

## HERBIVORE

### **Tomato Salad** (VE, GF, DF)

Heirloom tomatoes, cucumber and mint granita, aged balsamic vinegar, EVOO - 9

### **Cheese Curds** (V)

Beer battered local Golden Ears cheese curds, togarashi - 11

### **Nori Fries** (V, DF, GF)

Shoestring fries, truffle tonkatsu drizzle, nori - 8

### **Cauli Dip** (V, GF)

Roasted cauliflower cheese dip, potato skin - 8

### **Margherita Gnocchi** (V)

Handmade gnocchi, San Marzano tomato, basil, pecorino, EVOO - 22

### **Watermelon Salad** (V, GF)

Watermelon, elderflower vinaigrette, jalapeño, hazelnut, feta - 11

### **Dan Dan Style Pappardelle** (V)

House made plant-based peanut sauce, fresh pappardelle pasta, shiitake, cabbage, chili oil - 22



## CARNIVORE

### **Bison Carpaccio** (GF, DF)

Bison, apricot caper sauce, jicama, chives - 15

### **Dumplings** (DF)

Pork and chive dumplings, coconut vinegar soy, red chili oil - 12

### **Bison Meatball Gnocchi**

Handmade gnocchi, bison meatballs, San Marzano tomato, basil, pecorino - 30

### **Bison Ragout Pappardelle**

Braised bison, tomato ragout, fresh pappardelle pasta, chimichurri, pecorino - 24

### **Carbonara Bucatini**

Gelderman Farms pork belly, smoked scallops, fresh bucatini pasta, pecorino, fresh herbs - 28

## OMNIVORE

### **Crab & Prawn Toast**

Dungeness crab and prawn toast, yuzu aioli - 9

### **Date Night**

Prosciutto, Neufchâtel cheese, Medjool dates, house made bannock - 9

### **Tikka Masala Chicken Caesar Salad** (GF)

Local hydroponic romaine, tikka masala chicken thigh, house made caesar dressing, parmesan, pork floss - 20

### **Mapo Lettuce Wraps** (GF, DF)

Mapo pork and duck ragu, lettuce, puffed tofu, glass noodles, cucumber - 25

## SWEETIVORE

### **Mango Coconut Panna Cotta** (V, GF)

Coconut cream panna cotta, mango puree, raspberry tapioca pearls - 8

### **Wonderffle** (V)

Liege waffle, hazelnut chocolate, salted egg yolk custard, condensed milk - 12

VE - Vegan  
V - Vegetarian  
GF - Gluten Free  
DF - Dairy Free

 **ocean wise**. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

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## BEER & CIDER

### Draft Beer by Phillips Brewing

Phoenix Lager - 6.50/sleeve (16 oz)  
78 Kolsch - 6.50/sleeve (16 oz)  
Space Goat IPA - 6.50/sleeve (16 oz)  
Tiger Shark Pale Ale - 6.50/sleeve (16 oz)  
Blue Buck Ale - 6.50/sleeve (16 oz)  
Dino Sour - 6.50/sleeve (16 oz)

### By The Can

Lone Tree Cider (355ml) - 6  
Off the Rail Brewing 'Pale Ale' (355 ml) - 5.50  
Bridge Brewing 'All Out' Stout (473ml) - 8  
HeyY'all Hard Iced Tea (341 ml) - 6



## COCKTAILS

Negroni (3oz) - 12  
Sangria (5 oz) - 8  
Classic Hi-Ball 6/9  
(1 oz or 2 oz)

## WINE

Niche Winery Gewurztraminer (5 oz) - 7  
Narrative Rose, BC (5 oz) - 7  
Narrative Red, BC (5 oz) - 8.50

## NON-ALCOHOLIC

### Phillips Craft Sodas (355 ml)

Orange Cream, Ginger Ale, Root Beer - 5

### Regular Sodas (355 ml)

Coke, Diet Coke, Sprite, Ginger Ale - 3.5

### Sanpellegrino (330 ml)

Limonata - 5

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## ABOUT US

The sister restaurant to Forage restaurant, BeSIDE Forage brings to you delicious food, local craft beer, wine and spirits in a casual atmosphere. Executive Chef Welbert Choi has crafted a menu of Italian and Chinese comfort classics. All ingredients are sustainably sourced and local.

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