

showcase

R E S T A U R A N T & B A R

Starters and Salads

House Made Sourdough rooftop bay leaf honey, whipped butter **8**
Soy Ginger Chicken Wings sriracha aioli, scallions **14**
Rosemary Parmesan dijon aioli, fried rosemary **7**
Grilled Pork Belly sweet soy, pickled spicy cucumber, pea shoots, peanuts **12**
Seared Scallops soft polenta, charred shallots, radish, citrus, parmesan chip **14**
Soup of the Day served with house made sourdough **10**
Southern Fried Chicken cabbage, hot honey, pickles, dijon aioli **10**
Showcase Greens pickled onion, cucumber, wonton crisps sesame mirin dressing **11**
Kale and Quinoa Salad hemp seeds, radish, feta cheese, tomatoes, citrus vinaigrette **12**
Add On grilled chicken, sockeye salmon or garlic prawns **11**

Bowls

Butter Chicken halal chicken thighs, tomato, jasmine rice, fenugreek, riata, naan, green beans **24**
Tuna Tataki miso mayo, slaw, togarashi, pea shoots, steamed rice, avocado, pickled onions **21**
Yellow Thai Curry rice noodles, fried tofu, peanut, crispy onion, baby bok choy, coconut **19**
Korean Fried Chicken jasmine rice, kimchi, honey sambal, avocado, cabbage slaw **20**

Mains

Roast Chicken ricotta gnocchi, squash puree, French beans, smoked chili, orange vinaigrette **23**
Motoyaki Grilled Salmon sweet soy, Japanese eggplant, baby bok choy, rice cracker, scallions **22**
Wedge Salad sockeye salmon, green goddess, bacon, blue cheese, soft boiled egg, avocado **21**
Prawn Rigatoni Pasta roast garlic, parmesan, arugula, cream, blistered tomatoes **19**
Pressed Beef Burger bacon, secret sauce, cheddar cheese, pickle, tomato, lettuce, fries **17**
Crispy Chicken Sandwich hot honey, coleslaw, tomato, pickle onion, fries **18**

Desserts

Pumpkin Spiced Cheesecake caramel gold whipped ganache, cranberry granola crumb **9**
Double Chocolate Cake berries, chocolate shavings, cherry gel **8**
Chef's Seasonal Crumble Vanilla ice cream, cinnamon oat crumble **9**

White Wine by glass

5oz Chardonnay Jackson Trigg 2013 -7
5oz Riesling Gehringer Brothers 2016 - 11
5oz Pinot Grigio Santa Margherita 2016 - 14
5oz Sauv Blanc Jackson Estate 2016 - 14
5oz Pinot Gris Spear Head 2018 - 14

White Wine by Bottle 750ml

Riesling Gehringer Brothers 2016, BC- 53
Moscatel Blend Scottal Leve 2015, PT- 53
Sauv Blanc/Sem. Covert Farms 2016, CA - 55
Gewürztraminer Tinhorn Creek 2016, BC- 63
Pinot Gris Spear Head 2018 - 68
Chardonnay Craggy Range 2013, NZ- 70
Pinot Grigio Santa Margherita 2016, IT - 70
Sauv Blanc Jackson Estate Stich 2016,US- 78

Draft Beer 20oz

Northwest Pale Ale - 9.5
Fat Tug IPA - 9.5
Humans IPA - 9.5
Belgian Moon Wheat Beer - 9.5
Stella Artois Lager - 10
Lonetree Dry Cider - 9.5
Dark Matter - 9.5
Bomber Pilsner- 9.5

Red Wine by glass

5oz Syrah Chateau de Jau Jaja 2016 - 11
5oz Sangiovese Toscolo 2015 - 13
5oz Pinot Noir Moraine Estate 2015 - 14
5oz Merlot Lapostolle Calchagua Valley, 2013 - 14
5oz Cabernet Sauv Substance 2018 - 14

Red Wine by Bottle 750ml

Merlot Lapostolle 2013 Calchagua Valley CH- 48
Syrah Chateau de Jau Jaja 2016, FR- 53
Cabernet Sauv Substance 2018, BC- 55
Sangiovese Toscolo 2015 IT - 58
Merlot Bartier Bros, 2018, BC- 63
Gamay Noir Haywire 2016, CA - 65
Cabernet Merlot Blend Cassini 2014, BC -67

Bottle Beer 330ml

Heineken (330 ml) - 9
Corona (330 ml) - 9
Budweiser (341ml) - 9
Bud Light (341ml) - 8
Coors Light (341 ml) - 8
Sapporo (355ml) - 8

Highballs 1oz

Vodka, Gin, Rum, Whiskey, Tequila- 6

WEEKLY FEATURE (SUBJECT TO CHANGE)

Pinot Grigio Inniskillin Okanagan Valley 2018, BC - 39 (Bottle Only)
Malbec +Merlot Twist of Fate Niagara Falls, CA- 39 (Bottle Only)
Burger & Bottle Beer- 15 (Ask your server about feature bottle beer)