

STARTERS

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| GRILLED ARTISAN BREAD | 10 |
| whipped butter & rooftop bay leaf honey | |
| HOUSEMADE FLATBREAD | 17 |
| feta, grape tomatoes, pickled onion, dijon chorizo or mushrooms | |
| GRILLED BROCCOLINI | 12 |
| spicy aioli, crispy shallots, pea shoots | |
| FRIED BRUSSELS SPROUTS | 14 |
| lemon, garlic confit, parmesan cheese | |

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| CRISPY CALAMARI | 18 |
| sriracha mayo, pea shoots, pickled peppers | |
| CHICKEN WINGS | 20 |
| soy ginger, buffalo or southern spice | |
| SOUTHERN FRIED CHICKEN BITES | 18 |
| boneless, hot honey, cabbage pickles, dijon aioli | |
| LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD | 36 |
| house mustard, artisan bread marinated olives, blueberry preserve | |

SOUP + SALADS

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| SOUP OF THE DAY | 13 |
| chef's daily creation, grilled bread | |
| LEMONGRASS PRAWN CHOWDER | 18 |
| carrots, potatoes, coconut, crispy onions chili oil, grilled bread | |
| CHICKEN KALE & QUINOA SALAD | 27 |
| grilled chicken, toasted almonds, feta apple & buttermilk dressing, hemp hearts | |
| WESTCOAST GREENS | 15 |
| pickled onion, cucumber, wonton crisps sesame mirin vinaigrette add grilled chicken garlic prawns or seared sockeye salmon +12 | |

HANDHELDS + BOWLS

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| BACON & CHEESE BURGER | 21 |
| hand pressed beef, smoked bacon, pickle cheddar, secret sauce, tomato, lettuce, fries | |
| PEPPER BACON BLT | 20 |
| sourdough, grainy dijon, lettuce, tomato, fries | |

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| SHOWCASE BUTTER CHICKEN | 26 |
| halal chicken thighs, jasmine rice, fenugreek riata, roti, green beans | |
| TUNA TATAKI BOWL | 29 |
| miso mayo, slaw, togarashi, pea shoots steamed rice, avocado, pickled onions | |

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| KOREAN FRIED CHICKEN | 25 |
| jasmine rice, kimchi, honey sambal avocado, cabbage slaw | |
| YELLOW THAI CURRY | 22 |
| fried tofu, peanuts, crispy onions, cilantro cabbage, carrots, rice noodles | |

MAINS

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| GRILLED SOCKEYE SALMON | 31 |
| tarragon emulsion, herb potatoes, broccolini, pickled mustard seed | |
| PRAWNS & POLENTA | 29 |
| soft polenta, parmesan, chilies, chorizo sausage, confit tomatoes roasted fennel, arugula, lemon | |
| ROASTED DUCK BREAST & MUSHROOM RISOTTO | 37 |
| chef mixed mushrooms, grana padano, broccolini | |
| BRAISED BEEF SHORT RIB | 38 |
| boneless, pearl barley, romesco sauce, french beans | |
| WEST COAST FISH & CHIPS | 26 |
| two pieces, beer battered ling cod, remoulade | |

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| SURF & TURF | 55 |
| 6oz beef tenderloin, garlic prawns, confit potatoes brandy jus, butternut squash, french beans, mushrooms | |
| STEAK FRITES | 43 |
| 6oz beef tenderloin steak, chimichurri, garlic fries, grainy dijon | |
| SEARED LING COD & PRAWNS | 34 |
| coconut miso broth, scallion rice cake, mushrooms, baby bok choy | |
| SLOW COOKED BEEF RIGATONI | 28 |
| pulled beef chuck, roasted tomatoes, baby kale, lemon ricotta | |
| PRAWN TAGLIATELLE | 29 |
| white wine, lemon, grana padano, cream, arugula | |

DRINK FEATURES

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| WHITE WINE | 19 |
| 6oz Santa Margherita Pinot Grigio | |
| RED WINE | 17 |
| 6oz Bartier Bros Merlot | |

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| SHOWCASE NEGRONI – 3oz | 15 |
| tanquery gin, luxardo sour cherry gin cocchi vermouth di torino, acqua panna | |
| GREY GOOSE MARTINI – 2oz | 17 |
| grey goose vodka, martini dry vermouth | |

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| HASTINGS CAESAR – 2oz | 15 |
| smirnoff vodka, clamato, spicy pepperoni | |
| STELLA ARTOIS | 11 |
| STEAMWORKS LAGER | 9 |

DESSERTS

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| JAPANESE CHEESECAKE | 12 |
| raspberry gel, matcha white chocolate crumb | |

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| WARM APPLE GALETTE | 12 |
| house made vanilla ice cream | |

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| GERMAN CHOCOLATE MOUSSECAKE | 12 |
| coconut, caramel cream, coconut ice cream | |

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| HOUSE MADE ICE CREAM 3 scoops | 12 |
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WINE + CHAMPAGNE

| WHITE | 6oz | 9oz | 750ml | RED | 6oz | 9oz | 750ml |
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| Inniskillin Pinot Grigio BC | 14 | 20 | 56 | Inniskillin Cabernet Sauvignon BC | 14 | 20 | 56 |
| Gehring Riesling BC | 14 | 20 | 56 | Bartier Bros Merlot BC | 17 | 25 | 72 |
| Tinhorn Creek Gewuztraminer BC | 17 | 25 | 70 | Nipozzano Chianti Ruffina ITA | 18 | 23 | 82 |
| Santa Margherita Pinot Grigio IT | 19 | 27 | 80 | Chateau de Jau le Jaja Syrah FR | 17 | 25 | 72 |
| Craggy Range Chardonnay NZ | 19 | 27 | 80 | Cassa Lapostolle Merlot CH | | | 75 |
| CHAMPAGNE | 5oz | 9oz | 750ml | ROSÉ | 6oz | 9oz | 750ml |
| Prosecco Zonin IT [5oz] | 13 | | 65 | Saintly Rosé BC | 15 | 21 | 65 |
| Reims Tattinger FR | | | 165 | | | | |

BEER

| DRAFT 20oz | |
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| Steamworks Lager & Pale Ale | 9 |
| Joungler Witbier | 9 |
| Hoyne Pilsner & Dark Matter | 9 |
| Humans IPA | 9 |
| Fat Tug IPA | 9 |
| Blackmail Stout, Strange Fellows | 9 |
| 33 Acres of Life | 9 |
| Stella Artois | 11 |

| BOTTLED | |
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| Kokanee 355ml | 9.5 |
| Steamworks Pilsner 330ml | 9.5 |
| Budweiser 341ml | 9.5 |
| Corona 330ml | 9.5 |
| Bud Light 341ml | 9.5 |
| Heineken 330ml | 9.5 |
| Coors Light 341ml | 9.5 |

CIDER

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| Strongbow 330ml | 9.5 |
| Brickers 473 ml | 12 |

SIGNATURES

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| SHOWCASE NEGRONI 3oz tanquery gin, luxardo sour cherry gin cocchi vermouth di torino, acqua panna | 15 | SMOKY PEAR & GINGER MARGARITA 2oz el jimador tequila, mezcal, pear nectar, ginger syrup, lime, candied ginger | 16 |
| 604 GIN & TONIC 2oz long table cucumber gin, lime, cucumber, soda | 16 | ROSEMARY BLUEBERRY SPRITZER 2oz smirnoff vodka, fresh blueberry syrup, rosemary, lemon, soda water | 15 |
| SPICY POMEGRANATE MOSCOW MULE 2oz smirnoff vodka, pomegranate juice, jalapeno, lime, fentimans ginger beer | 15 | ESPRESSO CARAMEL MARTINI 2oz vodka, crème de cacao, kahlua, caramel espresso caramel sauce, biscotti | 15 |
| AMARETTO SOUR 2oz amaretto disaronno, chivas regal 12, egg white, lemon, morello cherry | 15 | | |

CLASSICS

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| MANHATTAN 2oz maker's mark bourbon, sweet vermouth, bitters | 15 | GREY GOOSE MARTINI 2oz grey goose vodka, martini dry vermouth | 17 |
| BOULEVARDIER 2oz chivas regal 12, campari, red sweet vermouth | 17 | SANGRIA RED OR WHITE 2oz st remy brandy, cointreau, wine, fresh fruit, ginger ale | 15 |
| APEROL SPRITZ 2oz aperol, prosecco zonin, soda | 15 | HASTINGS CAESAR 2oz smirnoff vodka, clamato juice, spicy pepperoni | 15 |
| HIBISCUS COSMO 2oz smirnoff vodka, cointreau, hibiscus syrup | 15 | CANADIAN OL' FASHIONED 2oz crown royal, maple syrup, bitters, orange peel, morello cherry | 15 |

HAPPY HOUR

4-6 & 9-10 PM [dine in only]

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|---|---|-------------------------------|---|---|------|
| WHITE WINE 6oz Inniskillin Pinot Grigio | 8 | SHOWCASE NEGRONI – 2oz | 7 | HIGHBALL | 7/oz |
| RED WINE 6oz Inniskillin Cabernet Sauvignon | 8 | DRAFT BEER 16oz | 7 | bar well – vodka, rum, tequila, whiskey | |
| | | STELLA ARTOIS 16oz | 9 | | |