



## STARTERS

### Caesar Salad

Creamy Roasted Garlic Dressing | Pancetta Crisps  
Focaccia Crostini | Shaved Padano

\$14

### Fajita Bowl

Choice of Grilled Chicken or Steak | Sautéed Peppers  
Onions | Greens | Honey Mustard Dressing | Tortilla Bowl

\$19

### Baked Brie

Baby Arugula | Roasted Red Pepper  
Fennel Purée | Mixed Berry Compote

\$14

### Calamari

Garlic Lemon Aioli

\$16

### Potato Skin Bites

Thinly-Sliced Baked Potato | Cheese  
Bacon Bits | Sour Cream | Chives

\$10

### Bowler Balls

Fried Dough Bites | Parmesan  
Italian Seasoning | Warm Marinara Sauce

\$10

### Dip Platter

Hummus | White Bean & Artichoke | Ajvar | Pita Points

\$14

### Charcuterie Board

Imported & Local Cheeses | Cured Meats  
Compotes | Sharable

\$24

## 8-SLICE PIZZA

**\$4.50**

*Gluten Free  
Cauliflower  
Crust*

**Margherita Pizza** \$16

Flor Di Latte | Basil | Roma Tomato

**Wild Mushroom Pizza** \$17

Pesto | Caramelized Onion  
Goat Cheese | Mushrooms

**Artisanal Meat Pizza** \$20

Local Cured Meats | Mozzarella | Hot Peppers

**Fired Ajvar Pizza** \$18

Roasted Red Pepper | Goat Cheese  
Kalamata Olives | Thinly-Sliced Cops

**Traditional Pizza** \$17

Pepperoni | Mozzarella

## THE SUBSTANCE

**Social 8oz Prime Rib Burger** \$18

Lettuce | Tomato | Cheddar | Roasted Garlic Mayo  
Brioche Bun | Shoestring Fries

**Steak Sandwich** \$22

Grilled New York Striploin | Toasted Baguette  
Mushrooms | Onions | Melted Swiss

**Crispy Fried Chicken Sandwich** \$17

Chipotle Mayo | Lettuce | Tomato | Brioche Bun

**Add Bacon - \$2**

**Add Mushrooms | Swiss | Cheddar**

**Blue Cheese - \$1 each**

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

## LANE FAVOURITES

**Wings by the Pound** 1 lb-\$14 3 lb-\$35 5 lb-\$52

Lightly Breaded Chicken Wings

*Choice of: Mild, Medium, Hot, Suicide, Garlic Parmesan,  
Cajun, or Honey Garlic*

**Add Celery | Carrots | Blue Cheese - \$3**

**Buttermilk Chicken Fingers** \$15

Citrus Plum Sauce | Fresh Cut Fries

**Poutine** \$12

Canadian Cheese Curds | Gravy

**Nachos** \$20

Three Cheese Blend | Tomatoes | Red Onions  
Mixed Peppers | Jalapeños | Sour Cream

**Add Pulled Chicken - \$6**

## DESSERT

**Crème Brûlée** \$9

Vanilla Bean | Berries

**Flourless Chocolate Ganache** \$9

Crumbled Pistachios | Raspberry Coulis

**New York Cheesecake** \$9

Non-Bake Cheesecake | Cherry Sauce

## BUMPER MENU

**Kids' Meal - \$7.50**

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

For children 11 years & under.

**Grilled Cheese** **Cheeseburger**

**Macaroni and Cheese** **Personal Pepperoni Pizza**

**Chicken Fingers** **Personal Cheese Pizza**

# WINES

## WHITE WINES

	6oz	9oz
Ostin Chardonnay, <i>Niagara VQA</i>	\$8	\$11
Ostin Riesling, <i>Niagara VQA</i>	\$8	\$11
Burnt Ship Sauvignon Blanc, <i>Niagara VQA</i>	\$11	\$14
Inniskillin Pinot Grigio, <i>Niagara VQA</i>	\$9	\$12
Serenissima Pinot Grigio, <i>Veneto, Italy</i>	\$12	\$15
Lodi Chardonnay, <i>California</i>	\$12	\$15

## ROSE WINES

	6oz	9oz
Malivore Rosé, <i>Niagara VQA</i>	\$9	\$12
Fielding Rosé, <i>Niagara VQA</i>	\$8	\$11

## RED WINES

	6oz	9oz
Ostin Merlot	\$8	\$11
Ostin Cabernet Merlot	\$8	\$11
Jackson-Triggs Cab Franc / Cab Sauvignon	\$8	\$11
Simi AV Cabernet Sauvignon	\$12	\$15
Robert Mondovi Private Selection Pinot Noir	\$10	\$13
Henry Of Pelham Old Vines Baco Noir	\$11	\$14
Le Chianti Gianne	\$10	\$13

## SPARKLING WINES

	6oz
Santome Prosecco, <i>Italy</i>	\$12
Ostin Brut, <i>Niagara</i>	\$9
Ruffino Brut Rosé, <i>Italy</i>	\$10

## DESSERT WINES & PORTS

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

# SPIRITS

## THE RAILS 1 OZ

**\$6.50**

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

## FEVER TREE TONICS

**\$3.50**

Sicilian Lemonade	Mediterranean Tonic
Elderflower Tonic	Aromatic Tonic

# MIXED DRINKS

COCKTAILS \$11 2 OZ

## Dark & Stormy

Goslings Rum | Lime | Simple Syrup | Ginger Beer

## Elite Gin & Tonic

*Choose from:*

Hendricks Orbium Gin | St Germain Fever Tree Mediterranean Tonic

*or* Empress "Butterfly" Gin | Fever Tree Tonic

## 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

## Café Esprestini

Tito's Vodka | Café Patron | Crème de Cacao | Espresso

# 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

# RED BULLS \$10 2 OZ

## The Lori

Lukususowa 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

# 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