

---

## Cocktails



*\*\*All cocktails are at least doubles\*\**

### Mezcal Verdita \$18

Casamigos Mezcal, Cazadores Anejo Tequila, Cointreau, Pineapple, Torched Jalapenos, Agave, Fresh Lime Juice & Cilantro.

*Smokey Top Shelf Notes*

### Wasabi Cucumber Margarita \$14

El Jimador Tequila, Cointreau, Fresh Cucumber, Mirin, Wasabi & Fresh Lime Juice.

*Cool Heat adds a Japanese Spin to the Mexican Classic*

### Torched Rosemary Sour \$12

Canadian Club Whiskey, Backyard Lilac Syrup, Wild Rosemary Syrup, Fresh Lemon Juice, Egg White

*Foraged Flavours*

*Make it Bourbon - Maker's Mark Add \$3*

### Tigerlily Spritz \$12

Tanqueray Gin, Aperol, Rose Syrup, Fresh Lime Juice, Topped with Okanagan Sparkling Wine.

*Summer Slinger*

### Rhubarb Mojito \$12

Captain Morgan White Rum, Grand Marnier, Rhubarb Syrup, Fresh Lime Juice, Fresh Mint.

*Refreshing Springtime Squeeze*

### Mo's Cosmo \$12

Smirnoff Vodka, Cointreau, Foraged Wild Elderflower Syrup, Fresh Lime & Cranberry juice.

*Classic with a Floral Twist*

### Caesar Nero \$14

Hounds Black Vodka, Worcestershire, Pickle Brine, Tabasco, Dill, House Ranchero Rim.

*The Dark Side of a Savoury Favourite*

### Frozen Cocktail Special \$10

Bartender's choice, inspired by current homemade ice cream and sorbet flavours.

## CLANSEY'S



RESTAURANT  
★ BAR ★



---

## Local Taps

*\*\*All beers 16oz pints \$6.50\*\**

### Rossland Beer Co Rotating

*Ask your server what's on the Rossland Tap today!*

### Kootenay Rotating

*Ask your server what's on the Kootenay Tap today!*

### Bombi Blonde Ale

*Tailout Brewing Castlegar, BC*

*ABV: 5.5% IBU: 26 SRM: 3.8*

### Finish Line Hazy Pale Ale

*Fernie Brewing Co – Fernie, BC*

*ABV: 4% IBU: 25 SRM: 5*

### Thunder Meadows Oat/Wheat IPA

*Fernie Brewing Co – Fernie, BC*

*ABV: 6.7% IBU: 40 SRM: 7*

### What The Huck – Huckleberry Ale

*Fernie Brewing Co – Fernie, BC*

*ABV: 5% IBU:15 SRM:3*

### Neighbourhood Brewing Lifelong

**American Lite Lager**

*Neighbourhood Brewing- Penticton BC*

*ABV: 4.0% IBU: 10 SRM: 2*

### El Heffe Hefeweizen

*Mt. Begbie Brewing Co.*

*ABV: 3.9% IBU: 14 SRM: 4*

*Can't decide? Try a flight of three half pints \$10*

### Cider

#### Rumrunner Cider

*Sea Cider – Saanichton, BC ABV: 12.5%*

10 Oz Pour - \$8

---

## *White Wine*



---

## *Red Wine*

---

### **Quail's Gate Winery**

#### **Estate White – Kelowna BC**

6oz \$12 | 9oz \$15 | BTL \$40

An inviting blend of Chasselas, Pinot Gris, and Pinot Blanc. One of the most popular Quail's Gate whites, this medium bodied wine displays notes of fresh orchard fruit, blossoms, and citrus. We recommend this wine with seafood, poultry, or fresh vegetables.

### **Quail's Gate Winery**

#### **Chardonnay – Kelowna BC**

6oz \$12 | 9oz \$15 | BTL \$40

A very highly recommended Okanagan wine. This medium-bodied 100% Chardonnay is light bodied and shows flavours of light oak and butter. We recommend this wine with seafood, poultry, or salads.

### **Oyster Bay**

#### **Sauvignon Blanc - Marlborough, NZ**

6oz \$12 | 9oz \$15 | BTL \$40

Hailing from the famous Marlborough Wine Region of New Zealand; boasting endemic terroir flavours of tropical fruit and grapefruit. Vibrant & crisp we recommend this medium-bodied wine with fish, chicken, summer salads, or soft cheeses.

### **Summerhill Cipes– Kelowna, BC**

6oz \$13 | BTL \$47

An Okanagan brut comparable to the famed French Champagnes. Comprised of Riesling, Chardonnay, and Pinot Blanc. This aromatic wine showcases notes of grapefruit, pear, and buttery brioche. We recommend pairing with savory grains, pork, and stonefruit

### **Valley of the Springs**

#### **Gamay Noir –Nakusp, BC**

6oz \$14 | 9oz \$17 | BTL \$44

This medium-bodied Gamay Noir exhibits classic notes of the Okanagan Valley's terroir: caramel, crack pepper, and dark jam. We recommend this wine with chicken, spiced foods, or pizza.

### **Escorihuela 1884**

#### **Malbec – Mendoza, Argentina**

6oz \$12 | 9oz \$15 | BTL \$35

Robust and refreshing, this high-altitude Malbec boasts flavours of black fruit and red plum. With a medium body, we recommend this wine with pork, tomato, or cheddar

### **Cedar Creek Winery**

#### **Cabernet Merlot – Kelowna, BC**

6oz \$12 | 9oz \$15 | BTL \$32

A blend of Merlot, Cabernet Franc, and Cabernet Sauvignon - with grapes originating from the Haynes Creek and Dessert Ridge vineyards. Full-bodied, this wine showcases notes of plum, black cherry, and leather. We recommend this bold wine with aged beef, cheddar, or smoked meat.

### **Columbia Gardens Winery**

#### **DeJager's Port- Trail, BC**

4oz \$14 | BTL \$50

The only 100% Foch Port made in all of Canada! Balanced with appropriate acidity, this port-style wine is clean and inviting, not syrupy and rich. With notes of plum, chocolate, and morello cherry, we recommend this wine with dessert or as an after meal digestif.

**Ring the Bells! Round of shots for the kitchen \$8**