



**PARKWAY
SOCIAL**

EAT • DRINK • PLAY



RESTAURANT & BAR

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

Roasted Garlic Dressing | Pancetta | Focaccia Crostini | Shaved Padano

\$14

Fajita Bowl

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

\$19

Social Salad

Chickpea | Shaved Vegetables | Cranberry Pumpkin Seeds | Beet Hummus Purée

\$10

Thai Beef Tips

Broccoli | Radish | Bok Choy | Chili | Sesame

\$20

Baked Brie

House Chutney | Seedlings | Toasts

\$14

Fried Calamari

Red Pepper | Zucchini | Lemon Aioli

\$16

Dip Platter

Hummus | Ajvar | Pita Points

\$14

Charcuterie

Imported & Local Cheeses | Cured Meats | Compotes | Sharable

\$24

Bruschetta

Pesto | Tomato | Basil

\$8

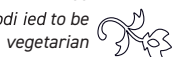
Any dishes with this emblem can be modified to be vegan



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



Any dishes with this emblem can be modified to be vegetarian



CASUAL SIDE



Roasted Vegetable Wrap

Zucchini | Eggplant | Red Peppers | Basil Goat Cheese | Pesto | Salad

\$16



Grilled Cheese

Four Cheese House Blend | Caramelized Onion | Sourdough | Fries

\$16



Steak Sandwich

Toasted Baguette | Sautéed Mushrooms | Caramelized Onions | Smoked Gouda | Fries

\$22



Reuben Corned Beef

Marble Rye Bread | Sauerkraut | Swiss Cheese | PWS Sauce

\$16



Social Smashed Burger

Two 4oz Patty | American Cheese | Lettuce Tomato | Mayo | Potato Bun | Fries

\$18

Nashville Hot Fried Chicken

Shredded Iceberg | Mayo | House Pickles | Potato Bun | Fries

\$18

If you can't take the heat,
just ask for the classic crispy chicken

Potato Skin Bites

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

\$10

Dough Balls

Fried Dough | Parmesan | Italian Seasoning | Warm Marinara Sauce

\$10

PIZZAS



Traditional Pizza

Pepperoni | Cheese

\$16



Margherita Pizza

Flor di Latte | Basil | Roma Tomato | Roasted Garlic

\$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

Salami | Peppers | Olives | Mushrooms | Onions

\$23

\$6

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

FAVORITES

Wings by the Pound

Lightly Breaded Chicken Wings *1lb* – \$14
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

Plum Sauce | Fries

Poutine

\$12

Canadian Cheese Curds | Gravy

Nachos

\$20

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

Add Pulled Chicken – \$6

PS Fish and Chips

1 pc - \$14 | 2 pc - \$20

Beer-Battered Haddock | House Slaw
Dill Tartar Sauce | Fries

SUBSTANCE

Beef Pappardelle Pasta

\$26

Baby Spinach | Mushrooms | Asiago

Chicken Supreme

\$27

Lentils | Seasonal Vegetables |
Mushroom Cream Sauce

10 oz AAA Striploin

\$36

Sautéed Mushrooms | Seasonal Vegetables |
Fingerling Potato | Jus

8 oz Beef Tenderloin

\$38

Crispy Shoestring Onion |
Seasonal Vegetables | Fingerling Potato | Jus

Veal Parmesan

\$32

Tomato Sauce | Mozzarella |
Fettucine Aglio Olio

House Curry

Basmati Rice | Naan Bread

Chicken – \$21 or Vegan – \$20

DAILY FEATURES

Daily Pasta

Market Fish

We like to keep things fresh & creative. Ask your server what Pasta Feature & Fish of the day is.

Market Price \$\$\$

DESSERT

Seasonal Crème Brûlée \$9

Vanilla Bean | Berries



Flourless Chocolate Cake \$9

Crumbled Pistachio | Raspberry Coulis

Deep Fried Bread Pudding \$9

Chocolate French Toast | Cinnamon Sugar

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 Oast	\$7.5
House Barn Raiser	\$7.75
Guinness	\$9

ON TAP LIBATIONS

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

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
	6oz	Btl		
Ruffino Sparkling Rosé, <i>Italy</i>			\$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
Tom Gore Cabernet Sauvignon			\$11	\$14
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

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