

SOUPS + STARTERS

GRILLED ARTISAN BREAD 15 rooftop bay leaf honey + whipped butter	PERI PERI PRAWNS 20 pineapple + pepper relish, avocado	SOUP OF THE DAY 16 chef's daily creation, grilled artisan bread
HOUSE MADE FOCACCIA 16 red lentil hummus, neufchatel cheese la panza evoo	MARGHERITA FLATBREAD 18 basil, mozzarella, tomato add cured sausage +6	GRANVILLE ISLAND SEAFOOD STEW 22 mussels, scallop, prawns, fish, tomato fennel broth, potato, focaccia

TO SHARE

MOZZARELLA & TOMATO SALAD 25 arugula, frisée, radishes, balsamic reduction basil, extra virgin olive oil, citrus vinaigrette country loaf	LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD 40 /full size house mustard, artisan bread marinated olives, blueberry preserve olive oil pâté 25 /half size	MUSSELS 30 local, tomato + fennel broth, wine, shallot butter, house country bread add fries +4 add cured chorizo +6
CHARRED BROCCOLINI 18 red lentil hummus, calabrian chili, citrus emulsion, almonds, grana padano	CRISPY CALAMARI 19 spicy mayo, pickled peppers, onion, lemon	PANKO CRUST CRAB CAKE 22 Canadian rock crab, cabbage pineapple relish, roasted poblano aioli
BRUSSEL SPROUTS + CAULIFLOWER 17 garlic confit, sesame tahini dressing	CHICKEN WINGS 19 soy ginger, southern spiced, green onion showcase hot or S+P	SWEET + SALTY PORK KEBOB 18 charred, pickled vegetable crispy onion, lime

HANDHELDS + BOWLS

BABY LETTUCE + BERRY SALAD 16 tomatoes, cucumber, carrots, radish crunchy quinoa, golden ears cheese fresh berries, sherry thyme vinaigrette	SHOWCASE POWER BOWL 28 grilled avocado, roasted yams, cabbage carrots, cucumber, corn, tomato, jasmine rice green goddess dressing, green onion ginger dressing, crispy quinoa	TURKEY CLUB 26 fresh turkey, spiced avocado, havarti bacon, lettuce, tomato, savory mayo pickles, sourdough, fries
STEELHEAD SALMON COBB SALAD 33 romaine, iceberg, avocado, cucumber, soft egg peppers, corn, chickpeas, smoked gouda gem tomato, carrots, green goddess dressing	AHI TUNA POKE RICE BOWL 33 soy ginger, miso mayo, showcase hot cabbage, avocado, corn, radish, onions mango, pea tendrils, jasmine rice	CRISPY EGGPLANT SANDWICH 22 panko crust, tomato sauce, buffalo mozzarella, arugula, garlic ciabatta, fries
CHICKEN CAESAR SALAD 30 ancho spiced rub chicken, romaine baguette crostini, crispy smoky bacon gem tomato, radish, grana padano caper + garlic dressing	STIR FRY NOODLE BOWL 26 fried tofu, green beans, crispy bok choy cilantro, cabbage, green onion, sesame seed peppers, carrots, savory soy	FRIED CHICKEN LETTUCE WRAP 24 southern spice + mayo, cabbage cucumber, red onion, carrot, pickles corn, iceberg lettuce, fries
		BACON CHEESE BURGER 26 hand pressed beef, smoked bacon, pickles cheddar, tomato, lettuce, brioche, fries <small>\$1 will be donated to Children's Miracle Network with the purchase of burger</small>

TO ELEVATE

BUTTER GLAZED SCALLOPS 20	6oz AAA "CALIFORNIA CUT" BEEF STRIPLOIN 16	GARLIC & HERB PRAWNS 12
ANCHO SPICED CHICKEN BREAST 13	GRILLED SPICED AVOCADO 7	STEELHEAD SALMON 14

MAINS

SHOWCASE BUTTER CHICKEN 32 chicken thighs, toasted coconut jasmine rice pickled red onion, cilantro, raita, cilantro chutney, naan	PAN ROASTED STEELHEAD 35 smoked corn and red pepper salad, green beans carrot purée, watercress, chimichurri, citrus emulsion
PENNE RIGATE VERDE PASTA 30 creamy pesto, asparagus, broccolini, buttered peas, arugula, pecorino	HOKKADIO SEARED SCALLOPS 40 cous cous, spanish sofrito, smoked yogurt, charred corn, fennel salad
PRAWNS SPAGHETTINI 32 garlic purée, chili, butter, olive oil, garlic panko, tomato emulsion, herbs	WEST COAST FISH & CHIPS 28 feature fresh catch, coleslaw, remoulade, lemon

6oz AAA GRILLED STRIPLOIN 45 | 10oz GRILLED RIBEYE 58
 roasted mushrooms, gem tomatoes, yams, shallots, summer vegetables, salsa verde, mustard, red wine jus

Please inform us if you have food allergies or special dietary restrictions | Automatic 18% gratuity for groups of 8 or more
 To comply with city of Vancouver by-law requirements, We charge a minimum \$0.25 fees for each single- use cups.

WINE + BUBBLES

WHITE	6oz	9oz	750ml	RED	6oz	9oz	750ml
Inniskillin Pinot Grigio BC	16	23	60	Inniskillin Cabernet Sauvignon BC	16	23	60
Gehring Riesling BC	16	23	60	Bartier Bros Merlot BC	19	28	73
Santa Margherita Pinot Grigio IT	19	27	70	Nipozzano Chianti Ruffina ITA	18	23	70
SpierHead Winery Chardonnay BC,CA	19	28	70	Chateau de Jau le Jaja Syrah FR	19	26	70
Kim Crawford Sauvignon Blanc NZ	19	28	70	Moraine Estate Pinot Noir BC, CA	20	29	75
Greywacke Marlborough Sauvignon Blanc NZ			90	Unshackled by The Prisoner	21	30	80
Rombauer Carneros Chardonnay USA			180	Cabernet Sauvignon USA			
Louis Michel & Flis Chablis Montee de Tonnerre FR			158	Bogle Vineyards _ Old vine Zinfandel USA			68
				Finca Decero Malbec ARG	18	26	67
				Burrowing Owl Syrah BC, CA			96
BUBBLES	5oz	9oz	750ml	ROSÉ	6oz	9oz	750ml
Prosecco Zonin IT	15		73	Saintly Rosé BC	17	24	65
Reims Tattinger FR			185	D'Esclans Whispering Angel Provence Rose	23	32	95
Vevue Clicquot FR			208				

SIGNATURES

PASSION FRUIT MULE smirnoff vodka, passion fruit syrup, lime juice fever tree ginger beer	17	SHOWCASE MAI TAI 2oz plantation rum, appleton estate rum, cointreau orgeat syrup, lime juice	18
TOKYO SOUR 2oz suntori toki whiskey, disaronno, yuzu, lemon juice egg white, angostura bitters	18	BASIL SMASH 2oz hendricks gin, basil, lemon juice, simple syrup cucumber bitters	18
ESPRESSO CARAMEL MARTINI 2oz smirnoff vodka, crème de cacao, kahlua, caramel espresso caramel sauce, biscotti	17	BOURBON BEE 2oz maker's mark bourbon, aperol, honey syrup, lemon pineapple, bitters	18
SPICY PINEAPPLE MARGARITA 2oz el jimador tequila, cointreau, jalapeño syrup lime juice, pineapple juice	17	WATERFRONT GIN & TONIC 2oz empress gin, sheringham rhubarb gin liqueur, fever tree mediterranean tonic, lemon juice, hibiscus	19

MOCKTAILS

TROPICAL FIRE passion fruit syrup, jalapeño syrup lime juice, fever tree ginger beer	11	WATERMELON REFRESHER watermelon, mint, agave syrup lemon juice, soda	10	SPARKLING BLOOD ORANGE LEMONADE blood orange juice, lemonade, lemon juice, soda	10
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BEER

DRAFT 20oz			BOTTLED		
Steamworks Lager & Pale Ale	10	Driftwood Brewing Fat Tug IPA	10	Please ask your server	10.5
Hoyne Pilsner & Dark Matter	10	33 Acres California Common	10		
Parkside Humans IPA	10	Lonetree Dry Apple Cider	10		
		Stella Artois	12.5		

CLASSICS

MANHATTAN 2oz maker's mark bourbon, sweet vermouth, bitters	17	APEROL SPRITZ 2oz aperol, zonin prosecco, soda	17
SANGRIA RED OR WHITE 2oz st remy brandy, cointreau, wine, fresh fruit, ginger ale	17	GREY GOOSE MARTINI 2oz grey goose vodka, martini dry vermouth	19
SAZERAC 2oz sazerac rye, absinthe, peychaud bitters, lemon peel morello cherry	19	OLD FASHIONED 2oz maker's mark bourbon, demerara syrup, bitters orange peel, morello cherry	17

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