

Taxes Not Included



Small Plates

Crispy Brussels and Bacon \$10

Chef's Smoked Bacon Lardons, House Beer Vinegar, Jerseyland Organics (Grand Forks) Parmesan, Chilies

Mini Panzerottis \$14

Crispy Pockets of Bocconcini and Tomato Sauce Wrapped in Clansey's Pizza Dough, Summer Arugula Pesto Aiöli, Chilies

63 Acres Beef Bulgogi \$12

Chef's Korean Style Shaved/Marinated AAA Beef, Gamja Jorim (Glazed Potatoes), Shishito Peppers, Kimchi & Chipotle Aiöli, Cilantro

Soup & Salad

Earthy Organics Squash Soup S \$8 L \$12

100% Fruitvale Red Kuri Squash, Miso, Garlic, Charcoal Hay Crema, BC Hazelnuts, Chervil

Smoked French Onion Soup \$14

Beef and Chicken Based Broth, Crostini, Fontina & BC Gruyere Cheese, Yoghurt Crema, Fresno Peppers, Local Chickweed

Add Bacon \$4

Clansey's Winter Salad \$14

House Prosciutto, Preserved Plums, Buttermilk Lebnah, Beets, Jerusalem Artichoke, Chickweed

Add Smoked Chicken \$6

Bar Signatures

Chorizo Enchelada Poutine \$17

House Cured Chorizo, Roasted Pepper & Tomato Sauce, Hand Cut Fries, Jerseyland Organics Cheese Curds, Yoghurt Crema

Extra Spicy Available! \$1

BC Rockfish Tacos

(2PC) \$13 (3PC) \$16

Sourdough & Beer Battered on a Crispy Flour Tortilla, Romesco Aioli, Local "Passion Fruit" and Pepper Salsa, Fresh Cilantro

Bao: Crispy Pork Belly OR Tofu \$14

Fluffy Steamer bun, Maple & Sea Cider Glaze, "Gomae" Aiöli, Shaved Carrot, Pak Choy Kimchi, Watermelon Radish, Cilantro, Sesame

Southern Style Breaded Wings \$16

Chef Jay's Infamous Crispy Chicken Wings Are Back! Served Dry with Salt & Pepper and your Choice of House Made Sauces:

Buffalo Del Fuego | Spruce Ranch | Apple Mustard

Indian Style Nachos \$14

Double It Up! Add \$10

Crispy Butter Chicken Spiced Poppadums, Fontina & Monterrey Jack Cheese, Red Onion, Fresno Chilies, Ginger, Tomatoes, Chef's Raitta, Green Onion

Add Smoked Chicken Or Chorizo \$6

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Sandwiches

Mains

**All Sandwiches Are on a Fluffy
House Made Bun*

Bob's Burgers:

6oz, Freshly Ground, BC Certified Angus
Beef Chuck, Cooked to Your Preference

The Bluebird \$20

Fermented Fruitvale Pear Chutney, Blue
Cheese, Creamy Walnut & Cabbage Slaw

Add House Smoked Bacon \$4

Red Mountain \$20

Mediterranean Aioli, Gruyere Cheese, Crispy
Red Onion, Sweet Pepper & Chervil Salad

Add House Smoked Bacon \$4

Pea Meal Bacon Sandwich \$18

Fermented Mustard, Preserved Local Apple
Sauce, Jerseyland Cheddar, Fennel & Radish

Sides: Hand Cut Fries, Chef's Slaw, OR Squash Soup

Upgrade to Classic Poutine \$3

Upgrade to French Onion Soup \$3

Tofu Amok \$22

Chef's Play on The Traditional Cambodian Curry

Marinated Agadashi Tofu, Ginger Sushi Rice,
Smoked Onion, Zucchini, Eggplant, Fish Sauce,
Chilies, Coconut Yellow Curry Sauce

Suggested Pairing: Summerhill "Cipes" - Sparkling

Crispy Pollo Alla Diavolo \$24

Summer Herb and Pepper Rubbed Chicken Scaloppini

Chili and Preserved Summer Herb Rubbed
Chicken Scaloppini, Zucchini, Peppers, Leeks,
Sundried Tomato Pesto, House Made Tagliatelle,
Chervil, Jerseyland Organics Parmesan

Suggested Pairing: Cedar Creek - Pinot Noir

Japanese Beef Shortrib \$26

"Togarashi" style and Tender!

Miso & Beef Fat Smashed Potatoes, Pak Choy
Kimchi, Carrots, Corn, & Peas, Tare Glaze

Suggested Pairing: Cedar Creek - Cab/Merlot Blend

Sumac Cured Duck Breast \$28

Chef's Play on The Traditional Cambodian Curry

Smoked Butter Freekah, Sauce Romesco,
Roasted Eggplant, Orange Braised Golden Beets,
BC Hazelnut Dukkah, Local Chickweed

Suggested Pairing: Escorihuela 1884 - Malbec

Roma Style Pizzas

Changing Daily \$20

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