

# HAPPY HOUR FOOD

DAILY 4PM-6PM & 9PM-11PM

## SPICED NUTS

almonds, cashews, pistachios, maple syrup  
cayenne, herbs

5

## PENDER STREET TACOS

weekly feature, cabbage, avocado, lime

6.50  
each

## SPICY + SMOKED OLIVES

cherry wood smoked, castelvetroano  
house hot sauce, chili flakes

9

## CLASSIC POUTINE

black pepper beef gravy, cheese curds  
herbs, parmesan

14

## HOT MESS CAULIFLOWER

house hot sauce, herb ranch, balsamic reduction  
roasted pumpkin seeds

14

## CRISPY SPICED CALAMARI

remoulade, pickled peppers, onion, lemon

15

## SHOWCASE CHICKEN WINGS

choice of soy ginger, house hot sauce  
southern spice or s+p

15

## SHOWCASE CHEESEBURGER

beef chuck patty, cheese, sauce, bun  
add fries or salad

15

+5

## SPICY KOREAN FRIED CHICKEN

showcase hot sauce, cabbage & scallion slaw  
kimchi, pea tendrils, savory mayo

15

# HAPPY HOUR SIPS

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9PM-11PM

## CLASSIC COCKTAILS

\$13 each (2oz)

PALOMA

APEROL SPRITZ

LYNCHBURG LEMONADE

MOSCOW MULE

MAKERS MARK OLD FASHIONED

SHOWCASE NEGRONI 3oz

## BEER

\$8.50 (20oz)

STEAMWORKS LAGER

STEAMWORKS PALE ALE

HOYNE PILSNER

PARKSIDE HUMANS IPA

DRIFTWOOD BREWING FAT TUG IPA

LONETREE DRY APPLE CIDER

FIELDHOUSE SPARKLING MIMOSA CITRUS SOUR

BLUE MOON BELGIAN WHEAT ALE

PHILLIPS BLUE BUCK ALE

DRAFT STELLA ARTOIS (\$10 for 20oz)

## WINE

\$12 for 6 oz | \$18 for 9 oz

KIM CRAWFORD SAUVIGNON BLANC

BLACK SAGE MERLOT

\$9 for 6 oz | \$15 for 9 oz

INNISKILLIN PINOT GRIGIO

INNISKILLIN CABERNET SAUVIGNON

