

# HAPPY HOUR FOOD

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

## SPICED NUTS

6

almonds, cashews, pistachios, maple syrup  
cayenne, herbs

## BAGEL BITES & CHEESE

18

4 cheese beer fondue dip

## CRISPY CALAMARI

16¼

southern spice, peppers, herbs, remoulade  
pickled red onions

## CHICKEN WINGS

16¼

choice of: soy ginger, southern, salt + pepper  
showcase hot, buffalo

## LOADED PEPPERONI FLATBREAD

20

oyama pepperoni, mozzarella, tomato sauce

## SPICY & CRISPY CHICKEN SANDWICH

16

house-made bread & butter pickles  
butter lettuce, black pepper & garlic aioli  
showcase hot sauce drizzle, signature slaw

## BUTTER CHICKEN

32½

spiced thighs, tomato & fenugreek gravy, naan  
coconut jasmine rice, mint raita

## SHOWCASE MUSHROOM BURGER

23½

grilled 8oz chuck & brisket beef patty  
provolone cheese, house mushrooms  
butter pickles, mayo, butter leaf lettuce  
smoky bbq sauce, caramelized onions, fries

## JUMBO PRAWN SCAMPI

32¼

spaghettini, herb & roasted garlic cream  
arugula, confit tomatoes

## 60Z STEAK FRITES

35

grilled AAA striploin steak, maitre d'hotel butter  
house mushrooms, parmesan fries  
black pepper & garlic aioli, red wine jus

# HAPPY HOUR SIPS

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## COCKTAILS (2oz)

|                      |    |
|----------------------|----|
| ESPRESSO MARTINI     | 18 |
| PASSION FRUIT MULE   | 18 |
| NEGRONI ON TAP (3oz) | 17 |
| APEROL SPRITZ        | 17 |
| OLD FASHIONED ON TAP | 16 |
| PALOMA               | 14 |

## BEER

\$8.50 (20oz)

STEAMWORKS LAGER  
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 (\$10 for 20oz)

## WINE

KIM CRAWFORD SAUVIGNON BLANC  
SAINTLY ROSÉ  
BLACK SAGE VINEYARD MERLOT  
\$14 for 5 oz | \$20 for 8 oz  
INNISKILLIN PINOT GRIGIO  
INNISKILLIN CABERNET SAUVIGNON  
\$10 for 5 oz | \$16 for 8 oz

