

LOUNGE MENU

TO SHARE

POUTINE	17
potato fries, curds, aged parmesan, herbs, black pepper beef gravy	
add mushrooms	+5
add bacon	+6
CHICKEN WINGS	19¼
choice of; soy ginger, southern, salt + pepper, showcase hot, buffalo	
CRISPY CALAMARI	19¼
southern spice, peppers, herbs, remoulade, pickled red onions	
LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD	45
house sourdough & focaccia, olives, pickles, sour cherry & fig chutney caramelized onion mustard, fresh berries, spicy raisin & apple jam	

WEST COAST CLAM CHOWDER 23

fennel, mirepoix, clams, scallop, prawn, local fish, bacon, chives
herb oil, grilled sourdough

ROASTED CAULIFLOWER WRAP 26

guajillo & chipotle aioli, pico de gallo, feta, roasted cauliflower & eggplant
smoky & crispy chickpeas, cucumber, hummus

SHOWCASE BUTTER CHICKEN 36½

marinated & roasted chicken thighs, tomato & fenugreek gravy
coconut jasmine rice, mint raita, naan

AHI TUNA 'TOWER' 27

jasmine rice, mango, cucumber, ponzu gel
motoyaki sauce, avocado, tapioca crackers

WEST COAST FISH AND CHIPS 30

2 pieces of feature fresh catch, coleslaw, remoulade, lemon

LIGHTER FARE

SALADS

BERRY & ROASTED NUT SALAD 26

artisan mixed greens, candied hazelnuts, roasted almonds & pistachios
cucumber, strawberry balsamic vinaigrette

GEM LETTUCE COBB SALAD 27

baby gem romaine lettuce, avocado, cucumber, soft boiled egg, tomato
spiced pumpkin seeds, gorgonzola, bacon, green goddess dressing

BABY GREENS 18

cucumber, baby heirloom tomatoes, roasted pumpkin seeds, frisee
watermelon radishes, citrus vinaigrette

choice of: grilled herb chicken breast, seared stealhead or sauteed prawns

SHOWCASE BURGER 28½

grilled 8oz chuck & brisket beef patty, american cheese, bacon
butter pickles, hothouse tomato, mayo, butter leaf lettuce
smoky house bbq sauce, caramelized onions, parmesan fries

TURKEY CLUB SUPREME 26½

sun dried tomato rub, provolone, pesto aioli, maple black
pepper bacon, hothouse tomato, butter leaf lettuce
rustic sourdough, salted fries, mayo

PROSCIUTTO & FIG 26

pesto aioli, fior di latte, goat cheese, arugula, cabernet figs
balsamic glaze

HANDHELDS

SIGNATURE COCKTAILS

RIPPLE ROCK OLD FASHIONED	22½
shelter point ripple rock whiskey, oak aged vanilla syrup black walnut bitters	
ROAD TO SAKURA	21
sheringham beacon gin, st. germain elderflower liqueur, yuzu, kaffir lime lemongrass, fresh squeezed lemon juice	
RUM RUNNER	20¾
plantation dark rum, campari, giffard banane du brésil fresh squeezed pineapple & lime juice	
SCARLET ASH	20¾
montelobos mezcal, cointreau, orange bitters, hibiscus passion fruit agave syrup, fresh squeezed lime juice	
STRAWBERRY FEELS	21
hendricks gin, sheringham lemon gin liquer, strawberry syrup, cucumber, fresh squeezed lemon juice	
SPICY PINEAPPLE MARGARITA	20
el jimador reposado, cointreau, pineapple habanero cordial fresh squeezed lime juice, tajin	

STEAMWORKS LAGER	10 each
STEAMWORKS PALE ALE	
HOYNE PILSNER	
PARKSIDE HUMANS IPA	
DRIFTWOOD FAT TUG IPA	
LONETREE DRY APPLE CIDER	
HOYNE DARK MATTER	
WILDEYE BLACKBERRY SOUR	
PHILLIPS BLUE BUCK ALE	
STELLA ARTOIS	12.5

DRAFT BEER 20 OZ

ZERO PROOF

SUNSET SPRITZ	17½
noa italian aperitivo, oddbird blanc de blancs, passion fruit syrup, soda	
STRAWBERRY LEMONADE	10
housemade lemonade, strawberry puree, fresh strawberries	
LIBRE VIDA	13
lumette lumrum, fever tree cola, fresh squeezed lime juice	
FREE G&T	13
lumette london dry, fever tree Mediterranean tonic	