

# LOUNGE MENU

## TO SHARE

<b>POUTINE</b>	18
potato fries, curds, aged parmesan, herbs, black pepper gravy	
add bacon	+6
add short rib	+8
<b>CHICKEN WINGS</b>	19
choice of; soy ginger, southern, salt + pepper, showcase hot, buffalo	
<b>CRISPY CALAMARI</b>	19
southern spice, peppers, red onion pickles, herbs, remoulade	
<b>LOCAL CHARCUTERIE &amp; ARTISAN CHEESE BOARD</b>	40
bay leaf honey, house mustard seed, smoked olives, pickles	25

**WEST COAST CLAM CHOWDER** 23  
fennel, mirepoix, clams, scallop, prawn, local fish, grilled sourdough

**KFC BOWL** 28  
crispy chicken thighs, pickles, kimchi, cabbage, ginger soy, savory mayo  
showcase hot sauce, jasmine rice

**SHOWCASE BUTTER CHICKEN** 32  
spiced thighs, tomato-fenugreek gravy, coconut jasmine rice, mint raita  
naan

**WEST COAST FISH AND CHIPS** 28  
feature fresh catch, coleslaw, remoulade, lemon

**QUINOA POWER BOWL** 32  
baby kale, yams, seeds, nuts, sprouts, cabbage, avocado, edamame  
roasted tomato vinaigrette  
*choice of: grilled herb chicken breast or crispy tofu katsu or  
grilled lemon kuterra salmon*

## LIGHTER FARE

## SALADS

**GRILLED HERBED CHICKEN CAESAR** 33  
romaine hearts, aged parmesan, bacon, tomato, radish, garlic panko  
garlic + caper dressing

**GRILLED KUTERRA SALMON COBB** 33  
romaine + iceberg, avocado, cucumber, soft boiled egg, peppers, corn  
chickpeas, smoked gouda, gem tomato, green goddess dressing

**BABY GREENS** 18  
cucumber, baby heirloom tomatoes, roasted pumpkin seeds, frisee  
watermelon radishes, roasted tomato vinaigrette

**SHOWCASE BURGER** 28  
8 oz, grilled, canadian chuck + brisket beef american cheese, smoky bacon  
savory mayo, hothouse tomato, butter pickles, shredded iceberg lettuce  
shaved red onion, toasted bun, garlic parmesan truffle fries

**TURKEY CLUB SUPREME** 26  
sun dried tomato rub, provolone, maple black pepper bacon, hothouse tomato  
shredded iceberg lettuce, pesto aioli, rustic sourdough, salted fries, savory aioli

**GARDEN VEGETABLE FLATBREAD** 19  
tomato, basil, fior di latte, zucchini, eggplant, caramelized onion, pea tendrils  
aged parmesan

## HANDHELDS

## SIGNATURE COCKTAILS

<b>COCONUT MARGARITA</b>	23
casamigos blanco tequila, cointreau fresh squeezed lime, coconut syrup toasted coconut flakes	
<b>THE FINAL SAY</b>	21
empress gin, green chartreuse, st. germain, fresh squeezed lemon	
<b>FRUIT SALAD</b>	18
havana club 3 anejo, peach schnapps, agave syrup, fresh squeezed lemon watermelon, pineapple	
<b>FRESH LINEN</b>	21
hendricks gin, sheringham lemon gin liqueur, simple syrup, cucumber fresh squeezed lemon, soda	
<b>BOURBON BEE</b>	21
makers mark bourbon, aperol, honey, fresh squeezed lemon angostura bitters	
<b>ARONIA OLD FASHIONED</b>	21
angels envy bourbon, aronia berry liqueur, demerara syrup cherry + angostura bitters	
<b>EL DORADO</b>	21
hennessy cognac, cachaça, crème de banana, orgeat, angostura bitters fresh squeezed lemon, orange	
<b>SHOWCASE CARAJILLO</b>	21
licor 43, don julio reposado, sweet vermouth, espresso chocolate bitters	

<b>STEAMWORKS LAGER</b>	10 each
<b>STEAMWORKS PALE ALE</b>	
<b>HOYNE PILSNER</b>	
<b>PARKSIDE HUMANS IPA</b>	
<b>DRIFTWOOD BREWING FAT TUG IPA</b>	
<b>LONETREE DRY APPLE CIDER</b>	
<b>FIELDHOUSE SPARKLING MIMOSA CITRUS SOUR</b>	
<b>BLUE MOON BELGIAN WHEAT ALE</b>	
<b>PHILLIPS BLUE BUCK ALE</b>	
<b>STELLA ARTOIS</b>	12.5

## DRAFT BEER 20 OZ

<b>ZERO PROOF</b>	<b>SOBERITA</b>	15
	seedlip grove 42, agave syrup, sea salt, fresh squeezed lime	
	<b>BLACKBERRY FIZZ</b>	11
	blackberry syrup, fever tree elderflower tonic, fresh squeezed lemon	
	<b>WATERMELON SPRITZ</b>	10
	fresh squeezed watermelon, lemon, mint, agave syrup, soda	