

CLANSEY'S



Small Plates

RESTAURANT
★ BAR ★

Soup & Salad

Fried Pickles and Tzatziki \$10

Cucumbers/Herbs from Earthy Organics in Fruitvale and Yoghurt From Jerseyland Organics in Grand Forks

Bao: Crispy Pork Belly OR Tofu \$12

Fluffy Steamer bun, Maple & Sea Cider Vinegar Glaze, "Gomae" Aiöli, Shaved Carrot/Fennel, Happy Hills Radish (Rossland), Cilantro, Sesame

BBQ Beef Back Rib \$10

Spiced and Roasted 12hrs, House BBQ Sauce, Smoked Corn Purée, Tomato Arancini, Local Basil

Moroccan Minestrone Soup S \$8 L \$12

Spicy Tomato Soup, White Navy Beans Local Peas, Potato, Toasted Pumpkinseeds, Yoghurt Crema, Wild Chickweed

Local Greens Salad S \$7 L \$11

Earthy Organics Lettuce (Fruitvale), Preserved Meyer Lemon Dressing, Fresh Organic Vegetables

Add House Smoked Chicken Breast \$6

Panzanella (Tuscan Bread Salad) \$13

Softened House Sourdough Bread, Smoked Tomatoes, Red Onions, Local Cucumber, Castelvetrano Olives, Preserved Lemon

Bar Signatures

Smoked Chicken Poutine \$16

Hand Cut Fries, Charcoal Smoked Chicken & Caramelized Onion Gravy, Lemon/Burnt Rosemary Aiöli, Fresh Cheese Curds from Jerseyland Organics (Grand Forks)

Classic Poutine \$13

Hand Cut Fries with Thyme and Black Pepper, House Made Chicken Gravy, Fresh Cheese Curds from Jerseyland Organics (Grand Forks)

BC Rockfish Tacos

(2PC) \$12 (3PC) \$15
Sourdough & Beer Battered, Pickled Ginger & Spruce Queso Fresca, Carrot, Fennel, Cilantro/Lime Dressing, Ancho Chili

Clansey's Nachos For Two \$20

House Fried & Spiced Chips, Monterey Jack & Fontina Cheese, Avocado, Tomato, Peppers, Charred Jalapeño, Local Yoghurt Crema, Cilantro
Add Shaved Pork \$6
Add House Smoked Chicken Breast \$6

Taxes Not Included



Sandwiches

Mains

All Sandwiches/Wraps come with:
Hand Cut Fries, Green Salad, OR Moroccan Soup
Upgrade to **Classic Poutine \$3**

Bob's Burger \$18
6oz, Freshly Ground, BC Certified Angus
Beef Chuck, Cooked to Your Preference

Freshly Baked Bun, With Wild Herb Aiöli,
Tomato Marmalade, Jerseyland Organics Aged
Cheddar, Fruitvale Lettuce
Add House Smoked Bacon \$2

Chicken Parm Sandwich \$17
Freshly Baked Bun, Zucchini Pesto, Tomato
"Romesco Sauce", Jalapenõ Havarti, Fruitvale
Lettuce and Basil

Chef Jay's Pork Shawarma \$17
Roasted and Shaved BC Pork with Levant Spices
Wrapped in a House Made Flour Tortilla, Red
Onion, Tomatoes, Peppers, Cucumber, Chipotle
& Grand Forks Yoghurt Sauce

Seared Haida Gwaii Halibut \$25
Lemongrass & Kaffir Lime Cure, Pickled Ginger
Sushi Rice, Charcoal Grilled Bok Choy, Carrot &
Ume Plum Bisque, Preserved Lemon "Kosho"
Foraged Sweet Cicely, Sesame
Suggested Pairing: Oyster Bay – Sauvignon Blanc

Fraser Valley Chicken Parmesan \$22
Breaded & Herbed Breast, Farfalle, Zucchini
Pesto, Roasted Peppers, Sundried Tomatoes,
Okanagan Goat Cheese Cream, Local Herbs
Suggested Pairing: Quail's Gate – Chardonnay

Gin Smoked Peking Duck \$24
Crispy 5 Spice Duck Leg, Wild Warfield Juniper
Smoked Polenta, Ume Plum & Local Cherry
Compote, Fruitvale Scapes & Broccolini
Suggested Pairing: Escorihuela 1884 – Malbec

Veggie Lasagna \$20
Baked Organic Local Vegetables, Sauce
Romesco, Lemon Ricotta, Toasted Pine Nuts,
Fruitvale Basil, Pagratatto, Wild Flowers
Suggested Pairing: Valley of the Springs – Gamay Noir

Roma Style Pizzas

Changing Daily \$18

Ask Your Server About Today's Meat and Veggie Options

Sides and Extras

House Made Sauces/Dressings \$1 | Gravy \$2 | Chef's Fermented Pepper Sauce \$1 | Side of Fries \$6

Chef's Tasting Menu

4 Courses with Wine Pairings \$50/Person

Executive Chef Jay Mekdeci invites you to join us for an unforgettable dining experience!
Advanced booking required, dietary restrictions can be accommodated