



## WELCOME TO THE FORAGE FAMILY STYLE DINNER

Forage connects diners to local fishers, foragers and farmers. We are pleased to serve you a wonderful selection of food in a fun atmosphere where you will taste all of our most popular, seasonally inspired dishes. Please enjoy the taste of BC!

Group menu for 8-12 people presented family style for sharing.

Starting at \$78 per person, base price includes all four small plates, one main course board, and desserts.  
Add on a second main course board for \$25 per person. Wine pairings available for \$40 per person.

### SMALL PLATES



A selection of small dishes to share and start off your meal:

Award-winning BBQ duck chowder, dungeness crab and shrimp toast (individual servings, 1 each.)

Bison carpaccio, spruce tip tonnato sauce, smoked fingerling potato chips.

Pan bread in cast iron, local cheddar, spicy honey.

Share the season board including featuring charcuterie, local cheeses, stewed fruit, house pickles, IPA mustard, breads and crackers.

### MAIN COURSE BOARD

Chef's choice of three selections from our 'Land, Sea, Soil' main dishes, presented in large board format to share.

Add on a second main course board with a different selection of items for +\$25 per person.

#### LAND



Our favourite meat dishes from suppliers we have been working with for many years such as Gelderman Farms Pork, Two Rivers Meats, Canadian Rangeland, Yarrow Meadows farm.

#### SEA



Ocean Wise seafood presented in a creative and delicious way - depending on the season we use Pacific Provider Salmon (Rick Burns), Organic Ocean, Gindara sablefish, Wild Pacific halibut and other local sustainable selections.

#### SOIL



Seasonal vegetarian dishes from our amazing local farms including Zaklan Heritage Farms, Hanna Brook Farms and Glorious Organics, Klippers Organics.

### SWEETS

A selection of hand crafted desserts from the Forage kitchen featuring local ingredients and decadent flavours.



### WINE

Large parties are perfect for sharing some of our large format wines, ask to see our comprehensive wine list.

Wine pairing available for \$40 per person, includes three 5oz pours of hand selected wines from BC.



Please let us know of any dietary restrictions or allergies. While we are not an allergen free facility, we strive to accommodate dietary restrictions whenever possible.



# forage

drink

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

Hoyne 'Hoyner' Pilsner - Victoria	8
Twin Sails 'Dat Juice' Citra Pale Ale - Port Moody	8
Tofino Brewing 'Tuff Session' American Pale Ale - Tofino	8
Strange Fellows 'Jongleur' wit - East Vancouver	8
Crannog 'Back Hand of God' Stout - Sorrento	9
33 Acres 'Nirvana' IPA - Mount Pleasant	9
Off The Rail 'Zang!!' blackberry rhubarb sour - East Vancouver	9

## WINE BY THE GLASS

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

### WHITES

2018 Bizou + Yukon bubbles	12
2019 Culmina "Unicus" Gruner Vetliner	16
2019 Pentâge Sauvignon Blanc	14
2019 Niche Gewürztraminer*	14
2018 Kettle Valley Chardonnay	15
2017 Church & State Wines Roussanne	14

### ROSÉS

2019 OCP Narrative Rose	14
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### REDS

2018 Fairview Cellars "Crooked Post" Pinot Noir	16
2016 Great Northern Syrah	14
2016 Pentâge GSM	16
Bartier Bros Cabernet Franc*	15
Covert Farms 'MDC'*	14

## SEASONAL COCKTAILS

<b>FORAGE NEGRONI:</b> Sheringham gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel	15
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<b>FORAGE 75:</b> Bizou + Yukon bubbles, Victoria Spirits 'Empress' gin, fresh lemon *1oz	14
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<b>OKANAGAN SAZERAC:</b> Maple Leaf Spirits "Lady of the Cask" Brandy VSOP, Okanagan Spirits "Taboo Absinthe", local bitters, lemon zest	16
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<b>FORAGE OLD FASHIONED:</b> Forty Creek Whisky, brandied cherries, Bittered Sling bitters	15
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16  
oz

## WINE BY THE BOTTLE

Please ask your server about our full forage wine list

### ROSÉS & WHITES

2020 Niche Wine Co. Pinot Noir Blanc	60
2018 Little Farm Cab Franc Rosé 'Blind Creek'	60
2020 Moon Curser Viognier	50
2018 Nichol Pinot Gris	60
2020 Lock & Worth Sauvignon Blanc/Semillon	50
2020 Tantalus Riesling	60
2017 Kitsch "Maria's Block" Riesling	55
2019 Sage Hills Gewürztraminer	60
2017 Blue Mountain Chardonnay 'Reserve'	75
2020 NK'Mip Chardonnay 'Qwam Qwmt'	70

### REDS

2018 Pentâge Gamay Noir	55
2019 JoieFarm Gamay Blend 'PTG'	60
2017 Carson Pinot Noir	100
2019 Nichol Cab Franc	70
2018 Painted Rock Cabernet Franc	110
2014 Vanessa Vineyard Cab Franc Blend 'Meritage'	115
2018 La Frenz Merlot	75
2016 Time Winery 'Merlot Blend'	85
2016 Kettle Valley Cabernet Sauvignon 'crest vineyard'	85
2017 Fairview Cellars Cab Sauv 'The Bear'	115
2018 Orofino Vineyards Syrah 'Wild Ferment'	80



Don't see the wine you thirst for? Choose from our collection of British Columbia wines.