# PARKWAY SOCIAL

EAT • DRINK • PLAY

RESTAURANT & Bar

PREMIUM CASUAL DINING

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# STRIKE BITES

**Caesar Salad** **Small 9 Large 17**
Crisp bacon, sourdough croutons, parmesan and asiago, caesar dressing.

**Breaded Pickles** (V) **14.5**
Hand breaded pickle spears deep fried to a golden crunch. Served with ranch dip.

**Spinach Dip** (V) **17**
Our own recipe for this spinach dip baked to be warm and gooey. Served with pita points and corn chips.

**Pretzel Bites** (V) **14.5**
Warm, soft baked German pretzel bites tossed in coarse sea salt. Served with a house-made honey mustard dip.

**Calamari** **18**
House made aioli, grilled lemon.

**Garlic Butter & Parm Pull-Apart Bread** **12**
Personal size pan bread, butter, garlic, parmesan cheese.

**Jalapeno Poppers** **16**
Served with sour cream.

# SIDE ORDERS

**Gourmet Onion Rings** (V) **12.5**
Crispy battered onion rings, deep fried golden brown. Served with ranch dip.

**French Fries** (V) **11.5**
A generous portion of our crispy french fries.

**Sweet Potato Fries** (V) **13**
A generous portion of our crispy sweet potato fries.

# HEAD PIN FAVOURITES

**Buffalo Chicken Dip** **17**
Tender shredded chicken blended with a rich cream cheese base, tangy buffalo wing sauce, and melted cheddar cheese. Served with corn tortilla chips.

**Wings By The Pound** **1 lb-19 3 lb-47.5 5 lb-70.5**
***Add celery, carrots and blue cheese 3.5***
Large and meaty chicken wings, lightly dusted with flour and deep fried to a golden crisp. Tossed in your choice of sauce or dry spice.
***Mild, Medium, Hot, Suicide, Garlic Parmesan, Cajun, Honey Garlic, Maple Sriracha, Salt & Pepper.***

**Boneless Wings** **8 pc. 19 24 pc. 48 40 pc. 75**
***Add celery, carrots and blue cheese 3.5***
Large and meaty boneless wings, lightly dusted with flour and deep fried to a golden crisp. Tossed in your choice of sauce or dry spice.
***Mild, Medium, Hot, Suicide, Garlic Parmesan, Cajun, Honey Garlic, Maple Sriracha, Salt & Pepper.***

GF Gluten Friendly (V) Vegetarian

# HEAD PIN FAVOURITES

**Chicken Fingers** **18.5**
Large chicken tenders deep fried to a golden crisp.
*Served with plum sauce and fries on the side.*

**Chicken Quesadilla** **18.5**
12" flour tortilla filled with seasoned chicken, diced tomatoes, sweet peppers, onions and our very own cheese blend. *Served with sour cream and salsa on the side. Served with fries.* ***Add guacamole 3.5***

**Bowling Balls** **10.5**
Bite-sized pizza dough balls fried to perfection and tossed in garlic parmesan herbed butter. Served with our house-made marinara sauce for dipping.

**Poutine** **14**
Perfectly seasoned, crispy french fries with real Canadian cheese curds, smothered in our signature gravy. A Canadian classic.

**Parkway Nachos** **Reg. 24 Pan Size 31**
Crunchy corn chips loaded with diced tomatoes, red onion, mixed peppers, jalapenos and mixed cheese. Add guacamole 3.50
For larger groups, order this in "pan size" to share.

# TEN PIN PIZZAS

***All of our pizzas start with our house-made silky soft pizza dough and baked to perfection in our authentic Italian Stone oven.***

**Traditional** **Round 19.5 Party Size 31.5**
Cup-and-char pepperoni, mozzarella cheese and oregano. Brushed with a fresh garlic oil for the perfect crust.

**Meat Lovers** **Round 23.5 Party Size 42.5**
Cup-and-char pepperoni, double-smoked bacon, artisan salami, capicola and mozzarella cheese. Drizzled with chili oil to finish.

**Three Cheese** **Round 18.5 Party Size 31.5**
A blend of mozzarella, cheddar, and provolone cheese.

**The Works** **Round 21 Party Size 35.5**
Cup-and-char pepperoni, double-smoked bacon, sweet onion, green olives, fresh mushrooms and peppers.

**Vegetarian** (V) **Round 19.5 Party Size 33.5**
Loaded with an assortment of peppers, red onions, mushrooms, tomatoes, olives, mozzarella cheese and pizza sauce.

***Gluten Free Available. Add 8.50***

# BUILD YOUR OWN PIE 16.5

**Build Yours The Way You Want It.**
Begin with our silky soft pizza dough, traditional red sauce and mozzarella cheese. Top with your choice of the following add-ons:

**Add $2.75 per topping:** Cup-and-char pepperoni, chicken, bacon, salami, capicola, ground beef, extra mozzarella

**Add $1.75 per topping:** Green olives , red onions, sweet peppers, mushrooms, caramelized onions, pineapple, fresh basil, diced tomatoes

(GF) Gluten Friendly (V) Vegetarian

# FOUL LINE FAVOURITES

All sandwiches are served with a side of Fries

**Smashed Patty Classic** **20**
2 x 4 oz Chuck patties, american cheese, lettuce, tomato, pickles, mayonnaise on a soft roll. Add a third patty for $7.50

**Buffalo Chicken Wrap** **17.5**
Crispy chicken, ranch dressing, romaine lettuce, tomatoes and bacon crumble on a flour tortilla.

**The Reuben** **18**
House-made corned beef, sauerkraut, creamy provolone cheese, Thousand Island dressing, all stacked on large rye bread. Served with a crunchy Kosher pickle on the side.

**Korean Steak Sandwich** **21**
Pulled short rib, Korean barbeque sauce, sesame soy mayo, roasted peppers, onions, mushrooms. Fresh steamed buns.

**Roast Beef Dip** **22**
Shaved roast beef, horseradish mayo, ciabatta, garlic jus.

**Fish and Chips** **1/18 2/24**
1 or 2 pc. Beer battered haddock, Ostins tartar sauce, creamy slaw.

**Classic Club House** **19**
Double stacked turkey, ham, bacon, lettuce, tomato, mayonnaise.

**Chicken Parm Sandwich** **20**
Hand breaded chicken breast, house marinara, mozzarella and parmesan cheeses, arugula and pesto aioli.

# THE SWEET FINISH

**Cinnamon Dough Balls** **8.5**
A generous portion of our fried dough balls, tossed in cinnamon sugar. Drizzled with chocolate and served with caramel dipping sauce.

**Seasonal Cheesecake** **MP**
New York style | Ask about our current offering.

**Decadent Vegan Chocolate Cake** **12**
Gluten free chocolate cake with a vegan chocolate ganache.

**Sticky Toffee Pudding** **12**
Sticky toffee pudding – toffee sauce, vanilla ice cream.

GF Gluten Friendly V Vegetarian

# RED WINE

**9 oz glass or Bottle**

| | |
|---|---|
| **Ostins VQA** *Cabernet Merlot, Niagara* | 13/36 |
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| **Dona Paula Estate** *Malbec, Argentina* | 15/42 |
| **MW Cellars** *Gamay, Niagara* | 16/45 |
| **Inniskillin** *Pinot Noir, Niagara* | 13/36 |
| **Bella Terra** *Cabernet Sauvignon, Niagara* | 17/55 |
| **Vecchia Cantina** *Chianti, Italy* | 14/45 |

***Available By Bottle Only***

| | |
|---|---|
| **Henry Of Pelham** *Family Reserve VQA Baco Noir, Niagara* | 79 |

# WHITE WINE

**9 oz glass or Bottle**

| | |
|---|---|
| **Inniskillin** *Pinot Grigio, Niagara* | 15/42 |
| **Burnt Ship Bay** *Sauvignon Blanc, Niagara* | 15/42 |
| **Ostins VQA** *Riesling, Niagara* | 13/36 |
| **Ostins VQA** *Chardonnay, Niagara* | 13/36 |
| **MW Cellars** *Viognier, Niagara* | 16/45 |
| **MW Cellars** *Sauvignon Blanc, Niagara* | 16/45 |
| **Ravine** *Charmat, Niagara* | 6 oz, Btl. 14/49 |
| **Bella Terra** *Sparkling Rosé Pinot Noir/Chardonnay, Niagara* | 6 oz, Btl. 14/55 |
| **Ruffino** *Sparkling Rosé Prosecco, Italy* | 6 oz, Btl. 12/47 |
| **Saintly** *Rosé, Niagara* | 6 oz, Btl. 15/39 |

***Available By Bottle Only***

| | |
|---|---|
| **Malivoire Small Lot VQA** *Chardonnay, Niagara* | 49 |
| **Villa Marchesi** *Pinot Grigio, Italy* | 42 |
| **Champagne Victoire Brut Prestige** *Champagne, France* | 129 |
| **Collard-Picard** *Cuvee Prestige Brut, Champagne* | 229 |

**SANGRIA – Ask your server for our featured sangria flavour 9oz glass 10/Pitcher 24**

# SIGNATURE COCKTAILS

**Minimum 2 oz - 16.5**

**Parkway Manhattan** ***Ask for it "smoked"***
A classic if there ever was one! Bourbon, red vermouth, maraschino cherry juice and a dash of Manhattan bitters

**El Diablo**
Tequila, lime, ginger beer, grenadine

**High Fashion**
Empress gin, St. Germain, grapefruit juice

**Northern Lights Martini**
Cointreau, white cranberry juice, Hounds black vodka

**Spiced Apple Cider Mule**
House spiced apple cider, vodka, lime juice, ginger beer

**Havana Velvet**
Havana rum, white chocolate, chocolate bitters, topped with a toasted marshmallow

**Peach Bellini Sour**
Vodka, peach schnapps, peach puree, egg whites, lime juice

**Red Hugo Spritz**
St. Germain, cranberry juice, mint, cinnamon, prosecco, soda water

**Cucumber Smash**
Muddled cucumber, gin, St. Germain, lime juice, simple syrup, soda water

**L'Orange Chocolat**
Grand marnier, crème de cacao, topped with orange juice

**Espresso Martini**
Espresso, vodka, kahlua

**Margaritas and Mojitos**
Lime, strawberry, blueberry, peach, raspberry, mango

# ZERO PROOF

**8**

**Arcade Lemonade**
Cotton candy, lemonade

**Strawberry Lemonade**
Strawberry purée, lemonade

**Mock Mule**
Blood orange, lime juice, ginger beer

**Espresso Mocktini**
Espresso, milk, vanilla

# DRAUGHT

20oz / 60oz

| | |
|---|---|
| **Parkway Lager Light** | **7.25/21** |
| **Parkway Pilsner** | **7.25/21** |
| Steam Whistle, Pilsner | 10/29 |
| Michelob Ultra, Light | 10.5/30 |
| Keith's Red, Amber Ale | 10.5/30 |
| Mill St. Organic, Lager | 10.5/30 |
| Silversmith Black, Lager | 10.5/30 |
| Budweiser, Lager | 9/27 |
| Mill St. Orange Citrus Wheat | 10.5/30 |
| Bud Light, Lager | 9/27 |
| Landshark, Lager | 9/27 |
| Thornbury Dry Apple, Cider | 9.5/28 |
| Cold Break Endless Summer, Sour | 10.5/30 |
| Fairweather High Grade, IPA | 10.5/30 |
| Stella Artois, Pilsner - 16 oz | 9.5 |
| Cold Break Sublime, IPA | 10.5/30 |
| Delirium, Golden Ale - 16 oz | 13 |
| Kronenbourg, Lager | 10.5/30 |
| Carlsberg, Pilsner | 9.5/28 |
| Bench Balls Falls, IPA | 10.5/30 |
| Peroni, Pale Lager | 10.5/30 |
| Grolsch, Pilsner | 11/32 |
| Asahi, Lager | 11/32 |
| Peso Cerveza, Lager | 8.5/24 |

# BOTTLES & CANS

Starting at 8.25

## Standard Brews

Bud, Bud Light, Landshark, MGD

## Imported & Premium Brews

Corona, Stella Artois, Fruli, Delirium

## Premium Local Brews

Cold Break, Bench Brewing and More

## Ciders, Seltzers & Coolers

Smirnoff, Thornbury Cider, White Claw, Seth & Reilly's, Purple Lizard, High Noon Seltzers, Crafty Elk

## Non Alcohol

| | |
|---|---|
| Corona Sunbrew | 6 |
| Erdinger Alkoholfrei | 6 |
| Guinness 0 | 6 |
| Peroni | 6 |
| Mic Ultra Zero | 6 |

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