

WINES

SPARKLING WINE

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

WHITE WINE

	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>	\$11	\$14
Lodi Chardonnay, <i>California</i>	\$12	\$15

ROSE & SPARKLING ROSE

	6oz	9oz
Malivoire Rosé, <i>Niagara VQA</i>	\$9	\$12
Fielding Rosé, <i>Niagara VQA</i>	\$10	\$13
	6oz	Btl
Ruffino Sparkling Rosé, <i>Italy</i>	\$10	\$50
Tenuta Santome Prosecco, <i>Italy</i>	\$12	—

RED WINE

	6oz	9oz
Ostin Merlot	\$8	\$11
Ostin Cabernet Merlot	\$8	\$11
Jackson-Triggs Cabernet Franc / Cabernet 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



For more, ask for our feature tap and cocktail list.

COCKTAIL \$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

Pink Purdy Lady
Tennessee Apple Jack Daniel's | Dillon's Crabapple Liqueur | Pink Apple Citric Simple Syrup | Poached Crabapple

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 **Gls \$11 Jug \$30**
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
Hennessy | Amaretto Disaronno | Cherry

PARKWAY SOCIAL

EAT • DRINK • PLAY



RESTAURANT

PREMIUM CASUAL DINING

welcome TO PARKWAY SOCIAL

TO START





Soup of the Day Chef's Daily Creation	\$6
 Social Salad Chickpea Shaved Vegetables Pumpkin Seeds Cranberry Beet Hummus Purée	\$10
 Caesar Salad Roasted Garlic Dressing Pancetta Crisps Focaccia Crostini Shaved Padano	\$12
 Arugula Salad Arugula Tomato Shaved Ricotta Balsamic Dressing	\$14
 Thai Beef Tips Broccoli Radish Bok Choy Chilli Sesame	\$20
Grilled Calamari Grape Tomato Capers Taggiasche Olives Skordalia Purée Lemon Chilli	\$18
 Seared Shrimp & Chorizo Smashed Fingerlings Tomato Capers	\$20
Mussel Marinara White Wine Tomato Toasted Baguette	\$16
 Baked Brie House Chutney Seedlings Toasts	\$16
 Macedonian Ajvar Warm Baguette Peppered Feta	\$14
Charcuterie Artisanal Meats Olives House Chutney Cheese	\$24
 Bruschetta Pesto Tomato Basil	\$8
 Caprese Flor di Latte Vine Tomato Basil Kalamata Olives Aged Balsamic Reduction Extra Virgin Olive Oil	\$16

CASUAL FARE


 Roasted Vegetable Wrap Zucchini Eggplant Red Peppers Basil Goat Cheese Pesto Salad	\$16
 Social Prime Rib Burger Lettuce Tomato Cheddar Mayo Brioche Bun Fries	\$18
 Steak Sandwich Toasted Baguette Sautéed Mushrooms Caramelized Onions Smoked Gouda Fries	\$22
Nashville Hot Fried Chicken Shredded Iceberg Mayo House Pickles Brioche Bun Fries	\$18


*If you cant take the heat,
just ask for the classic crispy chicken
done the same as the nashville!*


PASTA

 Beef Casarecce  Baby Spinach Mushrooms Asiago	\$26
 Chicken Fettucine  Mushrooms Sundried Tomato Rosé Cream Sauce	\$25
Seafood Pappardelle Tiger Shrimp Mussels Scallops Tomato Fresh Herbs	\$32




\$2 Gluten-Free Pasta Available

Any dishes with this emblem can be modified to be vegan 

Any dishes with this emblem can be modified to be gluten free 








Any dishes with this emblem can be modified to be vegetarian 

HAND-STRETCHED PIZZA

Traditional Pizza Pepperoni Cheese	\$16
 Margherita Pizza Flor di Latte Basil Roma Tomato	\$17
 Wild Mushroom Pizza Pesto Caramelized Onions Mozzarella Grana Padano Truffle Salt	\$18
Artisanal Meat Pizza Cured Meats Mozzarella Hot Peppers	\$20
Fired Ajvar Pizza Roasted Red Pepper Goat Cheese Kalamata Olives Copa	\$18
 GF supreme Pepperoni Peppers Olives Mushrooms Onions	\$23

\$6 All pizzas can be made with a Gluten-Free Crust!

SUBSTANCE

 Chicken Supreme Lentils Seasonal Vegetables Mushroom Cream Sauce	\$27
 10 oz AAA Striploin Sautéed Mushrooms Seasonal Vegetables Potato Jus	\$36
 8 oz Beef Tenderloin Crispy Shoestring Onion Seasonal Vegetables Fingerling Potato	\$38
 Herb-Crusted Rack of Lamb Caponata Skordalia Rosemary Jus	\$40
Bone In Veal Parmesan Tomato Sauce Mozzarella Fettuccine	\$39
 Grilled Salmon Lentils Wilted Greens Seasonal Vegetables Lemon Aioli	\$32
 Chicken Curry  Basmati Rice Naan Bread	Chicken — \$21 Vegan — \$20

DESSERT

 Seasonal Crème Brûlée Vanilla Bean Berries	\$9
 Flourless Chocolate Cake Crumbled Pistachio Raspberry Coulis	\$9
New York Cheesecake Non-Bake Cheesecake Cherry Sauce	\$9

DRAFT BEER

	20oz
Bud	\$7
Bud Light	\$7
Stella Artois	\$9
Michelob Ultra	\$7
Keith's IPA	\$7.5
Goose Island IPA	\$8
Mill St. Organic	\$7.75
Steamwhistle Pilsner	\$7.5
Moosehead Lager	\$7.5
Oast House Barn Raiser	\$7.75
Guinness	\$9

ON TAP LIBATIONS \$10 2.5oz

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