



Forage connects diners to local fishers, foragers and farmers. We also bring you the best in local craft distilleries, breweries and wineries. Because of safety for you, our guests, we have re-designed the menu to allow for individual meals for the foreseeable future.

SMALL PLATES

award-winning BBQ duck chowder, dungeness crab and shrimp toast	10	Hannah Brook organic spring greens, smoked winter squashes, blueberry and maple vinaigrette, Neufchâtel cheese	18
albacore tuna crudo, compressed apple, crispy duck skin, chili prawn oil, sunchoke emulsion	22	roasted mushrooms and fiddleheads, hazelnut mushroom soil, caraway rye croutons	18
local artisanal cheese board & house-made charcuterie, with crackers, stewed fruit, honey, hazelnuts	22	bison carpaccio, tamari cured egg yolk, pickled garlic scape, grand fir aioli, crispy shallot	22
		fresh BC oysters**, kelp mignonette, house kimchi	3.5 each or 18 for 1/2 dz

LARGER PLATES

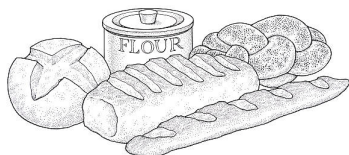
pan roasted Gindara sablefish, seared scallops, Walter Caesar and saffron nâge, sunchoke, baby greens	38	bison butcher's cut steak, roasted smashed potatoes, king oyster mushrooms, fiddleheads, caramelized onion liaison, bread and butter charred radishes, wild garlic chimichurri	44
smoked duck breast, rhubarb and maple 'butter', Canados compressed rhubarb, pan fried risotto, port jus	36	butter fried gnocchi, grilled and shaved asparagus, organic spring greens, Courtney cheddar, 64°C egg	32

SWEETS

rhubarb daiquiri cream cheese puff, Unruly gin spiked rhubarb & strawberry compote, vanilla ice cream	10
ruby chocolate ganache bar, chocolate cremeux, vanilla mousse, cinnamon churros	10

TAKE-HOME PROVISIONS

bison meatballs (6), tomato sauce, local cheddar	20
halibut and seafood bouillabaisse, saffron broth, fennel	20
smoked chili oil (125ml)	10
house ketchup or house salad dressings: blueberry maple or brie & honey (250ml)	10



DIY FORAGE SOURDOUGH KIT 8-

All the ingredients to make your own sourdough loaf at home, including a Forage sourdough starter (8 years old just like Forage), all you have to do is add water. The kit also comes with preparation and future use instructions

FILTERED SPARKLING OR STILL WATER AT THE TABLE 3- / PERSON

WE ARE HAPPY TO SPLIT PLATES ON REQUEST, PLEASE NOTE THERE IS AN ADDITIONAL CHARGE OF 5-

VIEW THE WINE MENU
(CLICK HERE)

** 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





Ask our Sommelier Peter Sullivan about the Forage Cellar List

BC CRAFT BEER ON TAP

16 oz

Hoyne 'Hoyner' Pilsner - <i>Victoria</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
Persephone 'Mocha Porter' - <i>Sunshine Coast</i>	8

WINE BY THE GLASS

5 oz glass

Ask your server about 8oz pours.
*Indicates wine on tap

WHITES

NV Evolve 'Effervescence' (sparkling)	10
2017 Culmina 'Unicus' Gruner Veltliner	16
Meyer Family Chardonnay 'McLean Creek'	16

ROSÉS

Okanagan Crush Pad Rosé*	13
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REDS

2017 Blue Mountain Pinot Noir	16
Bartier Bros. Syrah*	14
Covert Farms 'MDC'*	13

SEASONAL COCKTAILS

2 oz

FORAGE NEGRONI: Sheringham gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel 14

FORAGE 75: Evolve 'Effervescence' sparkling wine, Victoria Spirits 'Empress' gin, fresh lemon *1oz 13

CASK AGED BOULEVARDIER: Odd Society's Prospector Rye, Amaro, bitter sweet vermouth, local bitters 18

CRAFT CIDER

Sea Cider 'Pippins' <i>Vancouver Island</i> 5oz glass	9
Naramata Cider Company dry pear cider <i>Naramata</i> 355ml bottle	9

Forage beer flights

3 x 6oz pours of any of our draft beers for 12

BC wine flights

3 wines of 2oz each for 18

Pair with local cheese
one cheese 7
two cheeses 11



WINE BY THE BOTTLE

Please ask your server about our full forage wine list

SPARKLING

2018 Bella Chardonnay (375 ml)	35
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ROSÉS & WHITES

2017 Niche Wine Co. Pinot Noir Blanc	55
2018 Little Farm Cab Franc Rose 'Blind Creek'	55
2018 Le Vieux Pin Sauvignon Blanc	70
2018 Burrowing Owl Pinot Gris	60
2018 Tantalus Riesling	55
2016 Culmina Riesling 'No 003 En Couteaux'	110
2017 Sage Hills 'Small Lot' Gewürztraminer	65
2016 JoieFarm Gewürztraminer 'En Famille'	75
2016 Blue Mountain Chardonnay 'Reserve'	75
2018 Time Chardonnay 'McWatters Collection'	75

REDS

2016 Pentâge Gamay Noir	50
2017 JoieFarm Gamay Blend 'PTG'	55
2016 Carson Pinot Co. Pinot Noir	100
2016 Nichol Vineyard Cab Franc	75
2016 Painted Rock Cabernet Franc	95
2014 Vanessa Vineyard Cab Franc Blend 'Meritage'	115
2016 Covert Farms Merlot Blend 'Amicitia'	65
2016 Black Widow Merlot Blend 'Hourglass'	90
2015 Kettle Valley Cabernet Sauvignon 'Barber'	85
2015 Fairview Cellars Cab Sauv 'The Bear'	95
2018 Orofino Vineyards Syrah 'Wild Ferment'	80
2016 Nichol Vineyard Syrah 'Old Vines'	100



Don't see the wine you thirst for? Choose from our collection of British Columbia wines. Click here to view our wine list.