

# 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** **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

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

- Soup of the Day** \$6  
Chef's Daily Creation
- Social Salad** \$10  
Chickpea | Shaved Vegetables | Pumpkin Seeds  
Cranberry | Beet Hummus Purée
- Caesar Salad** \$12  
Roasted Garlic Dressing | Pancetta Crisps  
Focaccia Crostini | Shaved Padano
- Salmon Salad** \$14  
Grilled Salmon | Arugula | Lentils  
Shaved Ricotta | Balsamic Dressing
- Thai Beef Tips** \$20  
Broccoli | Radish  
Bok Choy | Chili | Sesame
- Bruschetta** \$8  
Pesto | Tomato | Basil
- Fried Calamari** \$16  
Red Pepper | Zucchini | Lemon Aioli
- Caprese** \$16  
Flor di Latte | Vine Tomato | Basil  
Kalamata Olives | Aged Balsamic Reduction
- Mussel Marinara** \$16  
White Wine | Tomato | Toasted Baguette

## SANDWICHES

- 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*

## SUBSTANCE

- Seared Shrimp & Chorizo** \$20  
Smashed Fingerlings | Tomato | Capers
- Grilled Calamari** \$18  
Grape Tomato | Capers | Taggiasche Olives  
skordalia purée | Lemon | Chili
- PS Fish and Chips** 1pc - \$14, 2pc - \$20  
Beer-Battered Haddock | House Slaw  
House Slaw | Dill Tartar Sauce | Fries
- Chicken Curry** \$21  
Basmati Rice | Naan Bread
- Beef Casarecce** \$26  
Baby Spinach | Mushrooms | Asiago
- Seafood Pappardelle** \$32  
Tiger Shrimp | Mussels | Scallops  
Tomato | Fresh Herbs

# \$3

Gluten-Free Pasta Available

## 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 2.5074

- 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