

@CLANCEYNYC
www.clanceynyc.com
(917) 388-3575



79 Clinton St.
New York, NY 10002
Closed Mondays
Reservations accepted through Resy

BEER



Our 8 Beer Lines rotate, but certain styles always...

1. Pilsner
2. Seasonal
3. Wheat
4. IPA
5. Pale Ale
6. Stout
7. Dealer's Choice
8. Dealer's Choice

WINE



White	Class/Bottle
Le Rime Pinot Grigio	9/33
Rodney Strong Sauv Blanc	11/40
William Hill Chardonnay	10/35
Sonoma Cutrer Chardonnay	14/48
Red	
Gloria Ferrer Pinot Noir	12/44
Catena Alamos Malbec	9/33
Haciendas de Arinzano Blend	14/48
Storypoint Cab	12/44
Happy Hour White	\$7 (always)
Happy Hour Red	\$7 (always)

COCKTAILS

Specialty Cocktails \$12



CLG (Grilled Lime Gimlet)
Juice of Grilled Lime
1.5 Oz Tito's Handmade Vodka
.5 Oz Simple Syrup
.25 Oz Curacao



Mangos on Fire
1.5 Oz Milagro Silver Tequila
5 Oz Grand Marnier
.25 Oz Fresh Lime Juice
1 Oz Mango Habanero Puree



Jamaican Taxi Please
1.5 Oz Bayou Silver Rum
1 Oz Goslings Rum
.5 Oz Sugar Island Coconut Rum
Mixed Tropical Juices



Clancey Manhattan
2 Oz Woodford Reserve Rye
25 Oz Sweet Vermouth
Dash Of Bitters
Brandy Soaked Cherry



Literary Reference
1.5 Oz Bayou Bourbon Barrel Aged Rum
.25 Oz Maraschino Liqueur
Juice of Half a Lime
.5 Oz Pink Grapefruit Juice
.25 Oz Simple Syrup



Not Your Kid's Lemonade Stand
1.5 Oz Old Forrester 86
1.5 Oz Fresh Lemonade
1 Oz Ancho Reyes Chili Liqueur



Moscow Mule
2 Oz Stolli Vodka
2 Oz Ginger Beer
.5 Oz Simple Syrup
Fresh Mint



Tropical Transfusion
1.5 Oz Stolli
2 Oz Yellow Red Bull
2 Oz Welch's Grape Juice



Tom Clancey
1.5 Oz Hendricks Gin
Juice of Half a Lemon
.5 Oz Simple Syrup
1 Oz Club Soda



Winter Sparkler
3 Oz La Marca Prosecco
1 Oz Cranberry Jam
Winter Spices
Fresh Mint



Grilled Pineapple Margarita
2 Oz Lunazul Blanco Tequila
.5 Oz Cointreau
1.5 Oz Grilled Pineapple Puree
Juice of Half a Lime



My Birthday Drink
Muddled Cucumber
1.75 Oz Tito's Handmade Vodka
1 Oz St-Germaine
1/2 Fresh Lime Juice
English Cucumber Slices

STARTERS / FUN STUFF / SHARED

Chargrilled Oysters (5 pcs) with Garlic Butter, Pecorino and Bread for Dipping	\$14
Something Wrapped in Bacon on a Toothpick	MP
Fritto Misto (Shrimp, Calamari, Scallop, Artichoke, Lemon, Sauce (Really Yummy Sauce))	\$13
Yesterday Lo Mein with Crispy Pork Belly	\$12
The Best Chicken Sate You Ever Ate with Cucumber Salad and Peanut Sauce	\$9
Butterbean Hummus on Grilled Bread w/ Seasonal Vegetables	\$9
Daily Pickle Jar	\$7

SALADS

Grilled Romaine with Shallot Vinaigrette	\$8
Market Salad w/ Mustard Vinaigrette with Grilled Shrimp	\$9
Golden Beet Salad with 60 day aged Goat Cheese, Arugula, Spiced Pepitas and White Balsamic	\$13

SIDES

\$7 Each
Veg of the Day
Bacon'd Greens
Housemade Pickles
Hominy
Smashed Fingerling Potatoes

ENTREES

Herb Roast Chicken with Warm Corn Salad	\$21
Skirt Steak with Smashed Fingerling Potatoes, Romesco and Something Green	\$23
Market Fish – see server for details	\$21
Bourbon Glazed Shrimp with Dipping Toast and Bacon'd Greens	\$19
Truffle Grilled Cheese with Asparagus and Runny Eggs (we miss you Inoteca)	\$14
Obligatory Burger – Double Cheeseburger with Fried Onions, House Made Pickles and Smashed fingerling potatoes	\$15
add Bacon	\$2

BRUNCH (SAT/SUN 10:00 – 3:00)

Fried Chicken and Challah French Toast – Challah, Chicken, Smoked Maple Syrup	\$16
FAT pancake – Apple, Pear, Dulce De Leche	\$15
Oyster Omelette – Scallions, Ponzu, Shrimp Ketchup	\$21
Steak & Eggs – 2 Poached Eggs, Potatoes, Romesco	\$18
Granola- Yogurt, Seasonal Berries, Melon	\$13
2 Eggs any style – Sausage Sampler, Potatoes	\$16
Potato Pancakes – Bacon, Cheddar, Chive Sour Cream	\$16
Obligatory Burger – plus Fried Egg	\$15
add Bacon	\$2
Fish Sandwich – Daily Selection, Avocado, Pickled Onions, Caper Butter Sauce	\$16
Avocado Toast, Crab Salad, Radish, Citrus	\$15

COMING SOON