

HAPPY HOUR FOOD

DAILY 4PM-6PM & 9PM-11PM

- SPICED NUTS** **6**
almonds, cashews, pistachios, maple syrup
cayenne, herbs
- SMOKED GOUDA & JALAPEÑO QUESO DIP** **19**
marinated cannellini beans, mozzarella, parmesan
cheddar, house-made sourdough, focaccia
- CRISPY CALAMARI** **16¼**
southern spice, peppers, herbs, remoulade,
pickled red onions
- CHICKEN WINGS** **16¼**
choice of: soy ginger, southern, salt + pepper
showcase hot, buffalo
- CHORIZO & PINEAPPLE TACOS** **18**
pineapple salsa, signature slaw, avocado crema
queso, crispy onions, cilantro
- GLAZED PORK RIBS** **18**
slow cooked & deep-fried back ribs
crispy shallots, calabrian maple glaze, fresh herbs
- BUTTER CHICKEN** **32½**
spiced thighs, tomato & fenugreek gravy, naan
coconut jasmine rice, mint raita
- SHOWCASE MUSHROOM BURGER** **23½**
grilled 8oz chuck & brisket beef patty
provolone cheese, house mushrooms
butter pickles, mayo, butter leaf lettuce
smoky bbq sauce, caramelized onions, fries
- JUMBO PRAWN SCAMPI** **32¼**
spaghettini, herb & roasted garlic cream
arugula, confit tomatoes
- 6OZ STEAK FRITES** **35**
grilled flat iron steak, cafe de paris butter
house mushrooms, parmesan fries
worcestershire aioli, red wine jus

HAPPY HOUR SIPS

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COCKTAILS (2oz)

ESPRESSO MARTINI	18
PASSION FRUIT MULE	18
NEGRONI ON TAP (3oz)	17
APEROL SPRITZ	17
OLD FASHIONED ON TAP	16
PALOMA	14

BEER

\$8.50 (20oz)

- STEAMWORKS LAGER
- STEAMWORKS PALE ALE
- HOYNE PILSNER
- PARKSIDE HUMANS IPA
- DRIFTWOOD FAT TUG IPA
- LONETREE DRY APPLE CIDER
- HOYNE DARK MATTER
- WILDEYE BLACKBERRY SOUR
- PHILLIPS BLUE BUCK ALE
- STELLA ARTOIS (\$10 for 20oz)

WINE

- KIM CRAWFORD SAUVIGNON BLANC
- SAINTLY ROSÉ
- BLACK SAGE VINEYARD MERLOT
- \$14 for 5 oz | \$20 for 8 oz
- INNISKILLIN PINOT GRIGIO
- INNISKILLIN CABERNET SAUVIGNON
- \$10 for 5 oz | \$16 for 8 oz

