

WINES

SPARKLING WINE

Ravine Charmat, Niagara	6oz	\$10
Ostin Brut, <i>Niagara</i>		\$9

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

ROSE & SPARKLING ROSE

Saitly Rosé, <i>Niagara VQA</i>	6oz	9oz	\$10	\$13
Ruffino Rosé Prosecco <i>Italy</i>	6oz	Btl	\$10	\$50

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



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

COCKTAILS

2.5 oz

Ostin's Niagara Sour	\$11
18.8 Vodka Simple Syrup Lemon Juice Egg White Ostin Merlot Float Grapes	
Saint Empress Gin & Tonic	\$11
Empress "Butterfly" Gin Lime Juice Fever Tree Eldeflower Tonic	
Caeriously Caesar	\$10
Vodka Walters Clamato House Spiced Hot Sauce Pickled Vegetables	
Seasonal Margarita	\$11
Tromba Blanco Tequila Triple Sec Lime Juice Simple Syrup Seasonal Fruit Compote ~Just Ask	
Stiffler's Mom	\$11
Flor de Cana Rum Butterscotch Liqueur Apple Cider Lemon Juice Cinnamon Syrup	
Quiet Acres Peach Basil Gimlet	\$10
Tanqueray Dillons Peach Schnapps Peach Purée Basil Simple Syrup Lime Juice	
The Lagoon	\$10
Luksusowa Vodka Blue Curacao Blue Sour Puss Pineapple Syrup Soda	
Café G-Stout Tini	\$11
Guinness Stout Café Patron Crème de Cacao Cream Cold Shot Espresso	

DRAFT BEER

20 oz

Bud	\$7
Bud Light	\$7
Stella Artois	\$9
Michelob Ultra	\$7
Keith's Red	\$7.5
Bellwoods Jutsu Pale Ale	16oz \$8
Mill St. Organic	\$8
Steamwhistle Pilsner	\$7.5
Oast House Barn Raiser	\$8
Guinness	\$9
Innis & Gunn Gunn Powder IPA	\$9
Hop City Barking Squirrel	\$7.5
Black Burn Black Lager	\$7.5
Cold Break Kentucky Ale	16oz \$8
Fairweather High Grade IPA	\$7.5
Counterpart Spill Session IPA	16oz \$7.5
Brunch Strawberry Cider	\$8.5
Brickworks 501 Cider	\$8
Mill St Vanilla Porter	\$8.5
VooDoo Ranger IPA	\$8
Grain & Grit Main Squeeze Belgian Wheat	16oz \$8
Collective Arts Jam Up The Mash	16oz \$8



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 \$14

Roasted Garlic Dressing | Pancetta
Focaccia Crostini | Shaved Padano

Dip Platter \$14

Hummus | Guacamole | Pita Points

Charcuterie 2pl \$24 4pl \$40

Imported & Local Cheeses | Cured Meats
Compotes | Sharable

FAVORITES

Wings by the Pound 1lb - \$14

Lightly Breaded Chicken Wings 3lbs - \$35

Choice of: Mild, Medium, Hot, Suicide, 5lbs - \$52

Garlic Parmesan, Cajun, Kimchi
Honey Garlic, Dill Pickle, Maple Sriracha

Add Celery | Carrots | Blue Cheese - \$3

Buttermilk Chicken Fingers \$15

Plum Sauce | Fries

Poutine \$12

Canadian Cheese Curds | Gravy

Potato Wedge Bites \$10

Cheese | Bacon | Sour Cream | Chives

Corn Dogs \$12

Two Dogs | Ball Park Mustard

Pizza Dough Balls \$10

Garlic Parmesan | Herbs | Warm Marinara Sauce

Tatter Tots \$8

Onion Rings \$8

Large Fries \$8

Nachos \$20

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

Fully Loaded Chicken Chorizo Nachos \$20

Pulled Chicken | Chorizo | Bell Peppers
Red Onions | Black Beans | Cilantro
Mozza | Lime Crema

BURGERS & SAMMIES

All served with fries

Smashed Patty Classic \$16

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

Hickory Chippa \$18

Two 4oz Patty | American Cheese
Hickory Chippas | BBQ Aioli | Potato Bun

Canadian \$18

Two 4oz Patty | Bacon | Smoked Gouda
Onion Rings | Hot Peppers | Forty Creek BBQ Sauce
Potato Bun

Kimchi \$17

One 8oz Patty | American Cheese
Crispy Fried Egg | Potato Bun

Cardiac Arrest \$23

Three 4oz Patty | American Cheese | 3 Slices Bacon
Fried Egg | Mayo | Crispy Onion | Grilled Cheese

Nashville Chicken Sandwich \$18 Spicy

Fried Chicken | Shredded Lettuce | Pickles | Mayo
Potato Bun

If you cant take the heat,
just ask for the classic crispy chicken

MORE BURGERS & SAMMIES

Buttermilk Chicken Sandwich \$18

Fried Chicken | Shredded Lettuce | Pickle
Mayo | Potato Bun

Best Grilled Cheese You'll Ever Eat \$17

American | Provolone | Smoked Gouda
Mozzarella | Caramelized Onion | Bacon | Sourdough

Loaded Ballpark Dog \$12

American Cheese | Bacon | House Dog Sauce
Pickles | Kraut

Dog \$8

Ball Park Mustard | Ketchup | House Relish

SWEETS

Dirty Nutella Pizza \$12

Marshmallow | Caramel

Cinnamon Dough Balls \$8

Caramel Sauce

PIZZAS

Traditional Pizza \$17

Cup & Char Peperoni | Mozza

Meat \$19

Pepperoni | Bacon | Salami | Capicola
Mozza | Red Onions | Green Olives | Chili oil

Wild Mushroom Pizza \$18

Pesto | Caramelized Onions
Mozzarella Grana Padano | Truffle Salt | Rocket

Margarita \$17

Flor di Latte | Basil | Roasted Garlic

Nashville Hot Chicken Pizza \$22

Garlic Aioli | Mozza | Spicy Crispy Chicken
Shredded Lettuce | Pickles

The Works Pizza \$17

Pepperoni | Bacon | Onions | Green Olives
Mushrooms | Peppers

Jerk Chicken Pizza \$20

Jerk Chicken | Cheese | Jalapenos | Pineapple
Coriander | Lime Crema

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

STIRRED & STURDIED 2.5 oz

Smoked Old Fashioned \$12

Old Forester Bourbon | Orange Simple Syrup
Orange Bitters | Torched Muddled Orange

Tap Negroni \$11

Tanqueray Gin | Campari | Dolin's Vermouth
Stir Crazy Bitters | Orange Zest

Jryall Cask Boulevardier \$11

Old Forester Bourbon | Campari | Dolin's
Vermouth | Jryall Smoked Orange Bitters

High Like Planes TAP \$14

Aperol | Woodford Reserve Bourbon
Vecchio Amaro | Lemon Juice