



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, alpondon cheese
Pan bread in cast iron, local cheddar, spicy honey

Bison chili, sour cream, local cheddar
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

(GF) Gluten Free
(V) Vegetarian

Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of foodborne

@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
 2019 **La Frenz** "Aster" traditional method sparkling 16/24
 2022 **Bench 1775** Sauvignon Blanc Naramata Bench 14/21
 2018 **Church & State** Roussanne 15/23
 2019 **Kettle Valley** Chardonnay 15/23
 2022 **Culmina** "Unicus" Grüner Veltliner 16/24
 2023 **Synchromesh** "Long's View" Riesling "off dry" 15/23

ROSÉS

- 2022 **Corcelettes** "Oracle" Rosé 12/19
 2021 **Chronos** Rosé 14/21

REDS

- 2021 **Kettle Valley** "Estate" Pinot Noir 16/24
 2017 **Pentâge** GSM 16/24
 2020 **Chronos** Cabernet Franc 14/21
 2020 **Corcelettes** "Forage" Merlot 15/23
 2019 **Great Northern** Syrah 14/21
 2021 **Church & State** "Lost Inhibitions" Cab/Merlot 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
Crannog "Back Hand of God" Stout - *Sorrento* 9
33 Acres "Nirvana" IPA - *Vancouver* 8
Bomber Brewing "All The Things" Amber - *Vancouver* 8
Phillips "Cold Snap" Kolsch - *Victoria* 8
Off the Rail Currant Affair "A Tart Twist Sour" (Blackberry, Currant berry and Dark Cherry) - *Vancouver* 8

SEASONAL COCKTAILS 2 oz unless specified otherwise

- Old Fashioned** Prospector Rye, sugar, bitters 18
Sazerac Lady of the Cask brandy, sugar, bitters, Taboo Absinthe 18
Black Cherry Manhattan Prospector Rye, Amaro, cherry syrup 19
Espresso Martini Depth Charge coffee liqueur, Long Table vodka, simple syrup & Mogiana espresso 18
Cucumber or Raspberry G&T Choice of Wayward Raspberry gin or Long Table cucumber gin, topped with tonic 16
Forage Negroni Ampersand gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel 18
Forage 75 Arbutus Distillery "blue gin", Evolve "Effervescence" bubbles, fresh lemon (1 oz) 16
Forage Daiquiri Devine Distillery Honey Shine, Quadruple sec, simple syrup, lime juice 16
Forage Clover Club Wayward Raspberry gin, lemon juice, simple syrup, egg white 16

BC CRAFT CIDERS

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

MOCKTAILS

- Sea To Sky Spritz:** Mint leaves, elderflower syrup, fresh squeezed lemon, soda 12
Sunny BC Apple Ginger: Fresh squeezed apple juice, root-side ginger syrup, fresh lime juice, soda 12

BC wine flights

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