE:</b> locally roasted Mogiana coffee with Monashee Big Mountain cream  | 10                    |
| <b>WHISKY LATTÉ:</b> Spicebox whisky and steamed milk with espresso  | 10                    |
| <b>FORAGE BACKYARD ICED TEA:</b> Wayward Distillation Drunken Hive rum, Sons of Vancouver amaretto, fresh brewed loose leaf hibiscus rooibos, lemon *2oz | 14                    |

## MORE COCKTAILS ON THE BACK

Share your comments and photos of your drinks via twitter or instagram @foragevancouver





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.

| BC CRAFT BEER ON TAP  | 16 oz |
|---|-------|
| Hoyne 'Hoyner' Pilsner - <i>Victoria</i>                        | 8     |
| Doan's Kolsch - <i>Vancouver</i>                                | 8     |
| Yellow Dog 'Rye/Ginger Ale' - <i>Port Moody</i>                 | 8     |
| Four Winds Saison - <i>Delta</i>                                | 8     |
| Mount Arrowsmith Blonde Ale - <i>Parksville</i>                 | 8     |
| Twin Sails 'Dat Juice' Citra Pale Ale - <i>Port Moody</i>       | 8     |
| Tofino Brewing 'Tuff Session' American Pale Ale - <i>Tofino</i> | 8     |
| 33 Acres 'Of Life' California Common - <i>Vancouver</i>         | 8     |
| Off the Rail 'Buddha's Priest' ESB - <i>Vancouver</i>           | 8     |
| Powell Street Brewery 'Dive Bomb' Dark Ale - <i>Vancouver</i>   | 8     |
| Crannog 'Back Hand of God' Stout - <i>Sorrento</i>              | 9     |
| 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>FORAGE 75:</b> Evolve 'Effervescence' sparkling wine, Victoria Spirits 'Empress' gin, fresh lemon *1oz      | 13   |
| <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, bitters                                  | 14   |
| <b>FRESH APPLE GINGER:</b> Ampersand gin or Long table Vodka, fresh apple, ginger                              | 16   |
| <b>IRONWORKER'S SAZERAC:</b> Pike Creek rye, Sons of Vancouver amaretto, Okanagan absinthe, bitters            | 16   |
| <b>PACIFIC SOUR:</b> Lady of the cask Brandy, Odd Society elderflower liqueur, lime juice, egg whites, bitters | 14   |
| <b>CASK AGED BOULEVARDIER:</b> Odd Society's Prospector Rye, Amaro, bitter sweet vermouth, local bitters       | 18   |

**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' (sparkling)   | 10 |
| 2015 La Frenz 'Aster' Brut              | 14 |
| 2018 Nichol Pinot Gris                  | 14 |
| 2017 La Frenz Sauvignon Blanc           | 13 |
| 2017 Wild Goose Pinot Blanc             | 13 |
| 2017 Culmina 'Unicus' Gruner Veltliner  | 16 |
| 2016 Little Farm Riesling               | 14 |
| 2015 Pentage Gewürztraminer             | 13 |
| 2018 forage Chardonnay                  | 13 |
| Liquidity Viognier*                     | 13 |
| Meyer Family Chardonnay 'McLean Creek'* | 16 |

| ROSÉS                    |    |
|--------------------------|----|
| Okanagan Crush Pad Rosé* | 13 |

| REDS  |    |
|---|----|
| 2017 Blue Mountain Pinot Noir                   | 16 |
| 2017 Stags Hollow 'Shuttleworth Creek' Dolcetto | 13 |
| Bartier Bros. Cabernet Franc*                   | 14 |
| 2012 Kettle Valley Malbec                       | 13 |
| Bartier Bros. Syrah*                            | 14 |
| Covert Farms 'MDC'*                             | 13 |
| 2014 Pentage Tempranillo                        | 15 |

| CRAFT CIDER   |   |
|---|---|
| Sea Cider 'Pippins' Vancouver Island <b>5oz glass</b>                 | 9 |
| Sea Cider "Ginger Perry" pear cider Vancouver Island <b>5oz glass</b> | 9 |
| Naramata Cider Company dry pear cider Naramata <b>355ml 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.