

LOUNGE MENU

TO SHARE	CHICKEN WINGS choice of; soy ginger, southern, salt + pepper, showcase hot, buffalo	20	
	CRISPY CALAMARI southern spice, peppers, herbs, remoulade, pickled red onions	19½	
	SCALLOPS & PORK BELLY crispy rice cake, basil, citrus fried pork belly, aleppo chili 'petite' greens salad, red thai coconut curry sauce	28	
	LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD house sourdough & focaccia, pistachios, sour cherry & fig chutney caramelized onion mustard, fresh berries, spicy olive tapenade	38	
	WEST COAST CLAM CHOWDER fennel, mirepoix, clams, scallop, prawn, local fish, bacon chives, herb oil, grilled sourdough	23¼	LIGHTER FARE
	CAULIFLOWER WRAP fried cauliflower, yellow beet + lentil hummus, tomato, cucumber butter lettuce, crispy chickpeas, greek feta, spicy calabrian aioli	26	
	SHOWCASE BUTTER CHICKEN marinated & roasted chicken thighs, tomato & fenugreek gravy coconut jasmine rice, mint raita, naan	36½	
	GRILLED ANCHO SPICED OCTOPUS olive oil confit red octopus, mole blanco, charred corn bread petite greens	32	
	WEST COAST FISH AND CHIPS 2 pieces of feature fresh catch, coleslaw, remoulade, lemon, fries	30	
SALADS	PEAR & PECAN SALAD artisan mixed greens + baby kale, goat cheese, candied pecans poached pears, cucumber, red cabbage, quinoa, sherry thyme vinaigrette	26	
	CRISPY CHICKEN 'BLT' CHOP SALAD romaine lettuce, arugula, avocado, cucumber, bacon, tomato soft boiled egg, bocconcini, citrus vinaigrette	36	
	BABY GREENS cucumber, baby heirloom tomatoes, roasted pumpkin seeds frisee, watermelon radishes, citrus vinaigrette <i>*upgrade for choice of grilled herb chicken breast, seared salmon or sauteed prawns +10</i>	18	
	SHOWCASE BURGER grilled 8oz chuck & brisket beef patty, american cheese, bacon butter pickles, hothouse tomato, mayo, butter leaf lettuce caramelized onions, smoky house bbq sauce, white bun, parmesan fries	28½	HANDHELDS
	TURKEY CLUB SUPREME sun dried tomato rub, provolone, hothouse tomato maple black pepper bacon, butter leaf lettuce rustic sourdough, pesto aioli, salted fries	26½	
	SPICY MARGHERITA FLATBREAD fior di latte, basil, grana padano, arrabbiata sauce	20½	

SIGNATURE COCKTAILS

WOODLAND ECHO	21
green chartreuse, montelobos mezcal, st germain, fernet branca thyme syrup, fresh squeezed lemon juice, egg white, angostura bitters	
PACIFIC DRIFT	21
sheringham seaside gin, driftwood oyster spirit dry vermouth, citrus oil	
THE SUMMIT	20
sheringham beacon gin, zonin prosecco, chamomile honey syrup, fresh squeezed lemon juice	
LIONS GATE	21
sheringham whiskey, averna amaro, red thai chili infusion	
SEAWALL SUNSET	20
el jimador reposado, campari, turmeric & ginger infusion maple syrup, fresh squeezed mango & lemon juice	
WEST COAST SPICE	23
appleton estate rum, hennessy cognac, amalaya malbec egg white, cardamom bitters, oak aged vanilla syrup fresh squeezed lemon & passion fruit juice	

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

DRAFT BEER 20 OZ

ZERO PROOF

SUNSET SPRITZ	17 ½
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	