

HAPPY HOUR FOOD

DAILY 2PM - 6PM

TAPAS TRIO

15

Maple chili & herb roasted house nuts
Orange & rosemary confit olives
Chimichurri hummus & grilled pita

SEASIDE GREEK CALAMARI

17 ¼

oregano, lemon, tzatziki

CHICKEN WINGS

17 ¼

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

PARM FRIES

10

parsley, parmesan foam & grated grana padano

STICKY PORK RIBS

20

slow cooked & deep-fried back ribs
smoked paprika hot honey sauce, showcase slaw

FRIED TOFU YELLOW THAI CURRY

22

steamed jasmine rice, green beans, carrots
shiitake mushrooms, red bell peppers
fried eggplant, basil & lime

Add: seared salmon or citrus & garlic prawns + 10

TANDOORI CHICKEN TORTILLA WRAP

24

roasted chicken thighs, baba ganoush, cucumbers
tomato, harissa yogurt, crispy chickpeas, fries

MORTADELLA FLATBREAD

20

pesto cream sauce, fior di latte, arugula
grated grana padano, balsamic glaze, pistachios

6OZ AAA BEEF STRIPLOIN

30

bell peppers, onion, garlic mayo
chimichurri, jus, fries

CHEF'S BURGER & BREW

22

A weekly Chef inspired burger paired with a
Showcase lager. Please see your server for details.

HAPPY HOUR SIPS

DAILY 2PM-6PM

COCKTAILS (2oz)

ESPRESSO MARTINI	18
NEGRONI ON TAP (3oz)	17
CROWN ROYAL OLD FASHIONED ON TAP	16
APEROL SPRITZ	16
WEST COAST MARTINI	14
TOM COLLINS CHOICE OF GRAPEFRUIT, BLOOD ORANGE, OR LEMON	14
BLACK CHERRY LIME & VODKA ON TAP (1oz)	14

ZERO PROOF

NA STRAWBERRY GIN SPRITZ	14
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BEER (20oz)

\$8.50

SHOWCASE LAGER
STEAMWORKS PALE ALE
HOYNE PILSNER
HOYNE DARK MATTER
PARKSIDE HUMANS IPA
DRIFTWOOD FAT TUG IPA
LONETREE DRY APPLE CIDER
PHILLIPS BLUE BUCK ALE
STELLA ARTOIS (\$10 for 20oz)
*SEASONAL ROTATION BEER ASK YOUR SERVER

WINE

KIM CRAWFORD SAUVIGNON BLANC	\$14 5oz \$20 8oz
SAINTLY ROSÉ	
INNISKILLIN PINOT GRIGIO	\$10 5oz \$16 8oz
INNISKILLIN CABERNET SAUVIGNON	

