

## STARTERS

<p><b>LOCAL CHARCUTERIE &amp; ARTISAN CHEESE BOARD</b> 40 house mustard, artisan bread marinated olives, blueberry preserve</p> <p><b>ROASTED CAULIFLOWER</b> 17 toasted cumin seed butter, lime yogurt crispy garbanzo beans, cilantro</p> <p><b>GRILLED BROCCOLINI</b> 18 sesame emulsion, crispy shallots, pea greens</p>	<p><b>CHICKEN WINGS</b> 23 soy ginger, southern spiced or buffalo</p> <p><b>CRISPY CALAMARI</b> 19 spicy mayo, pickled peppers</p> <p><b>BRUSSELS SPROUTS</b> 17 lemon, garlic confit, parmesan cheese</p> <p><b>SOUTHERN FRIED CHICKEN BITES</b> 19 boneless, hot honey, cabbage, pickles, dijon</p>	<p><b>GRILLED ARTISAN BREAD</b> 15 whipped butter &amp; rooftop bay leaf honey</p> <p><b>MARGHERITA FLATBREAD</b> 18 basil, mozzarella, tomato</p> <p><b>add local salami</b> +6</p> <p><b>ALBACORE TUNA 'CEVICHE'</b> 24 mango, soy lime vinaigrette, cilantro cucumber, avocado, puffed noodles, crispy wontons</p>
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## SOUP + SALADS

<p><b>SOUP OF THE DAY</b> 16 chef's daily creation, grilled artisan bread</p> <p><b>LEMONGRASS PRAWN CHOWDER</b> 21 carrots, potatoes, coconut, crispy onions chili oil, grilled bread</p>	<p><b>WESTCOAST GREENS</b> 17 pickled onion, cucumber, wonton crisps sesame mirin vinaigrette</p> <p><b>add grilled chicken garlic prawns or seared sockeye salmon</b> +14</p>	<p><b>BABY KALE CAESAR SALAD</b> 18 house dressing, crostinis, grana padano, lemon</p> <p><b>TOMATOES &amp; BURRATA</b> 27 balsamic pearls, champagne vinaigrette grilled artisan bread, herbs</p>
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## HANDHELDS + BOWLS

<p><b>BACON &amp; CHEESE BURGER</b> 25 hand pressed beef, smoked bacon, pickle cheddar, secret sauce, tomato, lettuce, fries</p> <p><b>CLUB SANDWICH</b> 26 grilled chicken, sourdough, bacon, lettuce tomato, grainy dijon mayo, pickles, fries</p>	<p><b>TUNA TATAKI BOWL</b> 34 miso mayo, slaw, togarashi, pea shoots steamed rice, avocado, pickled onions</p> <p><b>GRILLED CHICKEN QUINOA BOWL</b> 30 tahini and roast garlic sauce, yogurt, kale feta cheese, cucumber, hemp hearts crispy garbanzo beans, tomatoes</p>	<p><b>FRIED CHICKEN BOWL</b> 30 jasmine rice, kimchi, honey sambal avocado, cabbage slaw, cucumber</p> <p><b>YELLOW THAI CURRY</b> 26 fried tofu, peanuts, green beans, bok choy crispy onions, cilantro, cabbage, rice</p>
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## MAINS

<p><b>GRILLED SOCKEYE SALMON</b> 35 tarragon emulsion, herb potatoes, broccolini, pickled mustard seed</p> <p><b>CHORIZO &amp; MUSHROOM RIGATONI</b> 30 slow cooked tomato sauce, kale, parmesan, olive oil, roast garlic</p> <p><b>SCALLOPS &amp; RISOTTO</b> 39 green pea risotto, crisp prosciutto, pea greens</p> <p><b>12oz GRILLED RIBEYE</b> 65 house mustard jus, charred baby carrots, smoked paprika confit potatoes, agrodolce shallots</p> <p><b>STEAK FRITES</b> 46 6oz beef tenderloin, chimichurri, garlic herb fries, kale salad, grainy dijon</p>	<p><b>SHOWCASE BUTTER CHICKEN</b> 30 halal chicken thighs, jasmine rice, fenugreek, riata, roti, green beans</p> <p><b>PRAWN TAGLIATELLE</b> 29 white wine, lemon, grana padano, cream, arugula</p> <p><b>WEST COAST FISH &amp; CHIPS</b> 33 two pieces beer battered halibut, coleslaw, remoulade</p> <p><b>Haida Gwaii HALIBUT</b> 46 beluga lentils, asparagus, charred scallion, fresh radish, romesco sauce</p> <p><b>ADD TO ANY MAIN DISH</b> prawns +14, scallops +20</p>
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## DESSERTS

<p><b>HONEY LEMON CHEESECAKE</b> 14 local honey, graham cracker crumb, lavender lemon curd</p> <p><b>HOUSE MADE ICE CREAM</b> 13 3 scoops</p>	<p><b>CHOCOLATE MOUSSECAKE</b> 14 salted caramel ice cream, choco crumbs, ganache</p> <p><b>STRAWBERRY TART</b> 15 white chocolate cream, almond short crust, berries</p>
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*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	63	Inniskillin   Cabernet Sauvignon   BC	16	23	63
Gehring   Riesling   BC	16	23	63	Bartier Bros   Merlot   BC	19	28	82
Santa Margherita   Pinot Grigio   IT	19	27	75	Nipozzano   Chianti Ruffina   ITA	18	23	72
SpierHead Winery   Chardonnay   BC, CA	19	28	75	Chateau de Jau le Jaja   Syrah   FR	19	26	81
Kim Crawford   Sauvignon Blanc   NZ	19	28	79	Cassa Lapostolle   Merlot   CH			85
Mission Hill Viognier   BC, CA			74	Toscolo, Sangiovese   ITA			73
Chateau de Nages   Grenache Blanc + Roussane   FR			96	Burrowing Owl   Syrah   BC, CA			96
Louis Michel & Flis Chablis   Montee de Tonnerre   FR			158	Argentiera, Villa Donoratico   Cabernet Sauvignon   ITA			124

BUBBLES	5oz	9oz	750ml	ROSÉ	6oz	9oz	750ml
Prosecco   Zonin   IT [5oz]	15		73	Saintly   Rosé   BC	17	24	68
Reims   Tattinger   FR			186				
Veuve Clicquot   FR			208				

## SIGNATURES

<b>SHOWCASE NEGRONI 3oz</b> tanquery gin, luxardo sour cherry gin cocchi vermouth di torino, acqua panna	17	<b>SPICY PINEAPPLE MARGARITA 2oz</b> el jimador tequila, jalapeno syrup, cointreau lime, pineapple juice	17
<b>SPRING MEADOW 2oz</b> empress 1908 gin, honey lavender syrup, homemade lemonade	17	<b>PURPLE RAIN 2oz</b> st germain elderflower, steller's jay brut, lime fentimens aromatic tonic, lavender bitter, butterfly pea shoots tea	17
<b>CUCUMBER BASIL MOSCOW MULE 2oz</b> smirnoff vodka, cucumber, fresh basil lime, fentimens ginger beer	17	<b>SMOKY PALOMA 2oz</b> montelobos mezcal, tequila, agave nectar, grapefruit juice, soda pink himalayan salt rim	18
<b>BOURBON BEE 2oz</b> maker's mark bourbon, aperol, honey syrup lemon, pineapple, bitters	18	<b>ESPRESSO CARAMEL MARTINI 2oz</b> vodka, crème de cacao, kahlua, caramel espresso caramel sauce, biscotti	17

## CLASSICS

<b>MANHATTAN 2oz</b> maker's mark bourbon, sweet vermouth, bitters	17	<b>APEROL SPRITZ 2oz</b> aperol, zonin prosecco, soda	17
<b>OLD FASHIONED 2oz</b> maker's mark bourbon, demerara syrup, bitters orange peel, morello cherry	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>SANGRIA RED OR WHITE 2oz</b> st remy brandy, cointreau, wine, fresh fruit, ginger ale	17

## BEER

<b>DRAFT 20oz</b>			<b>BOTTLED</b>	
Steamworks   Lager & Pale Ale	10	Driftwood Brewing   IPA	10	<i>Please ask your server</i>
Strange Fellows   Witbier	10	33 Acres   California Common	10	10.5
Hoyne   Pilsner & Stout	10	Moody Ales & Co   Lavender Sour	10	
Parkside   IPA	10	Stella Artois	12.5	

## HAPPY HOUR

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

<b>WHITE WINE</b> 6oz/9oz Inniskillin   Pinot Grigio	9/15	<b>SHOWCASE NEGRONI – 2oz</b>	9	<b>HAPPY HOUR SPECIALS</b> Passion Thyme, Strawberry G&T, Honey Lemon Seltzer	9/oz
<b>RED WINE</b> 6oz/9oz Inniskillin   Cabernet Sauvignon	9/15	<b>DRAFT BEER 16oz</b>	8	<b>STELLA ARTOIS 16oz</b>	10

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