

STARTERS

GRILLED ARTISAN BREAD whipped butter & rooftop bay leaf honey	10
HOUSEMADE FLATBREAD feta, grape tomatoes, pickled onion chorizo or mushrooms	17
GRILLED BROCCOLINI spicy aioli, crispy shallots, pea shoots	12
FRIED BRUSSELS SPROUTS lemon, garlic confit, parmesan cheese	13

CRISPY CALAMARI sriracha mayo, pea shoots, pickled peppers	18
CHICKEN WINGS soy ginger, buffalo or southern spice	18
SOUTHERN FRIED CHICKEN BITES boneless, hot honey, cabbage, pickles, dijon aioli	18
LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD house mustard, artisan bread marinated olives, preserves	34

SOUP + SALADS

SOUP OF THE DAY chef's daily creation, grilled bread	12
LEMONGRASS PRAWN CHOWDER carrots, potatoes, coconut, crispy onions chili oil, grilled bread	17
CHICKEN KALE & QUINOA SALAD grilled chicken, toasted almonds, feta apple & buttermilk dressing, hemp hearts	26
WESTCOAST GREENS pickled onion, cucumber, wonton crisps sesame mirin vinaigrette add grilled chicken garlic prawns or seared sockeye salmon +12	14

HANDHELDS + BOWLS

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

SHOWCASE BUTTER CHICKEN halal chicken thighs, jasmine rice, fenugreek riata, roti, green beans	26
TUNA TATAKI BOWL miso mayo, slaw, togarashi, pea shoots, steamed rice, avocado, pickled onions	24

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

MAINS

GRILLED SOCKEYE SALMON tarragon emulsion, herb potatoes, broccolini, pickled mustard seed	29
PRAWNS & POLENTA soft polenta, parmesan, chillies, chorizo sausage, confit tomatoes roasted fennel, arugula, lemon	29
ROASTED DUCK BREAST & MUSHROOM RISOTTO chef mixed mushrooms, grana padano, broccolini	38
BRAISED BEEF SHORT RIB boneless, pearl barley, romesco sauce, french beans	37
WEST COAST FISH & CHIPS two pieces, beer battered ling cod, remoulade	25

SURF & TURF 6oz beef tenderloin, garlic prawns, confit potatoes brandy jus, butternut squash, french beans, mushrooms	53
STEAK FRITES 6oz beef tenderloin steak, chimichurri, garlic fries, grainy dijon	42
LING COD CIOPPINO prawns, tomato saffron broth, grilled bread, potatoes, fennel, herbs	33
SLOW COOKED BEEF RIGATONI pulled beef chuck, roasted tomatoes, baby kale, lemon ricotta	28
PRAWN TAGLIATELLE white wine, lemon, grana padano, cream, arugula	29

DRINK FEATURES

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

SHOWCASE NEGRONI – 3oz tanquery gin, luxardo sour cherry gin cocchi vermouthe di torino, acqua panna	15
GREY GOOSE MARTINI – 2oz grey goose vodka, martini dry vermouthe	16

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

DESSERTS

JAPANESE CHEESECAKE raspberry gel, matcha white chocolate crumb	12
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WARM APPLE GALETTE house made vanilla ice cream	12
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GERMAN CHOCOLATE MOUSSECAKE coconut, caramel cream, coconut ice cream	12
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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
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
Jackson Estate Sauvignon Blanc NZ	21	30	85	Cassa Lapostolle Merlot CH			75
Craggy Range Chardonnay NZ	19	27	80	Murphy – Goode Pinot Noir US			93
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	
Steamworks Lager & Pale Ale	9
Jongleur Witbier	9
Dark Matter	9
Humans IPA	9
Hoyné Pilsner	9
Fat Tug IPA	9
Blackmail Stout, Strange Fellows	9
33 Acres of life	9
Stella Artois	11

BOTTLED

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

BOTTLED

Strongbow 330ml	9.5
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SIGNATURES

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

CLASSICS

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

HAPPY HOUR

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

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