

Lunch/Dinner Menu

From 12:00 pm to 10pm

Taxes Not Included

CLANSEY'S



RESTAURANT

★ **BAR** ★

Small Plates:

Soup:

Carrot & Cantaloupe Gazpacho \$10

Crispy BC Octopus, Local Carrot Salad, Yoghurt Crema, Cilantro Lime Emulsion

"Our octopus is crispy on the outside and just melts in your mouth, you will never go back to fried calamari after this"

- Chef Jay

Salads:

Sunflower Kale Caesar \$10

Charred Kale & Local Greens, Sunflower Seed Caesar Dressing, Amarena Cherries, Charred Pickled Shallots, Foraged Herbs

Add House Spruce Cured Steelhead \$4

Add Roasted Chicken Breast \$5

Mixed Greens & Crudité \$8

Local Green & Veggies, Sea Cider

Rumrunner Vinaigrette

Appetizers:

Lois Lake Steelhead Lox \$8

6 hr Foraged Spruce Cure, Black Miso Plums, Yoghurt Crema, Fennel, Squid Ink Sourdough Lavash, Puffed Skin Chip

Pork Croquettes \$10

Chef Jay's Speciality

Clansey's House Fermented Mustard

Bao: Crispy Pork Belly OR Tofu \$8

Fluffy Steamer Bun, Maple ~ Sea Cider Vinegar Glaze, Black Sesame "Gomae" Aioli, Fresh Vegetable Slaw

Crispy Brussels & Bacon \$8

House Cured Bacon Lardons, Parmesan, Chiles, House Made Beer Vinegar

Available Vegetarian or Vegan!

Bar Signatures:

Braised Alberta Oxtail Poutine \$12

Hand Cut Fries, Clansey's Gravy, Squeaky Cheese Curds, Roasted Garlic Oil, Green Onion

Clansey's Nachos For 2 \$18

House Fried and Spiced Chips, Monterey Jack & Fontina Cheese, Avocado, Tomato, Peppers, Charred Jalapeño, Crema

Add Pulled Pork \$5

Add Roasted Chicken Breast \$5

Southern Style Breaded Wings \$16

1LB of Crispy Chicken Wings, with your choice of:

Sauce – Sweet Sambal **OR** House BBQ
Dry – S&P **OR** Butter Chicken Spice

Fish & Chips (2PC) \$14 (3PC) \$16

Sourdough & Beer Battered BC Rockfish, Hand Cut Fries W/ Thyme and Black Pepper, Pickled Ginger Tartar Sauce, Carrot ~ Fennel Slaw

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Sandwiches:

*All Sandwiches come with Hand Cut Fries W/
Thyme and Black Pepper OR Garden Salad
Upgrade to Braised Oxtail Poutine \$5
Upgrade to Sunflower Caesar Salad \$5*

Vegetarian Sandwich \$MP

Changing Daily, Please Ask Your Server
About Today's Feature

Bob's Burger \$18

We bet this is the best burger you'll ever have!!!
6oz House Ground Aged Alberta Beef,
Cooked To Your Liking, Freshly Baked
Bun, Wild Herb Aioli, Semi-Dried
Tomato, House Cured Bacon, BC
Gruyère Cheese, Local Leaf Lettuce

Pulled Pork Sandwich \$16

6hr Slow Roasted & Spiced Pulled Pork
on Freshly Baked Focaccia, Clansey's
Fermented Mustard, House Pickles,
Provolone Cheese, Beet Ketchup

Mains:

Icy Water Arctic Char \$20

OR Vegan Stir Fry

Lemongrass ~ Kaffir Lime Cure, Coconut
Basmati Rice, Fresh Peas, Peppers,
Zucchini, Ginger, Tamari

Pairing: Columbia Gardens – Garden Gold

10oz Beef Top Sirloin \$26

Warm German Potato Salad, Brussels
Sprouts, Semi-Dried Tomato, Clansey's
Horseradish Gravy, House Pickles

Pairing: Columbia Gardens - Reserve Foch

Fried Chicken & Waffle Fries \$20

Crispy Southern Style Seasoned Breaded
Chicken, Roast Fennel & Tomato,
Bocconcini Cheese, Yoghurt Crema,
Clansey's Gravy

Pairing: Mt. Boucherie – Mt. Bubbles Sparkling

Global Noodles \$MP

Pasta Dishes From Around The World,
Changing Daily, Please Ask Your Server
About Today's Feature

Pairing: Ask Your Server

Dessert:

Chef's Signature Cheesecake \$8

Perfectly balanced, you will forever reconsider dessert

Burnt Cinnamon, Vanilla ~ Parsnip
Caramel, Local Fruit Compote, Sea Salt

Dessert Cocktail: Salty Elephant

Dessert Wine: Columbia Gardens DeJager's Port

Sides and Extras:

*Hand Cut Fries W/ Thyme and Black Pepper \$8/ Clansey's Gravy \$2/ House Fermented Mustard \$2/
Beet Ketchup \$2/ Wild Herb Aioli \$2/ Sweet Sambal \$2/ House BBQ \$2/ Pink Ginger Tartar Sauce \$2*