

LOUNGE MENU

TO SHARE

CHICKEN WINGS	20
choice of; soy ginger, cajun, salt + pepper, showcase hot, buffalo	
CRISPY CALAMARI	19½
southern spice, peppers, herbs, remoulade, pickled red onions	
JUMBO PRAWNS & SWEET CORN	25¼
corn purée, roasted corn, popcorn, spicy maple pancetta parmesan foam, butter roasted corn bread, petite greens	
LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD	42
house sourdough & focaccia, pistachios, sour cherry & fig chutney caramelized onion mustard fresh berries, spicy olive tapenade	

WEST COAST CLAM CHOWDER	24¼
fennel, mirepoix, clams, scallop, prawn local fish, bacon, grilled sourdough	
WARM BEET HUMMUS	21
grilled naan bread, pickled & candied beets lemon oil, frisée, greek feta, dukkah	
SHOWCASE BUTTER CHICKEN	36½
marinated & roasted chicken thighs, tomato & fenugreek gravy mint raita, coconut jasmine rice naan bread, cilantro, pickled red onions	
PORK BELLY LETTUCE WRAPS	28
slow roasted & fried pork belly, lettuce, crispy onions Carolina bbq sauce, pickled carrots & petite greens	
WEST COAST FISH AND CHIPS	30
2 pieces of feature fresh catch, coleslaw, remoulade, lemon, fries	

LIGHTER FARE

SALADS

PEAR & PECAN SALAD	26
artisan mixed greens + spinach, goat cheese, candied pecans, berries poached pears, quinoa, watermelon radish, sherry thyme vinaigrette	
ROASTED BEETS & MAPLE CHILI SALMON	36
roasted red beets, mint, arugula, seasonal stone fruit toasted almonds, Greek barrel feta, citrus vinaigrette	
BABY GREENS	18
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>	

SHOWCASE BURGER	28½
grilled 8oz chuck & brisket beef patty, American cheese, bacon hothouse tomato mayo, butter leaf lettuce, caramelized onions smoky bbq sauce, white bun, parmesan fries	
TURKEY CLUB SUPREME	27½
provolone, pesto, aioli, maple black pepper bacon hothouse tomato, butter leaf lettuce, rustic sourdough, fries	
SPICY MARGHERITA FLATBREAD	20¼
arrabbiata sauce, fior di latte, basil, grana padano	
<i>add spicy salami</i>	6
<i>add herb chicken breast</i>	10

HANDHELDS

SIGNATURE COCKTAILS

PACIFIC VEIL casamigos blanco tequila, luxardo maraschino, tamarind demerara, kaffir lime leaf, egg white, fresh squeezed lime juice	23
GOLDEN HOUR ripple rock whiskey, apricot brandy, saffron maple syrup, sage	22
HARBOUR MIST sheringham beacon gin, lillet blanc, st germaine, dill orange bitters, egg white, fresh squeezed lemon juice	21
SUN KISSED PEAK courvoisier vs cognac, peach liqueur, grand marnier prosecco, simple syrup, fresh squeezed lemon juice	21
FORESTLIGHT GILD captain morgan spiced rum, cachaca, falernum chocolate bitters, fresh squeezed lemon & pineapple juice	21
SECOND BEACH ketel one vodka, malibu, pandan, calamansi fresh squeezed mango juice	20

SHOWCASE LAGER	1l each
STEAMWORKS PALE ALE	
HOYNE PILSNER	
HOYNE DARK MATTER	
PARKSIDE HUMANS IPA	
DRIFTWOOD FAT TUG IPA	
LONETREE DRY APPLE CIDER	
SEASONAL ROTATION*	
PHILLIPS BLUE BUCK ALE	
STELLA ARTOIS	13 ½

DRAFT BEER 20 OZ

ZERO PROOF

NA APEROL SPRITZ noa italian aperitivo, oddbird blanc de blancs, orange, soda	15
STRAWBERRY LEMONADE housemade lemonade, strawberry puree, fresh strawberries	10 ½
WATERMELON SPRITZ fresh squeezed watermelon & lemon juice, mint, agave syrup, soda	10 ½
ODDBIRD BLANC DE BLANCS FR <i>sparkling wine</i>	14