

## SOUPS + STARTERS

<b>CRISPY CALAMARI</b> spicy mayo, pickled peppers	19	<b>CHICKEN WINGS</b> soy ginger, southern spiced, or showcase hot	19	<b>SOUP OF THE DAY</b> chef's daily creation, grilled artisan bread	16
<b>SHOWCASE CORN BREAD</b> house made & cheddar infused parmesan foam, jalapeño syrup	15	<b>POACHED PRAWNS</b> kimchi cocktail sauce, house remoulade avocado, petite greens, radish	25	<b>CORN BACON CLAM CHOWDER</b> creamy corn-based fish broth, potatoes prawns, herb oil, grilled bread	21
<b>BRUSSEL SPROUTS</b> lemon, garlic confit, parmesan cheese	17	<b>MARGHERITA FLATBREAD</b> basil, mozzarella, tomato <b>add cured sausage</b>	18 +6	<b>ROASTED ACORN SQUASH</b> chilli spiced squash, goat cheese citrus vinaigrette, pine nut and sage crumb	15

## TO SHARE

<b>BURRATA &amp; PEARS</b> preserved pears, mission figs, frisée lettuce spiced pistachios, plum & cabernet sauce	27	<b>GRILLED ARTISAN BREAD</b> rooftop bay leaf honey whipped butter, maldon salt	15	<b>GRILLED BROCCOLINI</b> motoyaki, chili oil, crispy onions lemon, pea greens	18
<b>OLIVE OIL PÂTÉ</b> la panza extra virgin olive oil balsamic reduction	14	<b>LOCAL CHARCUTERIE &amp; ARTISAN CHEESE BOARD</b> house mustard, artisan bread marinated olives, blueberry preserve	40 /full size 25 /half size	<b>CAULIFLOWER &amp; CHORIZO GRATIN</b> chardonnay & pecorino cream sauce pine nut crumb	20

## HANDHELDS + BOWLS

<b>NIÇOISE SALAD</b> seared albacore tuna, 'golden' egg red wine vinaigrette, marinated green beans, kalamata olive purée	32	<b>COBB &amp; SEARED SALMON</b> green goddess dressing, avocado compressed cucumber, grape tomatoes local salami & blue cheese	32	<b>ARTISAN GREENS</b> preserved pears, candied pecans, cucumber golden ears cheese, sherry thyme vinaigrette	17
<b>BACON &amp; CHEESE BURGER</b> hand pressed beef, smoked bacon, pickles cheddar, secret sauce, tomato, lettuce, fries	25	<b>SHOWCASE BUTTER CHICKEN</b> halal chicken thighs, jasmine rice fenugreek, raita, roti, green beans	30	<h3>TO ELEVATE</h3>	
<b>SHOWCASE PASTRAMI</b> shaved house-made pastrami ciabatta, bread & butter pickles dijon aioli, gruyère	26	<b>ALBACORE TUNA TATAKI BOWL</b> motoyaki sauce, showcase hot sauce nappa cabbage slaw, avocado crispy wonton, steamed rice, pickled onions	32		
<b>CLUB SANDWICH</b> grilled chicken, sourdough, bacon, lettuce tomato, grainy dijon mayo, pickles, fries	26	<b>FRIED CHICKEN BOWL</b> jasmine rice, kimchi, fermented hot sauce avocado, cabbage slaw, cucumber	30		
<b>WEST COAST FISH &amp; CHIPS</b> two pieces beer battered ling cod coleslaw, remoulade	29	<b>YELLOW THAI CURRY</b> fried tofu, peanuts, green beans, bok choy crispy onions, cilantro, cabbage, rice	26		
				<b>BUTTER GLAZED SCALLOPS</b>	20
				<b>GRILLED FRASER VALLEY CHICKEN BREAST</b>	14
				<b>GARLIC &amp; HERB PRAWNS</b>	12
				<b>SEARED KUTERRA SALMON</b>	14
				<b>CREAMY BURRATA</b>	16
				<b>BOURBON ROASTED MUSHROOMS</b>	12

## MAINS

<b>SEARED KUTERRA SALMON</b> tarragon emulsion, herb potatoes, broccolini pickled mustard seed	35	<b>6oz AAA GRILLED STRIPLOIN</b> tarragon smoked paprika spätzle mushroom velouté, house mustard jus	45
<b>CASARECCE ALLA NORMA</b> smoked eggplant tomato sauce, roasted red peppers, pecorino	30	<b>10oz GRILLED RIBEYE</b> cabernet jus, smoked paprika confit potatoes, roasted squash green beans, agrodolce shallots	58
<b>SCALLOPS &amp; RISOTTO</b> roasted mushroom risotto, herb garlic scallops, arugula	39	<b>PAN ROASTED RACK OF LAMB</b> half rack of lamb, potato croquette, preserved blueberry jus roasted brussels	47
<b>CLAM &amp; PRAWN ROSE</b> tagliatelle, grana padano, fresh parsley	32	<b>ROASTED FRASER VALLEY CHICKEN</b> saffron cream, israeli cous cous, zucchini, red capsicum	36

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
Mission Hill Viognier   BC, CA			74	K Vitners Substance   Cabernet Sauv   US	21	30	80
Chateau de Nages   Grenache Blanc + Roussane   FR			96	Finca Decero   Malbec   ARG	18	26	67
Louis Michel & Flis Chablis   Montee de Tonnerre   FR			158	Toscolo, Sangiovese   ITA			73
				Burrowing Owl   Syrah   BC, CA			96
BUBBLES	5oz	9oz	750ml	ROSÉ	6oz	9oz	750ml
Prosecco   Zonin   IT	15		70	Saintly   Rosé   BC	17	24	65
Reims   Tattinger   FR			186				
Vevue Clicquot   FR			208				

## SIGNATURES

<b>SHOWCASE NEGRONI 3oz</b> tanquery gin, luxardo sour cherry gin cocchi, vermouth di torino, acqua panna	17	<b>AUTUMN HARVEST 2oz</b> crown royal whisky, amaretto, grand marnier, maple syrup lemon & black walnut bitters	18
<b>SMOKY MOUNTAIN REIGN 2oz</b> empress 1908 gin, montelobos mezcal, pomegranate juice agave syrup, lemon juice	19	<b>BY THE FIRE 2oz</b> tito's vodka, pear nectar, chili rosemary ginger syrup fever tree aromatic tonic water	18
<b>SPICY PINEAPPLE MARGARITA 2oz</b> el jimador tequila, jalapeño syrup, cointreau lime, pineapple juice	17	<b>LAVANDER BERRY SOUR 2oz</b> aviation gin, lavender syrup, blueberry purée egg white, lemon juice	18
<b>ESPRESSO CARAMEL MARTINI 2oz</b> smirnoff vodka, crème de cacao, kahlua, caramel espresso caramel sauce, biscotti	17	<b>BOURBON BEE 2oz</b> maker's mark bourbon, aperol, honey syrup lemon, pineapple, bitters	18

## BEER

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

## CLASSICS

<b>MANHATTAN 2oz</b> maker's mark bourbon, sweet vermouth, bitters	17	<b>APEROL SPRITZ 2oz</b> aperol, zonin prosecco, soda	17
<b>SANGRIA RED OR WHITE 2oz</b> st remy brandy, cointreau, wine, fresh fruit, ginger ale	17	<b>GREY GOOSE MARTINI 2oz</b> grey goose vodka, martini dry vermouth	19
<b>BOULEVARDIER 2oz</b> chivas regal 12, campari, red sweet vermouth	19	<b>OLD FASHIONED 2oz</b> maker's mark bourbon, demerara syrup, bitters orange peel, morello cherry	17

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