

Lunch/Dinner Menu

From 12:00 pm to 10pm

Taxes Not Included

CLANSEY'S



RESTAURANT

★ **BAR** ★

Small Plates:

Soup:

Chef's Favourite Onion Soup!

Smoked French Onion Soup \$10

Thyme, BC Gruyère, Fontina Cheese,
Focaccia Crouton, Charred Jalapenos,
Crema, Tomato Powder, Fennel

Add House Smoked Bacon \$4

Salads:

Sunflower Kale Caesar S \$10 L \$15

Charred Kale & Local Greens, Sunflower
Seed Caesar Dressing, Charred BC
Peaches, Pickled Shallots, Foraged Herbs

Add Roasted Chicken Breast \$5

Local Green Salad \$8

Organic Greens, Shaved Seasonal
Vegetables, Sea Cider Rumrunner
Vinaigrette

Appetizers:

Chef Jay's Hummus \$8

Local Organic Vegetables, Flatbread,
Cilantro, Wild Herbs & Flowers

Bao: Smoked Pork Belly or Tofu \$10

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

Crispy Brussels & Bacon \$8

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

Available Vegetarian or Vegan!

Bar Signatures:

Braised Alberta Oxtail Poutine \$13

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

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

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

Clansey's Nachos For 2 \$20

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

Add Pulled Pork \$5

Add Roasted Chicken Breast \$5

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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*

Bob's Burger \$18

We bet this is the best burger you'll ever have!!!
6oz House Ground Aged BC 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

Flatbread:

Vegetarian Flatbread \$MP

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

Add Pulled Pork \$5

Add Roasted Chicken Breast \$5

Mains:



Seared BC Albacore Tuna \$22

OR Vegan Stir Fry

Lemongrass ~ Kaffir Lime Cure, Coconut
Basmati Rice, Fennel, Peppers, Zucchini,
Pickled Ginger, Tamari, Sesame, Coconut

Pairing: Columbia Gardens – Garden Gold

AA Beef Shortrib \$23

Beef Fat & Herb Smashed Potatoes,
Brussels Sprouts, Semi-Dried Tomato,
Natural Gravy, House Pickles

Pairing: Columbia Gardens - Reserve Foch

JägerSchnitzel \$22

Mustard Schupftnudel (German Gnocci),
Brussels Sprouts, Pickled Braised
Cabbage, Emmentaler Cheese Cultivated
and Locally Foraged Mushrooms (When
Available)

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 Jay's Signature Cheesecake \$10

Perfectly balanced, you will forever reconsider dessert

Burnt Cinnamon, Vanilla ~ Parsnip
Caramel, Local Peach 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/
House Ranch \$2/ Wild Herb Aioli \$2/ Ginger Tartar Sauce \$2/ Beet Ketchup \$2 Side/\$5 250ml Jar*