

# SPIRITS

## WHISKEY 1 oz PRICE PER 1 oz

Gentleman Jack Double Mellow	9
Gibson's Bold 8 Yr.	8
Basil Hayden's	11
Jack Daniels	7
Jack Daniels Honey, Apple Or Fire	7
Grant's Scotch Whiskey	7
Monkey Shoulder	10
Forty Creek Double Barrel	8
Forty Creek Copper Pot	9
Elijah Craig Small Batch	11
Gibson's Rare 12 Yr.	10
Crown Royal	7
Four Roses	8
Gibsons Sterling Rye	7
Gibsons Venerable 18 Yr.	14
Jameson	7
Glenfiddich 12	12
Glenfiddich 18	19
Old Forester Bourbon	7
Johnnie Walker Red	8
Johnnie Walker Black	10
Woodford Reserve	12
The Balvinie 12 Yr.	14

## VODKA PRICE PER 1 oz

Belvedere Pure	10
Grey Goose	9
Lukusowa	7
Tito's Handmade	8
Kettle One	9
Spirit Of York	10

## GIN PRICE PER 1 oz

Hendricks Orbium Limited	12
Empress 1908	12
Tanqueray No. Ten	9
Hendricks Gin	8
Tanqueray London Dry	7
Seven Crofts Handcrafted Dry	11

## RUM PRICE PER 1 oz

Flor De Cana 12 Yr.	10
Flor De Cana 5 Yr.	8
Flor De Cana 7 Yr.	9
Appleton Estate Signature V/X	8
Goslings Bermuda Black Seal	7
Goslings Bermuda Black Seal 151 Proof	9
Captain Morgan White	7
Captain Morgan Spiced	7
Sailor Jerry Spiced	8
Malibu	7

## TEQUILA PRICE PER 1 oz

Clase Azul	28
Casamigos Blanco	11
Gran Patron Platinum Silver	41
Espolon Reposado	9
Tromba Anejo	11
Tromba Reposado	10
Casamigos Mezcal	17
Herradura Reposado	11
Tromba Blanco	9
Jose Cuervo Gold	8
Patron Café	9
Cincoro Tequila Anejo	26
Don Julio Blanco	10
Casamigos Anejo	14
Patron Silver	11
Don Julio Reposado	13
Grand Mayan Ultra Aged Extra Anejo	24

## SPECIALTY NON-ALCOHOLIC PRICE PER BOTTLE/CAN

Fever Tree Elderflower Tonic	4
Fever Tree Aromatic Tonic	4
Fever Tree Mediterranean Tonic	4
Red Bull Regular	5
Red Bull Sugar Free	5
Red Bull Yellow Or Blue	5

## BOTTLE SERVICE 750 ML BOTTLES

<b>Includes 3 pitchers of juice or soft drinks, ice and garnishes</b>	
Grey Goose	199
Ciroc Peach Or Pineapple	189
Tanqueray London Dry	179
Flor De Cana 5yr	179
Jose Cuervo Gold	189
Malibu Coconut	159



**PARKWAY  
SOCIAL**  
EAT • DRINK • PLAY

RESTAURANT & Bar  
PREMIUM CASUAL DINING

# RED WINE

<b>Tom Gore:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Cabernet Sauvignon, California</i>	<b>12</b>	<b>16</b>	<b>49</b>

Fig preserve, nuts, toast, herbs and honey, black fruit, roasting, spice, vanilla. Pairs well with steak or lamb.

<b>Henry Of Pelham, Family Reserve:</b>			<b>Bottle</b>
<i>Baco Noir, Niagara VQA</i>			<b>89</b>

Baco Noir is grown almost exclusively in Canada, and Henry of Pelham is home to some of the very best. This wine is big and wants big, meaty dishes. Did someone say “Tomahawk”?

<b>Featherstone:</b>			<b>Bottle</b>
<i>Cabernet Franc, Niagara VQA</i>			<b>49</b>

Floral notes and bramble berry. Medium bodied and balanced with plum and cherry. Pair this with our Smash Burger.

<b>Malivoire Small Lot:</b>			<b>Bottle</b>
<i>Gamay, Niagara VQA</i>			<b>51</b>

Ripe and refreshing juicy red berry fruit with a peppery spice. A Niagara shining star. Try this with a curry dish.

<b>Ostin’s VQA:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Merlot, Niagara VQA</i>	<b>8</b>	<b>11</b>	<b>31</b>

Our Ostin wines are made from grapes grown in our very own vineyard in Niagara-On-The-Lake. Easy to drink and very approachable.

<b>Ostin’s VQA:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Cabernet Sauvignon, Niagara VQA</i>	<b>8</b>	<b>11</b>	<b>31</b>

Our Ostin wines are made from grapes grown in our very own vineyard in Niagara-On-The-Lake. Easy to drink and very approachable.

<b>Passione Passi Reali:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Apassimento Organic, Italy</i>	<b>13</b>	<b>16</b>	<b>39</b>

This is a full bodied “Big Red”. Certified organic and pairs well with our Osso Bucco.

<b>Robert Mondavi:</b>			<b>Bottle</b>
<i>Pinot Noir, California</i>			<b>51</b>

Deep ruby red in colour with notes of smokey oak, fig and cassis. You might also notice hints of dark chocolate and berry jam in this dry, medium bodied red.

<b>San Felice:</b>			<b>Bottle</b>
<i>Chianti Classico, Italy</i>			<b>64</b>

Brilliant ruby red with notes of cherry, raspberry and sweet violet. There is a great spice to this wine which pairs nicely with our Ostin Club or Thai Beef Salad.

<b>Cakebread Cellers:</b>			<b>Bottle</b>
<i>Cabernet Sauvignon, California</i>			<b>289</b>

A certified, sustainable winery since 2008, this is a big wine for big game. Sip on notes of chocolate, oak, vanilla and dark stone fruit.

<b>Rodney Strong, Russian River:</b>			<b>Bottle</b>
<i>Pinot Noir, California</i>			<b>72</b>

This intense wine is filled with black cherry, toast, vanilla and nutty flavours. Pairs beautifully with chicken or beef.

<b>Jackson Triggs:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Cab Franc/Cab Sauvignon, Niagara VQA</i>	<b>9</b>	<b>12</b>	<b>33</b>

Bold fruit character of ripe plum and strawberry, with notes of smoke, blueberry jam and a chocolatey finish. Try this with our Pork Dumplings.

<b>Montalto:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Cabernet Sauvignon, Italy</i>	<b>9</b>	<b>12</b>	<b>32</b>

Deep red pepper notes with an abundance of fruit on the nose. This is a fantastic charcuterie wine that’s easy to drink and very approachable.

<b>Dona Paula Estate:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Malbec, Argentina</i>	<b>11</b>	<b>14</b>	<b>42</b>

Notes of blackberry, plum and black cherry, with earthy smoke, vanilla and oak tones. Pair this with beef or lamb.

<b>Punti Ferrer, Gran Reserve:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Carmenere, Chile</i>	<b>16</b>	<b>19</b>	<b>59</b>

Dark fruit fragrances with a mix of spice and roasted flavours. Pairs well with charcuterie and lamb.

<b>Tandem Ars In Vitro:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Tempranillo, Spain</i>	<b>15</b>	<b>18</b>	<b>55</b>

Cherry red in colour, with intense aromas of violet, cherry and strawberry in the background. This wine features a long finish and our Osso Bucco is the perfect fit.

<b>MOSS ROXX, RESERVE:</b>			<b>Bottle</b>
<i>Ancient Vine Zinfandel, California</i>			<b>139</b>

Well balanced with an intense nose, featuring full bodied blackberry and plum notes. Notice hints of baking spice and chocolate on the finish. Having steak? You have to try this one!

# WHITE WINE

<b>Fontanassa Docg “Ca Adua”:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Gavi, Italy</i>	<b>16</b>	<b>19</b>	<b>56</b>

Enjoy peach, pear, apple, citrus and mineral tones. A perfect fit for several of our dishes including Calamari, Prawn Skillet and of course the Caesar Salad.

<b>Castelfeder Vom Stein:</b>			<b>Bottle</b>
<i>Pinot Bianco, Italy</i>			<b>74</b>

With strong notes of peach, pear, citrus cream cheese and yeast. Pairs effortlessly with our Spinach Dip.

<b>Ostin’s VQA:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Chardonnay, Niagara VQA</i>	<b>8</b>	<b>11</b>	<b>31</b>

Our Ostin wines are made from grapes grown in our very own vineyard in Niagara-On-The-Lake. Easy to drink and very approachable.

<b>Ostin’s VQA:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Riesling, Niagara VQA</i>	<b>8</b>	<b>11</b>	<b>31</b>

Our Ostin wines are made from grapes grown in our very own vineyard in Niagara-On-The-Lake. Easy to drink and very approachable.

<b>Franschhoek Cellars:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Chenin Blanc, South Africa</i>	<b>12</b>	<b>16</b>	<b>42</b>

*Notes of pineapple, ripe peach, nectarine and honeysuckle. Fresh and zesty on the finish. Pair with any of our pastas.*

<b>Malivoire:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Pinot Gris, Niagara</i>	<b>14</b>	<b>17</b>	<b>49</b>

Experience the scents of pineapple, pear and lime while the palate shows green apple and pink grapefruit. This is a light, fresh sipping wine.

<b>Burnt Ship Bay:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Sauvignon Blanc, Niagara</i>	<b>11</b>	<b>14</b>	<b>36</b>

Notes of nectarine, guava, passion fruit, poached pear and citrus. Great length lemon balm and mineral on the finish.

<b>Josh Cellars:</b>			<b>Bottle</b>
<i>Sauvignon Blanc, California</i>			<b>55</b>

Aromatic and bright with flavours of ripe pear, fresh fig, chamomile and gooseberry. Medium bodied, smooth and balanced with a refreshing finish.

<b>Malivoire Small Lot:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Chardonnay, Niagara</i>	<b>14</b>	<b>17</b>	<b>49</b>

Enjoy green apple, pear, and lemon with soft honeycomb and floral notes. This Chardonnay has certainly spent some time in French Oak.

<b>Tinpot Hut:</b>			<b>Bottle</b>
<i>Sauvignon Blanc, New Zealand</i>			<b>71</b>

Intense aromas of grapefruit, crushed lemongrass and thyme, with highlights of passion fruit and melon. Pairs well with our Cajun Prawns or Crab Stuffed Mushrooms.

<b>Bella Terra:</b>			<b>Bottle</b>
<i>Fume Blanc, Niagara</i>			<b>89</b>

Bursting with fruity notes of poached pear followed by aromas of nutmeg, vanilla and butterscotch. Featuring a long finish with gooseberry and caramel apple.

<b>Villa Marchesi:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Pinot Grigio, Italy</i>	<b>9</b>	<b>12</b>	<b>42</b>

Dry and fruity, this wine is finely balanced with notes of toasted bread. A wonderful pairing for soups, charcuterie or just to sip on.

<b>Susana Balbo Crios</b>			<b>Bottle</b>
<i>Torrantes, Argentina</i>			<b>47</b>

Floral and fruity with apple blossom, peach, honey, pear and honeydew melon. This wine highlights Argentina’s signature grape and is the perfect pairing for charcuterie or fish.

<b>Henry Of Pelham VQA:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Fume Sauvignon Blanc, Niagara</i>	<b>12</b>	<b>15</b>	<b>44</b>

Experience melon and grapefruit on the palate, with a honeysuckle aroma and vanilla nose from its partial barrel aging in oak.

<b>Tawse Sketches Of Niagara:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Riesling, Niagara</i>	<b>14</b>	<b>17</b>	<b>49</b>

Floral and vibrant with nutty, fig, smoke and pear notes. Gentle and sweet with a long, intense finish. Pair it with one any of our fish dishes.

<b>Ravine:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Gewurztraminer, Niagara</i>	<b>15</b>	<b>18</b>	<b>64</b>

Nose filled with rose, jasmine, lychee, apricot, grapefruit and ginger. On the palate, it is tropical and rich with a refreshing finish.

<b>Inniskillin:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Pinot Grigio, Niagara</i>	<b>12</b>	<b>15</b>	<b>43</b>

A beautiful straw colour with aromas of citrus, candy, herbs and cantaloupe. This dry wine is medium bodied with nutty, citrus fruit and melon flavours, featuring a clean finish.

<b>Featherstone VQA:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Four Feathers Blend, Niagara</i>	<b>9</b>	<b>12</b>	<b>32</b>

This is an easy and approachable blended white of Riesling, Unoaked Chardonnay, Sauv Blanc and Gewurztraminer. A salad wine if there ever was one!

# ROSÉ & SPARKLING

<b>Ruffno Sparkling Rosé:</b>	<b>6 oz</b>	<b>Bottle</b>
<i>Prosecco, Italy</i>	<b>12</b>	<b>47</b>

Experience notes of strawberry, rose petal, red berries and peach with a crisp finish. This approachable wine pairs well with any of our fish dishes or can be sipped on it's own.

<b>Champagne Victoire Brut Prestige:</b>	<b>Bottle</b>
<i>Champagne, France</i>	<b>129</b>

A classic straw colour with fine bubbles, featuring notes of brioche and citrus, with a floral and nutty aroma. Enjoy a lively, acidic finish.

<b>Ravine:</b>	<b>6 oz</b>	<b>Bottle</b>
<i>Charmat, Niagara</i>	<b>14</b>	<b>49</b>

Fine aromas of sautéed apple, lemon custard and notes of white flowers. In the mouth it has a delicate mousse that unfolds slowly across your tongue. It is both fresh and enticing. Pair this with any of our Nashville Chicken dishes and you won't be disappointed.

<b>Moet &amp; Chandon Grand Vintage 2013:</b>	<b>Bottle</b>
<i>Extra Brut Champagne, France</i>	<b>299</b>

This vintage boasts texture, acidity and serious aging potential. Notes of crisp apple and white fruit show through a line of freshness. This is one of the highest rated Champagne available.

<b>Ostin's Dry Sparkling:</b>	<b>6 oz</b>	<b>Bottle</b>
<i>Metodo Italiano, Niagara</i>	<b>10</b>	<b>35</b>

Our Ostin wines are made from grapes grown in our very own vineyard in Niagara-On-The-Lake. Easy to drink and very approachable.

<b>Henry Of Pelham Catharine Cuvee Sparkling Rosé:</b>	<b>Bottle</b>
<i>Pinot Noir/Chardonnay, Niagara</i>	<b>62</b>

Perfumed and round with great expressions of berry. Spends 24 months on the lees to achieve it's delicious flavour.

<b>Gran Feudo Rosé:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Garnacha, Spain</i>	<b>12</b>	<b>15</b>	<b>39</b>

Aromatic expressions of red plum, strawberry and freshly baked bread. Featuring a dry, medium body.

<b>Saintly Rosé:</b>	<b>6 oz</b>	<b>9 oz</b>	<b>Bottle</b>
<i>Rose, Niagara</i>	<b>11</b>	<b>14</b>	<b>37</b>

Experience strawberry, raspberry, peach and lime on the nose with subtle floral notes. This Rosé offers a crisp and dry finish.

# DESSERT & ICEWINE

<b>Henry Of Pelham Icewine:</b>	<b>2 oz</b>	<b>Bottle</b>
<i>Cabernet Franc, Niagara</i>	<b>21</b>	<b>70</b>

Intense and vibrant aromas of strawberry and raspberry.

<b>Inniskillin Icewine:</b>	<b>2 oz</b>	<b>Bottle</b>
<i>Vidal, Niagara</i>	<b>16</b>	<b>58</b>

Aromas of mango and orange dominate the palate with local peach, nectarine and citrus notes. This Icewine is crisp and balanced.

<b>Fonseca Bin No. 27 Reserve:</b>	<b>2 oz</b>
<i>Port, Portugal</i>	<b>9</b>

Deep purple in colour, with upfront aromas of blood orange, black plum, smoke and spice box. Featuring a long finish.

<b>Warre's Otima 10 Yr Old:</b>	<b>2 oz</b>
<i>Port, Portugal</i>	<b>11</b>

Bright, medium tawny in colour. Featuring flavours of red fruit, dried fig and pear. Medium body and medium acid with a warm finish.

# HOT/COLD COFFEE DRINKS

<b>"G" Stout Espresso Martini:</b>	<b>2.5 oz</b>	<b>12</b>
------------------------------------	---------------	-----------

Guinness Stout, Café Patron, Crème de Cacao, espresso and oat milk. With a coffee bean float.

<b>Salted Caramel Espresso Martini:</b>	<b>2.5 oz</b>	<b>12</b>
---	---------------	-----------

This isn't a classic Starbucks drink. Vodka, Café Patron, espresso, coffee liqueur and caramel sauce.

<b>Campfire Martini:</b>	<b>2.5 oz</b>	<b>12</b>
--------------------------	---------------	-----------

Vodka, Café Patron, marshmallow syrup, espresso and coffee liqueur.

<b>Mulled Wine:</b>	<b>2.5 oz</b>	<b>12</b>
---------------------	---------------	-----------

Our mixologists have created their version of Mulled Wine featuring Ontario red wine warmed ever so gently with star anise, cinnamon and orange. If you prefer a cold one, we have that too.

<b>Spiked Coffee Tonic:</b>	<b>2.5 oz</b>	<b>12</b>
-----------------------------	---------------	-----------

Your choice of gin or bourbon combined with Café Patron, espresso, simple syrup and Fever Tree Tonic.

<b>"Old Fashioned" Hot Chocolate:</b>	<b>2.5 oz</b>	<b>12</b>
---------------------------------------	---------------	-----------

This one is NOT kid friendly. An adults-only hot chocolate with bourbon, orange syrup, orange bitters and a torched orange for that little something extra.

# CRAFT BEERS & DRAUGHT

We boast one of the largest selections of craft beers in the area. While they often change with the season and whims of the Brew Master, we would like to highlight some of the greats we offer year round. Your server can answer any questions you may have about our current lineup on tap, in bottles and/or cans.

# DRAUGHTS

	20 oz	60 OZ PITCHER
Blackburn Screaming Tunnels Amber	9	26
Cold Break Kentucky Ale	9	26
Steam Whistle Pilsner	8	24
Oast House Barnraiser Country Ale	8	24
Michelob Ultra Lager	8	24
Keith's Red Ipa	8	24
Budweiser Pale Lager	7	22
Mill St. Organic Lager	8	24
Bud Light Lager	7	22
Brickworks Cider	9	26
Fairweather High Grade Ipa	9	26
Ironwood Ciderita	11	
Stella Artois Pilsner	9	28
Guinness Stout	9	
Brunch Strawberry Cider	9	26
Grain & Grit Max's Big Sour	9	26
Voodoo Ranger Ipa	9	26
Bellwoods Jutsu Pale Ale	9	26
Hop City Barking Squirrel Amber Lager	8	24
Collective Arts Jam Up The Mash	9	26

# BOTTLES/CANS

Lagers/Ales	SIZE	PRICE
Corona	330 ml	7
Miller Genuine Draft	355 ml	7
Heineken	330 ml	7
Bud	341 ml	6.5
Landshark <small>(add a shot of Jose Cuevo for \$5 more and get it "LOADED")</small>	355 ml	7
Blue	341 ml	6.5
Blue Light	341 ml	6.5
Bud Light	341 ml	6.5
Innis & Gunn Original	473 ml	8
Modelo Especial Mexican Pilsner	355 ml	7

IPA'S	Size	Price
Hanalei Hawaiian IPA	355 ml	8
Collective Arts Ransack The Universe	473 ml	8
Grain & Grit Oh Snap	355 ml	7
Great Lakes Brew Octopus Wants To Fight	473 ml	8
Fairweather Kiku	473 ml	8
Bench Brewing Ball's Falls Session IPA	473 ml	8
Cold Break Sublime Hazy IPA	473 ml	9
Dragan "West" IPA	473 ml	8

Sours & Stouts	Size	Price
Collective Arts Jam Up The Mash Hopped Sour	473 ml	8
Sawdust City Brewing Chocolate Raspberry	473 ml	9
Collective Arts Mai Tai Sour	473 ml	8
Grain & Grit Sweater Weather Coconut & Chocolate	355 ml	8
Cold Break Raspberry Sour	473 ml	9
Blood Brothers Unify	500 ml	11

Wheat & Porters	Size	Price
Peacan Pie Porter	473 ml	8
Cold Break Dunkel	473 ml	9
Belgian Moon	473 ml	8
Fruli Strawberry	330 ml	9
Bellwoods White Picket Fence	500 ml	10
Kronenburg 1664	330 ml	7
Oast House Pitchfork Porter	473 ml	8

Ales	Size	Price
Grand River Brewing Ploughmans Ale	473 ml	8
Dragan "The Hunt" Niagara River Lions Basketball	473 ml	8
Dragan "Garnet"	473 ml	8
La Trappe Tripel Dutch Ale	750 ml	18

Ciders, Coolers & Seltzers	Size	Price
Cold Break Lakeside Spruce Beer Seltzer	473 ml	8
Jaw Drop Coolers	473 ml	9
Moosehead Raddler Grapefruit	473 ml	7
Stiegl Raddlers	473 ml	9
Smirnoff Ice	330 ml	7
Little Buddha Organic Drinks Peach Or Pineapple	355 ml	8
White Claw Seltzers	473 ml	8

Non-Alcohol	Size	Price
Heineken 00	341 ml	6

# WINTER COCKTAIL

2.5 oz 13

## Pomegranate Gimlet:

A spin on the classic Gimlet featuring gin, pomegranate syrup, lemon juice and fresh pomegranate seeds floating on top.

## Winter Mudslide:

Irish Cream, espresso, coffee liqueur and Fernet Branca.

## Rosé Sangria:

Our bar-made Rosé Sangria featuring Sainly Rosé Wine, apple cider, cinnamon, orange liqueur, honey crisp apples and a few secret ingredients to make this an amazing winter cocktail.

## Chocolate Colada:

You've had a Piña Colada, well this takes it to a new level. Pineapple juice, coconut cream, white rum, Flor de Cana 5 Year Old Rum, lime juice and Crème de Cacao.

## Tequila Frost:

If you've ever wondered what a winter drink is like south of the border, this is probably it! Silver Tequila, Blue Curacao, Cream de Cacao and real cream.

# SIGNATURES

14

## Parkway Manhattan 3 oz:

A classic if there ever was one! Bourbon, Red Vermouth, maraschino cherry juice and a dash of Manhattan bitters.

## Negroni 3 oz:

Our take on the classic Italian cocktail. Gin, Campari, Red Vermouth and orange bitters.

## Old Fashioned 2 oz:

Bourbon, orange syrup, orange bitters, and a torched orange for flare.

## Lagoon 2.5 oz:

When you can't get make it to the islands in the colder months, enjoy a Lagoon to warm you up with vodka, Blue Sour Puss, pineapple syrup, Blue Curacao and a splash of soda water.

## "CAERIOUSLY" CAESAR 2 oz:

The Parkway Social version of a caesar which includes Tito's handmade vodka, lemon juice, olive juice, extreme hot sauce, Worcestershire and Walter Craft Caesar Mix.

## Ostin Niagara Sour 2.5 oz:

You've had sours but nothing like this. Gibson's Rye, lemon juice, egg whites, simple syrup and Ostin's Merlot.

## Greek Lemonade 2 oz:

Refreshing at all times even on a cold day. Ouzo, simple syrup and Fever Tree Lemonade. OPA!

## Blueberry Mojito 2 oz:

Mojito's come in all flavours but blueberry is one of the best. White rum, minted syrup, rum-soaked blueberries, soda water and a lime wedge.

## Espresso Martini 2.5 oz:

A spin on the classic martini with Café Patron, vodka, cold espresso, Crème de Cacao and oat milk.

## The Lori:

The "Lori" is a bit of a legend around here and is our take on the Vodka & Red Bull. Our version features blueberry Red Bull cascaded over ice in a stemmed glass with a lime garnish. Refreshing and uplifting.

## Spiced Pear Gin-Gin:

Beautiful Empress 1908 Gin and pear purée, brightened up with fresh lemon juice and spiced simple syrup. Topped with ginger beer and garnished with fragrant rosemary and star anise.

## Stiffler's Mom 2.5 oz:

A creation from the minds of our Mixologists, this cocktail features Apple Cider, Lemon Juice, Flor de Cana 5 yr old Rum, Butterscotch Liqueur, Cinnamon Syrup and Frothy Egg Whites top it off.

# GIFT CARDS AVAILABLE!



Share the Parkway Social experience with someone special or treat yourself to more ways to play.

*Visit our website or ask your server for more details.*

# WINTER MOCKTAILS

10

**NON ALCOHOLIC:** For those that want all the flavour AND fun of a real grownup's cocktail without the buzz, we've got you covered!

## Sparkling Cranberry:

Cranberry juice, mint syrup, lime juice and soda water for the fizz! No one will ever know there is no alcohol...

## Broken Collins:

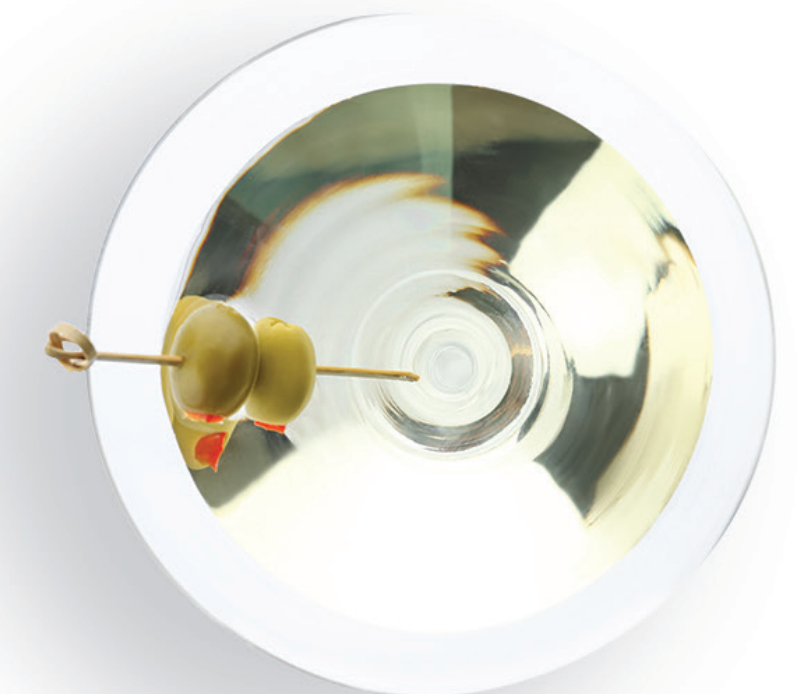
Seedlip 42 Citrus Blend Non-Alcohol spirit, lemon juice, simple syrup and soda water.

## Peppermint Russian:

Cold brewed espresso, real cream, real vanilla, peppermint extract and a candy cane for garnish.

## Blueberry Mule:

Blueberry syrup, lemon juice, mint syrup, blueberries and ginger beer. Delicious!



# WINTER MARGARITAS

2 oz 13

## Pear:

Pear nectar, silver tequila, triple sec, lime juice and cinnamon syrup.

## Pomegranate:

The perfect winter margarita featuring pomegranate juice, silver tequila, Triple Sec, lime juice, grenadine and real pomegranate seeds to garnish.

## Cranberry:

Nothing screams winter like cranberries and we've added them into our version with Ocean Spray Cranberry Juice, silver tequila, TripleSec, lime juice and cranberry syrup.

## Orange Habanero:

Orange purée, silver tequila, Triple Sec, lime juice and a splash of bar-made jalapeño syrup for that added kick from south of the border.

Join us at Ostin's each and every Sunday from 10:00am until 1:00pm for our Famous Brunch featuring our signature caesars and mimosas at a special price! Call 905.685.3307 or book online to make your reservation.