




# PARKWAY SOCIAL

EAT • DRINK • PLAY



## MENU



PARKWAYSOCIAL.CA . 905-684-8381



# MENU

## STARTERS

<b>French Onion Soup</b> Caramelized Onions   Beef Broth   Croutons   Swiss Cheese	\$9
<b>Caprese-Style Baked Brie</b> Cherry Tomatoes   Basil   Red Onion   Balsamic Reduction   Crostini	\$14
<b>Jalapeño Calamari</b> Dill Aioli   Cocktail Sauce   Lemon	\$15
<b>Shrimp Cocktail</b> Lemongrass-Poached Black Tiger Shrimp   Frisée   Cocktail Sauce	\$16
<b>Today's Mussels</b> 1 lb of Mussels   Toasted Baguette   Daily Sauce Composition	\$15
<b>Potato Skin Bites</b> Thinly-Sliced Baked Potato   Cheese   Bacon Bits   Sour Cream   Chives	\$10
<b>Bowler Balls</b> Fried Dough Bites   Parmesan   Italian Seasoning   Warm Marinara Sauce	\$9
<b>Dip Platter</b> Hummus   White Bean & Artichoke   Spicy Guacamole   Olive Feta Tapenade   Pita Points	\$17
<b>Cheese Board</b> Locally Sourced Cheeses   Compote   Crackers	\$16
<b>Charcuterie Board</b> House Selection of Imported & Local Cheeses   Cured Meats   Compotes	\$16

## SALADS

<b>Fried Brie &amp; Greens</b> Phyllo-Wrapped Brie   Mixed Berry Compote   Candied Pecans   Merlot Dressing	\$19
<b>Grilled Chicken Caesar</b> Crisp Pancetta   Focaccia Crostini   Shredded Asiago	\$22
<b>Fajita Bowl</b> Cajun Grilled Chicken <i>or</i> Steak   Sautéed Peppers and Onions Tender Greens   Honey Mustard Dressing   Crispy Tortilla Bowl	\$19

## LANE FAVOURITES

<b>Wings by the Pound</b> Lightly Breaded Chicken Wings <b>Choice of: Mild, Medium, Hot, Suicide, Garlic Parmesan, Cajun, or Sweet Chilli</b> <b>Add Celery   Carrots   Blue Cheese - \$2.5</b>	\$14
<b>Buttermilk Chicken Fingers</b> Citrus Plum Sauce   Fresh Cut Fries	\$15
<b>Poutine</b> Canadian Cheese Curds   Gravy	\$12
<b>Nachos</b> Three Cheese Blend   Tomatoes   Red Onion   Mixed Peppers   Jalapeños   Sour Cream <b>Add Pulled Chicken - \$6    Add Braised Beef - \$6</b>	\$20



GROUPS OF 6 OR MORE ARE SUBJECT TO 18% GRATUITY AND APPLICABLE TAXES.

# THE SUBSTANCE

<b>All-Time Canadian Burger</b> Cheddar   Maple-Glazed Peameal bacon   Fried Jalapeños Onion and Tomato Jam   Lettuce	\$18
<b>Plain Jane Burger</b> Lettuce   Tomato   Red Onion   Pickles	\$14
<b>The Kingpin Burger</b> Cheddar   Pickles   Shredded Lettuce   Onions   Tangy Mayo	\$16
<b>Steak Sandwich</b> 8 oz New York Striploin Grilled to Your Liking   Toasted Baguette Sautéed Wild Mushrooms and Onions   Melted Swiss Cheese   Merlot au Jus	\$20
<b>Reuben Sandwich</b> Corned Beef   N.Y. Marble Rye Bread   Sauerkraut   Swiss Cheese   Reuben Sauce	\$16
<b>Crispy Fried Chicken Sandwich</b> Sriracha Ranch   Leaf Lettuce   Tomato   Caramelized Onions	\$17

## 8-SLICE PIZZA

**\$4.50**

*All pizzas can be made with a  
Gluten Free Cauliflower Crust*

<b>Margherita Pizza</b> Flor Di Latte   Basil   Roma Tomato	\$17
<b>Wild Mushroom Pizza</b> Mushroom Cream Sauce   Caramelized Onions   Shredded Mozzarella Oregano   Parmesan	\$18
<b>Blanco Pizza</b> Béchamel Sauce   Smoked Gouda   Mozzarella Asiago   Basil   Marinated Cherry Tomatoes	\$18
<b>Artisanal Meat Pizza</b> Local Cured Meats   Mozzarella   Hot Peppers	\$19
<b>Fired Ajvar Pizza</b> Roasted Red Pepper   Goat Cheese   Kalamata Olives   Thinly-Sliced Copa	\$18
<b>Traditional Pizza</b> Pepperoni   Mozzarella	\$16

# DESSERTS

<b>Crème Brûlée</b> Vanilla Bean   Berries	\$9
<b>Flourless Chocolate Ganache</b> Crumbled Pistachios   Raspberry Coulis	\$9
<b>New York Cheesecake</b> Non-Bake Cheesecake   Cherry Sauce	\$9
<b>Warm Cookie Sundae</b> Skillet Chocolate Chip Cookie   Vanilla Bean Ice Cream Chocolate   Caramel Drizzle   Whipped Cream	\$9

# BUMPER MENU

## Kids' Meal - \$7.50

CHOOSE YOUR SIDE: Fries, fresh fruit, or warm veggies.

For children 11 years & under.

<b>Grilled Cheese</b>	<b>Cheeseburger</b>
<b>Macaroni and Cheese</b>	<b>Personal Pepperoni Pizza</b>
<b>Chicken Fingers</b>	<b>Personal Cheese Pizza</b>

# BEER LIST

SEE OUR FEATURE  
INSERT FOR MORE!

## DRAUGHTS

	20oz Pint	60oz Pitcher		20oz Pint	60oz Pitcher
Bud	\$7	\$20.5	Mill St. Organic	\$7.75	\$23
Bud Light	\$7	\$20.5	Steamwhistle Pilsner	\$7.5	\$23
Stella Artois	\$9	\$28	Moosehead Lager	\$7.5	\$23
Michelob Ultra	\$7	\$20.5	Oast House		
Keith's IPA	\$7.5	\$23	Barnraiser	\$7.75	\$24
Goose Island IPA	\$8	\$24	Guinness	\$9	

## LAGERS / ALES

Bud	\$6	341ml	Heineken	\$7.5	330ml
Bud Light	\$6	341ml	Stella	\$7.5	330ml
Blue	\$6	341ml	Tyskie	\$8	500ml
Blue Light	\$6	341ml	Locker Room Lager	\$7	473ml
Corona	\$7	330ml	Sapporo Premium	\$8	500ml
Michelob Ultra Low Carb	\$7	341ml	Innis & Gunn Original	\$7.5	473ml
Landshark Lager	\$6.5	355ml	Decew Falls Cream Ale	\$7	473ml
Miller Genuine Draft	\$6.5	355ml			

## IPAS

Fairweather Brewing High Grade American IPA	\$8	355ml
Innis & Gunn Mangos on the Run	\$7.5	473ml
Collective Arts Ransack Feature IPA	\$8	473ml
Great Lakes Brewing Octopus Wants To Fight IPA	\$8	473ml
Bench Brewing Balls Falls Session IPA	\$8	473ml

## SOURS

Nickel Brook Zap Sour	\$13	500ml
Collective Arts Jam Up the Mash Hopped Sour	\$8	473ml

## WHEATS / PORTERS

Belgian Moon Belgian White	\$8	473ml
Kronenbourg 1664 Blanc	\$7	330ml
Mill St. White Space Wheat	\$8	473ml
Oast House Pitchfork Porter	\$8	473ml

## CIDERS / COOLERS

Brickworks Feature Cider	\$8	473ml
Pommies Feature Profiles Cider	\$8	473ml
Smirnoff Feature Cooler	\$7.5	473ml
Jaw Drop Feature Cooler	\$7.5	473ml
Moosehead Radler	\$7	473ml

## NON-ALCOHOLIC / GLUTEN-FREE BEER

Partake Brewing Craft Brews – Select Profiles	\$6	355ml
Heineken 00	\$5.5	341ml
Glutenberg IPA Gluten Free	\$7.5	473ml
Glutenberg Blonde Gluten Free	\$7.5	473ml

# WINE LIST

## SPARKLING WINES

Santome Prosecco, <i>Italy</i>	6oz \$12	Btl \$50
Ostin Brut, <i>Niagara</i>	6oz \$9	Btl \$35
Ruffino Brut Rosé, <i>Italy</i>	6oz \$10	Btl \$40
La Torre Brachetto d'acqui DOC 2018, <i>Italy</i>		Btl \$40
Henry of Pelham Catharine Cuvée Rosé, <i>Niagara</i>		Btl \$59

## WHITE WINES

Ostin Chardonnay, <i>Niagara VQA</i>	6oz \$8	9oz \$11	Btl \$30
Ostin Riesling, <i>Niagara VQA</i>	6oz \$8	9oz \$11	Btl \$30
Burnt Ship Sauvignon Blanc, <i>Niagara VQA</i>	6oz \$11	9oz \$14	Btl \$44
Inniskillin Pinot Grigio, <i>Niagara VQA</i>	6oz \$9	9oz \$12	Btl \$34
Serenissima Pinot Grigio, <i>Veneto, Italy</i>	6oz \$12	9oz \$15	Btl \$45
Lodi Chardonnay, <i>California</i>	6oz \$12	9oz \$15	Btl \$45
Le Clos Jordanne "Grand Clos" Chardonnay	Btl \$75	Westcott Chardonnay Estate, 2017 <i>Niagara VQA</i>	Btl \$50
13th Street Riesling, <i>Niagara VQA</i>	Btl \$45	Domaine Saint Cry La Galoche, <i>France</i>	Btl \$59
Henry of Pelham Fumé Sauvignon Blanc, <i>Niagara VQA</i>	Btl \$40	Pietramora Vermentino Toscana IGT 2018	Btl \$49

## ROSE WINES

Malivore, <i>Niagara VQA</i>	6oz \$9	9oz \$12	Btl \$34
Fielding, <i>Niagara VQA</i>	6oz \$11	9oz \$15	Btl \$45
Chateau Roubine La Vie Rose, <i>Provence, France</i>			Btl \$49

## RED WINES

Ostin Merlot	6oz \$8	9oz \$11	Btl \$30
Ostin Cabernet Merlot	6oz \$8	9oz \$11	Btl \$30
Jackson-Triggs Cab Franc / Cab Sauvignon	6oz \$8	9oz \$11	Btl \$30
Simi AV Cabernet Sauvignon	6oz \$12	9oz \$15	Btl \$48
Robert Mondovi Private Selection Pinot Noir	6oz \$10	9oz \$13	Btl \$42
Henry Of Pelham Old Vines Baco Noir	6oz \$11	9oz \$14	Btl \$45
Le Chianti Gianne	6oz \$10	9oz \$13	Btl \$42
Malivoire Small Lot Gamay 2018, <i>Niagara VQA</i>	Btl \$42	Caleo Multipuciano, <i>Abruzzo, Italy</i>	Btl \$45
Featherstone Cabernet Franc, 2017 <i>Niagara VQA</i>	Btl \$45	Villa Pillo Borgoforte Super Tuscan, <i>Tuscany, Italy</i>	Btl \$56
Icellars Reserve Red 2017, <i>NOTL VQA</i>	Btl \$60	Gran Signoria Valpolicella Classico, <i>Veneto, Italy</i>	Btl \$60
Adamo Estates Pinot Noir, <i>Hackley Valley, ON</i>	Btl \$45	Salvano Langhe Nebbiolo, <i>Piemonte, Italy</i>	Btl \$75
Velvet Devil Merlot, <i>Washington State</i>	Btl \$49	Ellena Guiseppe Barolo, <i>Italy</i>	Btl \$98
Saldo "Pisoner Wine Co" Zinfandel, <i>California</i>	Btl \$69	Luiano Lui 'Super Tuscan', <i>Tuscan, Italy</i>	Btl \$110
Vina Amalia Malbec Reserva, <i>Argentina</i>	Btl \$59	Domini Venetti Amarone Classico, <i>Italy</i>	Btl \$124
Tinedo Ja! Tempranillo, <i>La Manche, Spain</i>	Btl \$40	Domenic Shiraz, <i>Australia</i>	Btl \$49

## DESSERT WINES & PORTS

Henry of Pelham Cabernet Franc Icewine	2oz \$14	Btl \$80
Inniskillin Vidal Ice Wine	2oz \$12	Btl \$65
Fonseca Bin 27 Reserve Porto	2oz \$9	
Warre's Otima 10yr old Port	2oz \$12	

# MIXED DRINKS

COCKTAILS \$11 2 OZ

## Dark & Stormy

Goslings Rum | Lime  
Simple Syrup | Ginger Beer

## Iced Martini

Luksusowa Vodka  
Ostin Late Harvest Vidal  
Frozen Sugared Grapes

## Elite Gin & Tonic

Choose from:  
Hendricks Orbium Gin | St Germain  
Fever Tree Mediterranean Tonic **or**  
Empress "Butterfly" Gin | Fever Tree Tonic

## Paper Plane

Old Forester Bourbon | Aperol  
Amaro Nonino | Fresh Lemon Juice  
Orange Zest

## STIRRED & STURDY

\$12 2.5 OZ

## Guttered Boulevardier

Aperol | Tequila | White Vermouth  
Simple Syrup | Dillon's Mole Bitters  
Orange Zest

## Anchor

Glenfiddich | Red Vermouth  
White Vermouth | Simple Syrup  
2 Dash Smoke Bitters | Orange Ribbon

## Smoked Old Fashioned

Old Forester Bourbon | Simple Syrup  
Block Ice | Dillon's Orange Bitters  
Torched Muddled Orange

## French Connection

Hennessey | Amaretto Disaronno | Cherry

## Bittersweet

Amaro Montenegro | Woodford Reserve  
Bourbon | Simple Syrup | Chocolate  
Bitters | Orange Peel

## DESSERT MENU

\$10 2 OZ

## Tullamore Irish Coffee

Tullamore Dew Irish Whiskey  
Demerara Syrup | Hot Coffee  
Freshly Whipped Cream

## The Mellow

Vodkow Vodka | Baileys | Crème De Cacao  
Long Espresso | Toasted Marshmallow  
Chocolate Graham Cracker Rim

## Lebowski White Russian

Vodkow Vodka | Kahlua  
Heavy Cream | Cherry

## Espresso Martini

Vodka | Double Espresso  
Crème De Cacao | Demerara Syrup  
Sugar Rim | Coffee Beans

## Tiramisu

Amaretto | White & Dark Crème De Cacao  
Heavy Cream | Cocoa Powder | Ladyfinger

## Bicycletta

Campari | Ruffino Rosé Sparkling  
Crushed Ice | Fresh Lemon Juice  
Lemon Twist

## Pisco Soured

Weekly Profile El Gobernado Pisco  
Lemon | Lime | Simple Syrup | Egg White

## Caeriously Caesar

Vodka | Walters Clamato | House  
Spiced Hot Sauce | Pickled Vegetables

## Punch Jug Sangria

Ostin Wine | Brandy | Triple Sec  
Simple Syrup | Soda | Fruit

## RED BULLS \$10 2 OZ

## The Lori

Luksusowa Vodka | Blueberry Red Bull

## Into the Blue

El Jimador Tequila | Blue Curacao  
Tropical Red Bull

## RBF

Vodka | Sour Puss  
Lemon | Kiwi Twist Red Bull

## Bull Bomb

Gibson Bold | Peach Schnapps  
Original Red Bull

## ON TAP \$10 2.5 OZ

## Social Tap Cocktail Feature

Profiles on Classic & Creative  
Cocktails Weekly

## Smoked Gibson's Bold Tap Manhattan

Gibson Bold 8yr Rye | Sweet Vermouth  
Bitters | House Cherry

## MOCKTAILS \$6

## Apple Cider Spark

Apple Cider | Apple Slices | Lemon Juice  
Cinnamon Syrup | Soda

## No Blues Here

Blueberry Juice | Cucumber Slice  
Soda | Lime Juice Topper

## Peachy Keen

Peach Purée | Demerara Syrup  
Fever Tree Sicilian Lemon Tonic

## SEEDLIP MOCKTAILS \$8

## Sour Blossom

Seedlip Grove 42 | Fever Tree  
Mediterranean Tonic | Lemon Juice  
Simple Syrup | Orange Ribbon

## Espresso Marti-no

Seedlip Spice 94 | Espresso  
Simple Syrup

# TOP SHELF SPIRITS

## WHISKEY 1 OZ

Basil Hayden Straight Bourbon	\$11	Johnny Walker Platinum 18 Year	\$17
Woodford Reserve Bourbon	\$10	Forty Creek Double Barrel Reserve	\$10
Woodford Reserve Doubled Oak Finish	\$13	The Balvenie Double Wood 12 Yr Scotch	\$12
Elijah Craig Small Batch Bourbon	\$12	Gentleman Jack Double Mellowed	\$9
Glenfiddich 15 Year Solera Single Malt Scotch	\$14	Gibson's Finest Rare 12 Year Whiskey	\$10
Glenfiddich 18 Year Single Malt Scotch	\$17	Gibson's Finest Venerable 18 Yr	\$14
Johnny Walker Black Blended Scotch	\$10	Collingwood Rye	\$8
		Sortilege Maple Whiskey	\$9
		Tullamore Dew Irish Whiskey	\$8

## VODKA 1 OZ

Tito's Handmade	\$8
Kettle One	\$9
Grey Goose	\$9
Belvedere Pure	\$10
Spirit of York	\$10

## GIN 1 OZ

Empress 1908 Butterfly Pea I	\$11
Dillon's 22 Unfiltered	\$8.5
Dillon's Dry 7	\$8.5
Hendrick's Orbium Limited Release	\$12

## RUM 1 OZ

Appleton Estate Reserve Blend	\$7.5
Flor De Cana 7 Year	\$8
Flor De Cana Centenario 12 Year	\$10
Dillon's 8 Year Old Ron	\$11

## TEQUILA 1 OZ

Patron Silver	\$10
Casamigos Blanco	\$10
Clase Azul Plata Blanco	\$16
Clase Azul Reposado Weber Blue	\$24
Espolon Reposado	\$10
Herradura Reposado	\$9
Tromba Reposado	\$9
Tromba Anejo	\$10

## HERBALS, BITTERS, & AMAROS 1 OZ

Amaro Nonino	\$10	Fernet	\$9
Amaro Montenegro	\$9	Cynar	\$7
Dillon's Black Walnut Amaro	\$10	Dillon's Vermouth	\$8

## LIQUEURS 1 OZ

Cîroc Pineapple	\$9	Dillon's Peach Schnapps	\$8
Cîroc Peach	\$9	Sarpa di Poli Grappa	\$9
Dillon's Cassis	\$10	Montanaro Camomilla Grappa	\$10
Dillon's Limoncello	\$10	Montanaro Alchimista Grappa	\$13

### THE RAILS 1 OZ

**\$6.50**

Lukusowa Vodka  
Seagram's Extra Dry Gin  
Gibson Sterling Rye  
Flor de Cana 5yr Old Rum  
Grants Scotch  
Old Forester Bourbon

### FEVER TREE TONICS

**\$3.50**

Sicilian Lemonade  
Elderflower Tonic  
Mediterranean Tonic  
Aromatic Tonic