

HAPPY hour

DAILY 3PM TO 6PM

TAPAS TRIO + HOUSE SOURDOUGH

choose **3 for 18**

- 8 Confit Orange Rosemary Olives
- 8 Roasted Maple Chili Herb Nuts
- 8 Spinach Artichoke Dip + Sourdough
- 8 Double Cream Local Brie + Sourdough
- 8 Oyama Meats Feature + Sourdough

"TWO RIVERS" PEPPERONI

10

locally source

PARMESAN FRIES

12

24 month aged parmesan, grated, foam, herbs

FETA, BEETS, PEARS & PECAN SALAD

12

dill, black pepper, sherry vinaigrette

SLOW ROASTED TURKEY SLIDER

10

swiss, bacon, dijon aioli, potato bun

MANILA CLAMS + BACON + SOURDOUGH

12

local lager, shallot, garlic, butter, herbs

SHOWCASE HOT HONEY WINGS

15

(8) double fry, green onion, pickle, smoked garlic aioli

SEASIDE CALAMARI

15

oregano, lemon, tzatziki

DOUBLE SMOKED BACON & PINEAPPLE FLATBREAD

15

fior di'late, tomato sauce, parmesan

CHARRED GRILLED CONFIT DUCK LEG

12

apple butter glazed, red onion, pea tendrils

CRISPY DRY RIBS

12

montreal steak spice, garlic, shallot, lime wedge

CHEF'S BURGER & BREW

22

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

Upgrade to Steak + Brew

+8

COCKTAILS (2oz)

ESPRESSO MARTINI	18
NEGRONI ON TAP (3oz)	17
CROWN ROYAL OLD FASHIONED ON TAP	16
BAY BREEZE	17
BLOOD ORANGE MOSCOW MULE	16
SEASIDE MARTINI	14
TOM COLLINS CHOICE OF GRAPEFRUIT OR BLOOD ORANGE	14
BLACK CHERRY LIME & VODKA ON TAP	12

ZERO PROOF

ZERO APEROL SPRITZ	14
ZERO NEGRONI	14

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
33 ACRES CALIFORNIA COMMON
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	