

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, alpindon 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.





SEA



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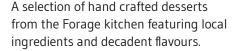


Our favourite meat dishes from suppliers we have been working with for many years such as Gelderman Farms Pork, Two Rivers Meats, Canadian Rangeland, Yarrow Meadows farm.

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.

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

SWFFTS





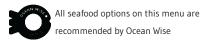
WINE

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

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.



(GF) Gluten Free (V) Vegetarian

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











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 Daiguiri 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

MOCKTATIS

Sea To Sky Spritz: Mint leaves, elderflower syrup, fresh squeezed lemon, soda 12

Sunny BC Apple Ginger: Fresh squeezed apple juice, rootside 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