



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:

Bison carpaccio, pickled mustard seeds, sous vide egg yolk, sourdough crisps, alpidon cheese

Bison chili, sour cream, local cheddar

Pan bread in cast iron, local cheddar, spicy honey

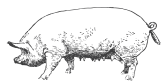
Charcuterie board featuring a selection of locally made charcuterie, house IPA mustard, assorted pickles, breads

MAIN COURSE BOARD

Chef's choice of 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 Hanna Brook Farms, Glorious Organics, Klippers Organics and more.

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.



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 Peter Sullivan, our Wine Director / Sommelier, about our extensive cellar selections

WINE BY THE GLASS 5 oz glass/ 8 oz glass

**Indicates wine on tap*

WHITES & SPARKLING

- Evolve** "Effervescence" bubbles 12/19
- 2016 **La Frenz** "Aster" traditional method sparkling 16/24
- 2020 **Pentâge** Sauvignon Blanc 14/21
- 2020 **Bench 1775** Pinot Gris 14/21
- 2018 **Church & State** Roussanne 15/23
- 2020 **Niche** Gewürztraminer* 14/21
- 2019 **Kettle Valley** Chardonnay 15/23
- 2020 **Culmina** "Unicus" Grüner Veltliner 16/24
- 2021 **Synchromesh** 'Long's View' Riesling 15/23

ROSÉS

- 2022 **Corcelettes** "Oracle" Rosé 12/19
- 2020 **Chronos** Rosé 14/21

REDS

- 2019 **Fairview Cellars** "Crooked Post" Pinot Noir 16/24
- 2016 **Pentâge** GSM 16/24
- 2018 **TIME** Cabernet Franc 14/21
- 2020 **Corcelettes** "Forage" Merlot* 15/23
- 2019 **Church & State** Cabernet Sauvignon/Merlot* 14/21
- 2017 **Great Northern** Syrah 14/21

WINE BY THE BOTTLE

Please ask your server to view our full wine list

BC CRAFT BEER ON TAP 16 oz glass

- Hoyne** Pilsner - *Victoria* 8
- Twin Sails** "Dat Juice" Citra Pale Ale - *Port Moody* 8
- Tofino Brewing** "Tuff Session" American Pale Ale - *Tofino* 8
- Wildeye** "Embers" Oak-smoked Porter - *North Vancouver* 8
- Crannog** "Back Hand of God" Stout - *Sorrento* 9
- 33 Acres** "Nirvana" IPA - *Vancouver* 8
- Bomber Brewing** "All The Things" Amber - *Vancouver* 8
- Phillips** "78 Analogue" Kolsch - *Victoria* 8
- Off the Rail** "Fun Dip" Berry Sour - *Vancouver* 8

BC wine flights

3 x 2 oz pours of any of our by the glass wines for 20

Forage beer flights

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

BC cider flights

3 x 2 oz pours of any of our craft ciders for 12

SEASONAL COCKTAILS 2 oz unless specified otherwise

"BOURBON" MINT JULEP: Okanagan Spirits "BRBN" bourbon-style whisky, mint syrup, fresh lime juice, mint bitters 19

PEGU CLUB: Sheringham "Seaside" gin, Sons of Vancouver "Quadruple Sec", fresh lime, simple syrup 17

HASKAP SOUR: Devine Distillery "Honey Shine", BC haskap berry juice, fresh squeezed lemon, egg white, Bittered Sling plum & rootbeer bitters 18

FORAGE NEGRONI: Ampersand gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel 18

FORAGE 75: Evolve "Effervescence" bubbles, Victoria Spirits "Empress" gin, fresh lemon (1 oz) 16

OKANAGAN SAZERAC: Maple Leaf Spirits "Lady of the Cask" Brandy VSOP, Okanagan Spirits "Taboo Absinthe", local bitters, lemon zest 19

FORAGE OLD FASHIONED: Odd Society whisky, brandied cherries, Bittered Sling bitters 18

DREAM BEE BUBBLY SOUR: Evolve sparkling wine, BC blueberries, lavender, honey, lime juice, egg whites 18

SEA TO SKY VODKA SPRITZ: Long Table vodka, mint leaves, watermelon syrup, fresh squeezed lemon, soda 19

ESPRESSO MARTINI: Depth Charger coffee liqueur, Long Table vodka, simple syrup & Mogiana espresso 18

BC CRAFT CIDERS

Sea Cider "Rumrunner" Apple Cider - *Saanich* 9

Sea Cider "Pippins" Apple Cider - *Saanich* 9

Sea Cider "Seasonal" Apple Cider - *Saanich* 9

FEATURED WINES



From Corcelettes Estate Winery, Similkameen Valley

WHITES & ROSÉS

2022 "Oracle" Rosé 12 (5 oz), 19 (8 oz), 60 (bottle)

2020 "Estate" Gewürztraminer 55 (bottle)

REDS

2020 "Forage" Merlot 15 (5 oz), 23 (8 oz), 45 (16 oz carafe)

2021 "Estate" Pinot Noir 65 (bottle)

MOCKTAILS

DREAM BEE SPARKLING SOUR: BC blueberries, lavender, honey, lime juice, soda, egg whites 13

SEA TO SKY SPRITZ: Mint leaves, watermelon syrup, fresh squeezed lemon, soda 12

SUNNY BC APPLE GINGER: Fresh squeezed apple juice, root-side ginger syrup, fresh lime juice, soda 12