# 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 + Fig Jam + Sourdough
8 Oyama Meats Feature + Grainy Mustard + Sourdough

## "TWO RIVERS" PEPPERONI — 10

locally source

## PARMESAN FRIES — 12

24 month aged parmesan, grated, foam, herbs

## FETA, BEETS, PEARS & HAZELNUTS — 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, garlic aioli

## SEASIDE CALAMARI — 15

oregano, lemon, tzatziki

## DOUBLE SMOKED BACON & PINEAPPLE FLATBREAD — 15

mozzarella, tomato sauce, parmesan

## 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.

# SIPS

## 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 |
| CHERRY BLACK LIME & VODKA ON TAP | 8 |

## 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 | |

showcase
RESTAURANT & BAR