

showcase

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

STARTERS

GRILLED ARTISAN BREAD	10
whipped butter & rooftop bay leaf honey	
GRILLED BROCCOLINI	12
spicy aioli, crispy shallots, pea shoots	
FRIED BRUSSELS SPROUTS	14
lemon, garlic confit, parmesan cheese	
CRISPY CALAMARI	18
sriracha mayo, pea shoots, pickled peppers	
MUSHROOM FLATBREAD	17
feta, grape tomato, pickled onion, arugula	

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

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	

MAINS

GRILLED SOCKEYE SALMON	31	TUNA TATAKI BOWL	29
tarragon emulsion, herb potatoes, broccolini, pickled mustard seed		miso mayo, slaw, togarashi, pea shoots, rice, avocado, pickled onions	
BACON & CHEESE BURGER	21	STEAK FRITES	43
hand pressed beef, smoked bacon, pickle, cheddar secret sauce, tomato, lettuce, fries		6oz beef tenderloin steak, chimichurri, garlic fries, grainy dijon	
PEPPER BACON BLT	20	KOREAN FRIED CHICKEN	25
sourdough, grainy dijon, lettuce, tomato, fries		jasmine rice, kimchi, honey sambal, avocado, cabbage slaw	
SHOWCASE BUTTER CHICKEN	26	YELLOW THAI CURRY	22
halal chicken thighs, jasmine rice, fenugreek, riata, roti, green beans		fried tofu, peanuts, crispy onions, cilantro, cabbage, carrots, rice noodles	
WEST COAST FISH & CHIPS	26	PRAWN TAGLIATELLE	29
two pieces, beer battered ling cod, remoulade		white wine, lemon, grana padano, cream, arugula	

DRINK FEATURES

WHITE WINE	19	SHOWCASE NEGRONI – 3oz	15	HASTINGS CAESAR – 2oz	15
6oz Santa Margherita Pinot Grigio		tanquery gin, luxardo sour cherry gin cocchi vermouth di torino, acqua panna		smirnoff vodka, clamato, pepper bacon	
RED WINE	17	GREY GOOSE MARTINI – 2oz	16	STELLA ARTOIS	11
6oz Bartier Bros Merlot		grey goose vodka, martini dry vermouth		STEAMWORKS LAGER 9	

DESSERTS

JAPANESE CHEESECAKE	12	WARM APPLE GALETTE	12	GERMAN CHOCOLATE MOUSSECAKE	12
raspberry gel, matcha white chocolate crumb		house made vanilla ice cream		coconut, caramel cream, coconut ice cream	
		HOUSE MADE ICE CREAM 3 scoops	12		

To comply with city of Vancouver by-law requirements, We charge a minimum \$0.25 fees for each single- use cups

Please inform us if you have food allergies or special dietary restrictions | Automatic 18% gratuity for groups of 8 or more

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
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
Joungler Witbier	9
Hoyme 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

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

Strongbow 330ml	9.5
Brickers 473 ml	12

SIGNATURES

SHOWCASE NEGRONI 3oz tanquary 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

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]

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		

To comply with city of Vancouver by-law requirements, We charge a minimum \$0.25 fees for each single- use cups