

Lunch/Dinner Menu

From 12:00 pm to 10pm

Taxes Not Included

CLANSEY'S



RESTAURANT

★ **BAR** ★

Small Plates:

Soup:

Smoked French Onion Soup \$10
Thyme, BC Gruyère, Fontina Cheese,
Charred Jalapenos, Crema, Chickweed,
Kashmiri Chili
Add House Smoked Bacon \$4

Earthy Organics Squash Soup \$8
Roasted Fruitvale Squash, Hay Infused
Charcoal Coconut Crème, Roasted
Hazelnuts, Chervil, Kashmiri Chili

Salad:

Fiorre De Latte and Root Salad \$10
Local "Dragon's Tongue" Organic
Arugula, Pumpkinseed Vinaigrette, Cider
Glazed Beets, Fiorre de Latte Cheese
Candied Walnuts

Appetizers:

Chef Jay's Hummus \$8
Local Organic Vegetables, Sesame
Flatbread, Cilantro, Chickweed

House Smoked Meat Hash \$10
Shaved MTL Smoked Meat Made by Our
Chef, Crispy Local Potatoes, Peas,
Roasted Red Onion & Corn, Aged
Cheddar, Chipotle Aioli, Chervil

Bao: Crispy 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 Cured Bacon Lardons, Parmesan,
Chiles, House Made Beer Vinegar
Available Vegetarian or Vegan!

Bar Signatures:

Butter Chicken Poutine \$13
Hand Cut Fries, Chef Jay's Signature
Butter Chicken, Ghee ~ Riatta, Squeaky
Cheese Curds, Cilantro
Extra Spicy Available!

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

Clansey's Nachos For 2 \$20
House Fried and Spiced Chips, Monterey
Jack & Fontina Cheese, Avocado, Tomato,
Peppers, Charred Jalapeño, Yogurt
Crema, Cilantro

Add Pulled Pork \$5
Add Roasted Chicken Breast \$5

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Mains:

BC Albacore Tuna \$20

OR Vegan Stir Fry

Lemongrass ~ Kaffir Lime Cure, Coconut Basmati Rice, Fennel, Peppers, Carrots, Pickled Ginger, Tamari, Sesame, Coconut
Pairing: Columbia Gardens – Garden Gold

AA Beef Shortrib \$24

Herb and Cheese Curd Smashed Potatoes, Beef Fat Roasted Carrots & Red Onion, Peas, Corn, Natural Gravy
Pairing: Columbia Gardens - Reserve Foch

JägerSchnitzel \$22

Mustard Schupftnudel (German Gnocchi), Brussels Sprouts, Pickled Braised Cabbage, Emmentaller Cheese, Cultivated and Locally Foraged Mushroom
Pairing: Mt. Boucherie – Mt. Bubbles Sparkling

Mapo Doufu (Chinese Pork Stew) \$22

A Staff Favourite!
BC Pork, Tofu, Local and Szechuan Peppers, Sesame, and House Made Egg Noodles, Cilantro, Green Onion
Extra Spicy Available
Pairing: Rust Wine Co. – Gammy Noir

Sandwiches:

*All Sandwiches come with Hand Cut Fries W/ Thyme and Black Pepper
OR Roasted Squash Soup
Upgrade to Smoked French Onion Soup \$4
Upgrade to Butter Chicken Poutine \$5*

Bob's Burger \$18

We bet this is the best burger you'll ever have!!!
6oz House Ground 63 Acres (BC) AAA Beef Chuck, Cooked to Your Preference

Freshly Baked Bun, Chipotle Aioli, Columbia Gardens Pear Chutney, Charred Kale.

With Your Choice of Little Qualicum:

Blue Claire ~ Blue Cheese or
Mt. Moriarty ~ Gruyere
Add House Smoked Bacon \$2

Pulled Pork Sandwich \$16

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

Pizza:

Chef's Vegetarian Pizza Special \$MP

Changing Daily, Please Ask Your Server About Today's Feature
Add Roasted Chicken Breast \$5

Sides and Extras:

Hand Cut Fries W/ Thyme and Black Pepper \$8/ Clansey's Gravy \$2/ House Fermented Mustard \$2/ House Hot Sauce \$2/ Chipotle Aioli \$2/ Pink Ginger Tartar Sauce \$2/ Beet Ketchup \$2 Side/\$5 250ml Jar

Who We Are:

Clansey's is a longstanding Rossland restaurant that re-opened June 28, 2020 following the province wide COVID-19 Closure. Our new mission is to provide a unique, farm to table, seasonal, Kootenay dining experience and be Rossland's best craft cocktail lounge. We also exclusively carry BC craft taps and several local terroir wines. Cheers! **-The Clansey's Team**