

STARTERS

<p>LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD 40 house mustard, artisan bread marinated olives, blueberry preserve</p> <p>ROASTED CAULIFLOWER 17 toasted cumin seed butter, lime yogurt crispy garbanzo beans, cilantro</p> <p>GRILLED SPRING VEGETABLES 18 romesco sauce, citrus vinaigrette, asparagus broccoli, baby carrots, crispy shallots</p>	<p>CHICKEN WINGS 23 soy ginger, southern spiced or buffalo</p> <p>CRISPY CALAMARI 19 spicy mayo, pickled peppers</p> <p>BRUSSELS SPROUTS 17 lemon, garlic confit, parmesan cheese</p> <p>SOUTHERN FRIED CHICKEN BITES 19 boneless, hot honey, cabbage, pickles, dijon</p>	<p>GRILLED ARTISAN BREAD 15 whipped butter & rooftop bay leaf honey</p> <p>MARGARITA FLATBREAD 18 basil, buffalo mozzarella, tomato</p> <p>add local salami +6</p> <p>ALBACORE TUNA 'CEVICHE' 24 mango, soy lime vinaigrette, cilantro pea shoots, cucumber, avocado puffed noodles, crispy wontons</p>
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SOUP + SALADS

<p>SOUP OF THE DAY 16 chef's daily creation, grilled artisan bread</p> <p>LEMONGRASS PRAWN CHOWDER 21 carrots, potatoes, coconut, crispy onions chili oil, grilled bread</p>	<p>WESTCOAST GREENS 17 pickled onion, cucumber, wonton crisps sesame mirin vinaigrette</p> <p>add grilled chicken garlic prawns or seared sockeye salmon +14</p>	<p>BABY KALE CAESAR SALAD 18 house dressing, crostinis, grana padano, lemon</p> <p>TOMATOES & BURRATA 27 balsamic pearls, champagne vinaigrette grilled artisan bread, herbs</p>
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HANDHELDS + BOWLS

<p>BACON & CHEESE BURGER 25 hand pressed beef, smoked bacon, pickle cheddar, secret sauce, tomato, lettuce, fries</p> <p>CLUB SANDWICH 26 grilled chicken, sourdough, bacon, lettuce tomato, grainy dijon mayo, pickles, fries</p>	<p>TUNA TATAKI BOWL 33 miso mayo, slaw, togarashi, pea shoots steamed rice, avocado, pickled onions</p> <p>GRILLED CHICKEN QUINOA BOWL 30 tahini and roast garlic sauce, yogurt, kale feta cheese, cucumber, hemp hearts crispy garbanzo beans, tomatoes</p>	<p>FRIED CHICKEN BOWL 30 jasmine rice, kimchi, honey sambal avocado, cabbage slaw, cucumber</p> <p>YELLOW THAI CURRY 26 fried tofu, peanuts, green beans, bok choy crispy onions, cilantro, cabbage, rice</p>
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MAINS

<p>GRILLED SOCKEYE SALMON 35 tarragon emulsion, herb potatoes, broccoli, pickled mustard seed</p> <p>CHORIZO & MUSHROOM RIGATONI 30 slow cooked tomato sauce, kale, parmesan, olive oil, roast garlic</p> <p>SCALLOPS & RISOTTO 39 green pea risotto, crisp prosciutto, pea greens</p> <p>12oz GRILLED RIBEYE 65 house mustard jus, charred baby carrots, smoked paprika confit potatoes, agrodolce shallots</p> <p>STEAK FRITES 46 6oz beef tenderloin, chimichurri, garlic herb fries, kale salad, grainy dijon</p>	<p>SHOWCASE BUTTER CHICKEN 30 halal chicken thighs, jasmine rice, fenugreek, riata, roti, green beans</p> <p>PRAWN TAGLIATELLE 29 white wine, lemon, grana padano, cream, arugula</p> <p>WEST COAST FISH & CHIPS 33 two pieces beer battered halibut, coleslaw, remoulade</p> <p>Haida Gwaii HALIBUT 46 beluga lentils, asparagus, charred scallion, fresh radish, romesco sauce</p> <p>ADD TO ANY MAIN DISH prawns +14, scallops +20, lobster tail +37</p>
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DESSERTS

<p>HONEY LEMON CHEESECAKE 14 local honey, graham cracker crumb, lavender lemon curd</p> <p>HOUSE MADE ICE CREAM 13 3 scoops</p>	<p>CHOCOLATE MOUSSECAKE 14 salted caramel ice cream, choco crumbs, ganache</p> <p>STRAWBERRY TART 15 white chocolate cream, almond short crust, berries</p>
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WINE + BUBBLES

WHITE	6oz	9oz	750ml	RED	6oz	9oz	750ml
Inniskillin Pinot Grigio BC	16	23	63	Inniskillin Cabernet Sauvignon BC	16	23	63
Gehring Riesling BC	16	23	63	Bartier Bros Merlot BC	19	28	82
Santa Margherita Pinot Grigio IT	19	27	75	Nipozzano Chianti Ruffina ITA	18	23	72
SpierHead Winery Chardonnay BC, CA	19	28	85	Chateau de Jau le Jaja Syrah FR	19	26	81
Mission Hill Viognier BC, CA			74	Cassa Lapostolle Merlot CH			85
Kim Crawford Sauvignon Blanc NZ			79	Toscolo, Sangiovese ITA			73
Chateau de Nages Grenache Blanc + Roussane FR			96	Poplar Grove Cabernet Franc BC, CA			79
Louis Michel & Flis Chablis Montee de Tonnerre FR			158	Burrowing Owl Syrah BC, CA			96
				Argentiera, Villa Donoratico Cabernet Sauvignon ITA			124
BUBBLES	5oz	9oz	750ml	ROSÉ	6oz	9oz	750ml
Prosecco Zonin IT [5oz]	15		73	Saintly Rosé BC	17	24	68
Reims Tattinger FR			186				
Veuve Clicquot FR			208				

SIGNATURES

SHOWCASE NEGRONI 3oz tanquery gin, luxardo sour cherry gin cocchi vermouth di torino, acqua panna	17	SPICY PINEAPPLE MARGARITA 2oz el jimador tequila, jalapeno syrup, cointreau lime, pineapple juice	17
SPRING MEADOW 2oz empress 1908 gin, honey lavender syrup, homemade lemonade	17	PURPLE RAIN 2oz st germain elderflower, steller's jay brut, lime fentimens aromatic tonic, lavender bitter, butterfly pea shoots tea	17
CUCUMBER BASIL MOSCOW MULE 2oz smirnoff vodka, cucumber, fresh basil lime, fentimens ginger beer	17	SMOKY PALOMA 2oz montelobos mezcal, tequila, agave nectar, grapefruit juice, soda pink himalayan salt rim	18
BOURBON BEE 2oz maker's mark bourbon, aperol, honey syrup lemon, pineapple, bitters	18	ESPRESSO CARAMEL MARTINI 2oz vodka, crème de cacao, kahlua, caramel espresso caramel sauce, biscotti	17

CLASSICS

MANHATTAN 2oz maker's mark bourbon, sweet vermouth, bitters	17	APEROL SPRITZ 2oz aperol, steller's jay prosecco, soda	17
OLD FASHIONED 2oz maker's mark bourbon, demerara syrup, bitters orange peel, morello cherry	17	GREY GOOSE MARTINI 2oz grey goose vodka, martini dry vermouth	19
BOULEVARDIER 2oz chivas regal 12, campari, red sweet vermouth	19	SANGRIA RED OR WHITE 2oz st remy brandy, cointreau, wine, fresh fruit, ginger ale	17

BEER

DRAFT 16oz				BOTTLED	
Steamworks Lager & Pale Ale	10	Fat Tug IPA	9	<i>Please ask your server</i>	
Strange Fellow Stout & Witbier	10	Strange Fellows	9		
Hoyne Pilsner & Dark Matter	10	33 Acres of Life	10		
Humans IPA	10	Stella Artois	12.5		

HAPPY HOUR

4-6 & 9-10 PM [dine in only]

WHITE WINE 6oz Inniskillin Pinot Grigio	9	SHOWCASE NEGRONI – 2oz	8	HAPPY HOUR SPECIALS	9/oz
RED WINE 6oz Inniskillin Cabernet Sauvignon	9	DRAFT BEER 16oz	8	Passion Thyme, Strawberry G&T, Honey Lemon Seltzer	
				STELLA ARTOIS 16oz	10