

# WINES

## SPARKLING WINE

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

## WHITE WINE

Ostin Chardonnay, <i>Niagara VQA</i>	6oz	9oz	\$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

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

## RED WINE

Ostin Merlot	6oz	9oz	\$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 Liquor | 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

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

# PARKWAY SOCIAL

EAT • DRINK • PLAY



# BAR & LOUNGE

PREMIUM CASUAL DINING



# welcome TO PARKWAY SOCIAL

Our all-new restaurant menu has been carefully curated to bring you a mouth-watering mix of dishes made with the highest quality ingredients. Our innovative menu is constantly evolving as we strive to create exceptional food and provide you with the best dining experience possible.

## LIGHT BITES

- ~ **Caesar Salad** \$14  
 Roasted Garlic Dressing | Pancetta Crisps  
 Focaccia Crostini | Shaved Padano
- ~ **Fajita Bowl** \$19  
 Choice of Grilled Chicken or Steak  
 Sautéed Peppers & Onions | Greens  
 Honey Mustard Dressing | Tortilla Bowl
- ~ ✂ **Baked Brie** \$14  
 Baby Arugula | Roasted Red Pepper  
 Fennel Purée | Mixed Berry Compote
- ~ **Fried Calamari** \$16  
 Red Pepper | Zucchini | Lemon Aioli
- ~ **Potato Skin Bites** \$10  
 Thinly-Sliced Baked Potato | Cheese  
 Bacon Bits | Sour Cream | Chives
- ~ **Bowler Balls** \$10  
 Fried Dough Bites | Parmesan  
 Italian Seasoning | Warm Marinara Sauce
- ~ **Dip Platter** \$14  
 Hummus | White Bean & Artichoke  
 Ajvar | Pita Points
- ~ **Charcuterie Board** \$24  
 Imported & Local Cheeses | Cured Meats  
 Compotes | Sharable

## SUBSTANCE

- ✂ **Roasted Vegetable Wrap** \$16  
 Zucchini | Eggplant | Red Peppers | Basil  
 Goat Cheese | Pesto | Salad
- ~ **Grilled Cheese** \$16  
✂ Four Cheese House Blend  
 Caramelized Onion | Sourdough | Fries
- ~ **Steak Sandwich** \$22  
 Toasted Baguette | Sautéed Mushrooms  
 Caramelized Onions | Smoked Gouda | Fries
- ~ **Reuben Corned Beef** \$16  
 Marble Rye Bread | Sauerkraut  
 Swiss Cheese | PWS Sauce
- ~ **Social Prime Rib Burger** \$18  
 Lettuce | Tomato | Cheddar  
 Mayo | Brioche Bun | Fries
- ~ **Nashville Hot Fried Chicken** \$18  
 Shredded Iceberg | Mayo  
 House Pickles | Brioche Bun | Fries

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

# \$6

All pizzas can be made with a  
*Gluten-Free Crust!*

*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* ✂

## FAVORITES

- Wings by the Pound** 1lb – \$14  
 Lightly Breaded Chicken Wings 3lbs – \$35  
 Choice of: Mild, Medium, Hot, Suicide, 5lbs – \$52  
 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**

## PIZZAS

- Traditional Pizza** \$16  
 Pepperoni | Cheese

- ~ **Margherita Pizza** \$17  
 Flor di Latte | Basil | Roma Tomato

- ~ **Wild Mushroom Pizza** \$18  
 Pesto | Caramelized Onions | Mozzarella  
 Grana Padano | Truffle Salt

- Artisanal Meat Pizza** \$20  
 Cured Meats | Mozzarella | Hot Peppers

- Fired Ajvar Pizza** \$18  
 Roasted Red Pepper | Goat Cheese  
 Kalamata Olives | Copa

- ~ **GF supreme** \$23  
 Salami | Peppers | Olives  
 Mushrooms | Onions

## DESSERT

- ~ **Seasonal Crème Brûlée** \$9  
 Vanilla Bean | Berries

- ~ **Flourless Chocolate Cake** \$9  
 Crumbled Pistachio | Raspberry Coulis

- New York Cheesecake** \$9  
 Non-Bake Cheesecake | Cherry Sauce

- Cheese Plate** \$16  
 Selection of Cheeses | Honey | Crackers

## 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 2.50Z

**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