





RESTAURANT & Bar PREMIUM CASUAL DINING

FIND US





STRIKE BITES

French Fries

golden brown.

aesar Salad	Small 8.50	Large 16.50
risp romaine lettuce, double-smoked bacor	n, seasoned crouto	ns and
ur very own house-made dressing.		
hips And Dips	*VG	14.50
resh guacamole, salsa and our house-made	queso cheese dip.	
erved with crispy corn chips.		
harcuterie Plate F	or Two 24.50 F	or Four 48.50
eatures assorted artisanal cured meats, Ont	ario-made cheeses	; ;
narinated olives, assorted house-made pick	led vegetables, chu	itneys,
rackers and crusty bread. Great for sharing.		
Deep Fried Ravioli		21.50
readed ravioli filled with jalapeno Havarti che	ese and deep fried to	
olden-brown crunch and served with house m	•	
auce for dipping.		
umbo Soft Pretzel		12.5
oft and warm Jumbo Pretzel glazed with warn	n garlic butter and	
erved with a sweet & spicy BBQ dipping sauce		
readed Pickles	*VG	14.5
land breaded pickle spears, deep fried to a	golden crunch.	
erved with ranch dip.		14.5
pinach Dip	*VG	16.50
• Our own recipe for this spinach dip baked to	be warm and goo	
erved with Pita points and Corn chips.	, , , , , , , , , , , , , , , , , , ,	-y.
retzel Bites	*VG	14.5
Varm, soft baked German pretzel bites tosse	ed in coarse sea sal	t.
erved with a house-made honey mustard d		
CIDE ODDEDC		
SIDE ORDERS		
arkway Tater Tots	*VG	13.50
childhood favourite that's still beloved tod	lay.	
otato tots, fried to a golden crisp and soft i	-	
iourmet Onion Rings	*VG	12.50
-		
hick-cut onion rings, deep fried to a golder	i crisp.	

A generous portion of our crispy french fries, cooked to the perfect

*VG - VEGETARIAN

11.50

*VG

HEAD PIN FAVORITES

Wings By The Pound

1 lb. 18.50 3 lb. 40.50 5 lb. 60.50

Add celery, carrots and blue cheese 3.50

Large and meaty chicken wings, lightly dusted with seasoned flour and deep fried to a golden crisp. Tossed in your choice of sauce or dry spice.

Mild, Medium, Hot, Suicide, Garlic Parmesan, Cajun, Kimchi, Honey Garlic, Dill Pickle, Maple Sriracha, Salt & Pepper.

Boneless Wings

8 pc 18.50

24 pc 45.50

40 pc 65.50

Add celery, carrots and blue cheese 3.50

Large and meaty boneless wings, lightly dusted with seasoned flour and deep fried to a golden crisp. Tossed in your choice of sauce or dry spice.

Mild, Medium, Hot, Suicide, Garlic Parmesan, Cajun, Kimchi, Honey Garlic, Dill Pickle, Maple Sriracha, Salt & Pepper.

Buttermilk Chicken Fingers

17.50

Large chicken tenders marinated in buttermilk and hand-dipped in seasoned flour, deep fried to a golden crisp.

Served with plum sauce and fries on the side.

Chicken Quesadilla

17.50

12" flour tortilla filled with seasoned chicken, diced tomatoes, sweet peppers, onions and our very own cheese blend.

Served with sour cream and salsa on the side.

Add Guacamole

3.50

Potato Wedges

12.50

Crispy potato wedges deep fried to the perfect level of crunch. Topped with creamy melted cheese, bacon, sour cream and a sprinkling of chives.

Bowling Balls

*VG

10.50

Bite-sized pizza dough balls fried to perfection and tossed in garlic Parmesan herbed butter. Served with our house-made marinara sauce for dipping.

Poutine

12.50

Perfectly seasoned, crispy french fries with real Canadian cheese curds, smothered in our signature gravy. A Canadian classic.

Parkway Nachos

*VG

Reg. 20.50 Pan Size 26.50

Crunchy corn chips loaded with diced tomatoes, red onion, mixed peppers, jalapenos, a mixed cheese blend and a house-made queso.

For larger groups, order this in "pan size" to share.

Parkway's "Loaded" Tater Tots

15.50

A generous portion of our tater tots with sour cream, scallions, bacon and a fresh honey creme. You can't eat just one!

TEN PIN PIZZAS

All of our pizza's start with our house-made silky soft pizza dough and baked to perfection in our authentic Italian Stone oven.

Traditional Round 18.50 Party size 31.50

Cup-and-char pepperoni, mozzarella cheese and oregano.

Brushed with a fresh garlic oil for the perfect crust.

Meat Lovers Round 23.50 Party size 42.50

Cup-and-char pepperoni, double-smoked bacon, artisan salami, capicola, red onion, green olives and mozzarella cheese.

Drizzled with chili oil to finish.

Margherita Round 20.50 Party size 38.50

Traditional red sauce, fior di latte and fresh basil.

Known as the real tradition.

Nashville Chicken Round 22.50 Party size 42.50

All the Nashville chicken fixin's. Tender pieces of crispy buttermilk-soaked chicken that's fried to perfection and dusted with our Nashville spices, sliced pickles, mayonnaise and refreshing shredded lettuce.

The Works Round 19.50 Party size 35.50

Cup-and-char pepperoni, double-smoked bacon, sweet onion, green olives, fresh mushrooms and peppers.

Vegetarian Round 19.50 Party size 33.50

Loaded with an assortment of peppers, red onions, mushrooms, tomato and olives. Mozzarella cheese and pizza sauce. *VG

Build Your Own Pie: 16.50

Build Yours The Way You Want It.

Begin with our silky soft pizza dough, traditional red sauce and mozzarella cheese. Top with your choice of the following add-ons:

Add \$2.75 per topping Cup-and-Char Pepperoni Green Olives

Chicken Red Onions

Bacon Sweet Peppers

Salami Mushrooms

Capicola Caramelized Onions

Ground Beef Pineapple

Extra Mozzarella Fresh Basil

Fresh Fior Di Latte Diced Tomatoes

FOUL LINE BURGERS & SAMMIES

Smashed Patty Classic

18.50

Delivers all the goodness a burger should. Two 4oz freshly made All Beef patties, shredded butter lettuce, American cheese, tomato, pickles and mayo on a soft egg bun. Served with hot fries on the side.

Buttermilk Chicken Sandwich

18.50

Tender chicken thighs marinated in buttermilk and dusted in seasoned flour deep fried to a golden crisp. Topped with shredded lettuce, pickles and mayo on a fresh artisan roll.

Feeling spicy? Try it "Nashville Style" for an added kick of heat.

The Best Grilled Cheese You'll Ever Eat

17.50

American, provolone, smoked gouda and mozzarella cheese, with caramelized onions and double-smoked bacon between two slices of sourdough bread.

The Alley Dog 8.50

A true ballpark classic. A gourmet hot dog served on a soft bun with mustard, ketchup and house relish. Served with fries on the side of course.

Upgrade to a "Loaded Dog"

12.50

with cheese, bacon, house dog sauce, pickles and sauerkraut.

The Reuben 19.50

Our take on the classic sandwich with a generous portion of house-made corned beef, sauerkraut, creamy provolone cheese, Thousand Island dressing, all stacked on large rye bread. Served with a crunchy Kosher pickle on the side.

THE SWEET FINISH

Colossal Carrot Cake

*VG

12.50

A slice of our moist 6-layer cake made with carrots, pineapple and walnuts with a real butter and cream icing.

Peanut Butter Fudge Brownie Cheesecake

*VG/GF

12.50

A flourless brownie base loaded with the dynamic duo of chocolate and peanut butter cheesecakes. All blended and topped with roasted almonds, chunks of brownie bites and a drizzle of pure dark chocolate.

Strawberry Creme Brulee

*VG/GF

12.50

Fresh strawberry puree perfectly blended with real 35% cream, silky egg yolks and pure vanilla extract. A timeless classic.

Cinnamon Dough Balls

8.50

A generous portion of our fried dough balls, tossed in cinnamon sugar. Drizzled with chocolate and served with caramel dipping sauce.

New York Cheesecake

12.50

Made in-house, this traditional cheesecake is served with seasonal berry coulis and fresh berries.

RED WINE		
NLD WINL	9 OZ	BOTTLE
OSTIN'S VQA Cab. Merlot, Niagara	13	36
PASSIONE PASSI REALI Apassimento Organic, Italy	16	42
ILLICIT Cab. Sauvignon, California	19	55
TOM GORE Cab. Sauvignon, California	19	55
OSTIN'S VQA Merlot, Niagara	13	36
DONA PAULA ESTATE Malbec, Argentina	15	42
TANDEM ARS IN VITRO Tempranillo, Spain	19	55
MW CELLARS GAMAY, Niagara	16	45
INNISKILLIN MERLOT, Niagara	13	36

WHITE WINE		
WITH L WINL	9 OZ	BOTTLE
ST. FRANCIS Chardonnay, California	19	55
FEATHERSTONE VQA Four Feathers Blend, Niagara	15	42
INNISKILLIN Pinot Grigio, Niagara	15	42
BURNT SHIP BAY Sauvignon Blanc, Niagara	15	42
OSTIN'S VQA Riesling, Niagara	13	36
OSTIN'S VQA Chardonnay, Niagara	13	36
MW CELLARS VIOGNIER, Niagara	16	45
BERSANO GAVI DI GAVI, Italy	18	55
MW CELLARS SAUVIGNON BLANC, Niagara	16	45

SIGNATURE CLASSICS MIN 2 02 16.50

PARKWAY MANHATTAN

ASK FOR IT "SMOKED"

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

OLD FASHIONED

ASK FOR IT "SMOKED"

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

LAGOON

When you can't make it to the islands in the colder months, enjoy a Lagoon to warm up you up with Vodka, pineapple syrup, Blue Curacao and a splash of Soda Water.

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.

ANEJO OLD FASHIONED ASK FOR IT "SMOKED"

The classic with a twist using Anejo Tequila.

MIN 2 oz 16.50

BUTTER BEER

Butterscotch Schnapps, Sailor Jerry Spiced Rum and old fashioned Vanilla Cream Soda come together for a cocktail that will take you back. Topped off with an Amaretto Whipped Cream and you'd think you were having a Butterscotch Float.

HIGH FASHION

When visiting all the fashion runways around the world this is what all the people are drinking these days. Featuring Empress Gin, Elderflower Liqueur & Grapefruit Juice.

NORTHERN LIGHTS MARTINI

Something that is truly a Canadian phenomenon. This one will be no less amazing. Cointreau, White Cranberry Juice and a float of Hounds Black Vodka. This one will shimmer in the night.

GRILLED KENTUCKY MULE

Evan Williams Bourbon, Pineapple Juice and Ginger Beer and garnished with grilled pineapple

WHITE CITRUS MICHELADA

Clamato juice, Winter Citrus syrup, Fresh Lime Juice, Tabasco and topped with Thornbury Blue Mountain Lite Lager

SMOKING SOUTHERN BELLE

Evan Williams Bourbon, Peach Puree, Jalapeno syrup and Cranberry Juice

TEQUILA CINNAMON SOUR

House Tequila, Simple Syrup, Fresh Lemon Juice and a dash of Cinnamon

COFFEE CRISP MARTINI

House Vodka, Crème de Cacao, and fresh brewed espresso

SPARK OF PASSION MARTINI

Vodka, Cointreau, Vanilla, Passionfruit Juice, Fresh Lime Juice, and Sparkling wine.

PUMPKIN SPICE MARTINI

Tag Espresso Vodka, Crème de Cacao, Cream and Pumpkin Syrup

DARK AND STORMY

The classic lives on. Goslings Dark Rum and Ginger Beer

APPLE PIE SANGRIA

Crown Royal Apple, Apple Cider, Caramel and Sparkling Wine

BEERS FROM AROUND THE WORLD

... AND IN YOUR BACKYARD.

We carry a wide variety of both Local Craft and Beers from around the world.

Here is a sample of the brands and types we have including: IPA's, Porters, Lagers, Ales, Sours, Wheat and Pilsners. We have something to suit everyone from \$8 to \$25

STARTING AT \$8

STANDARD BREWS

BUD

BUD LIGHT

CARLSBURG

LANDSHARK

MGD

IMPORTED & PREMIUM BREWS

CORONA

STELLA ARTOIS

MONGOZO

DAURA DAMM

FRULI

DELIRIUM

LA TRAPPE

PREMIUM LOCAL BREWS

COLDBREAK

TAPS BREWERY

COLLECTIVE ARTS

FAIRWEATHER

BENCH BREWING

GREAT LAKES BREWING

OAST BREWING

THORNBURY

SPEARHEAD BREWING

AND MANY MORE.

CIDERS, SELTZERS & COOLERS

SMIRNOFF COOLERS

THORNBURY CIDERS

COLLECTIVE ARTS

STIEGL RADLERS

WHITE CLAWS

TAG SELTZERS

MIKE'S HARD TEA

WATERLOO RADLERS

SETH & RILEY'S GARAGE

HARD LEMONADE

NON ALCOHOL

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CORONA SUNBREW 0.0, MEXICO ERDINGER ALKOHOLFREI, GERMAN

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	60oz Pitcher
COLD BREAK ENDLESS SUMMER, SOUR	9.25	26.50
STEAM WHISTLE, PILSNER	8.25	24.50
OAST HOUSE, BARNRAISER	8.25	24.50
MICHELOB ULTRA, LIGHT	8.25	24.50
KEITH'S RED, AMBER ALE	8.25	24.50
BUDWEISER, PALE LAGER	8.25	24.50
THORNBURY KING, PILSNER *FEATURE*	8.25	24.50
TAPS BREWERY "BARDOWN", LAGER	8.25	24.50
MILL ST. ORGANIC, LAGER	8.25	24.50
TAPS SUNDRESS, BELGIUM STYLE WIT	8.25	24.50
THORNBURY CIDER *FEATURE* *GF	9.25	26.50
ESTRELLA DAMN, SPANISH LAGER	9.25	26.50
BUD LIGHT, LIGHT LAGER	8.25	24.50
FAIRWEATHER BREWERY *FEATURE*	9.25	26.50
STELLA ARTOIS, EUROPEAN LAGER 160Z	9.25	
COLD BREAK SUBLIME HAZY, IPA	9.25	26.50
KILLKENNY IRISH ALE	10.25	
GUINNESS, STOUT	10.25	
BRUNCH STRAWBERRY CIDER	9.25	26.50
THORNBURY BLUE MOUNTAIN, LIGHT LAGER	9.25	26.50
COLLECTIVE ARTS *FEATURE*	9.25	26.50
DELIRIUM STRONG, GOLDEN ALE 160Z	11.25	
LANDSHARK LAGER	8.25	24.50
FEATURE TAP OF THE MONTH	*PRICED	MONTHLY*

Not sure what you're in the mood for? We make choosing easy! Try a Flight.

BEER & CIDER FLIGHTS

Choose any <u>4</u> of our Beers or Ciders we offer on tap or mix and match Ciders & Beers and receive four **6oz** glasses on your personal Flight Boards. PER 1 oz

We carry a variety of spirits from around the globe that will suit any palate. Ask your Server or Bartender for your favourite



STARTING AT \$7.5 & UP



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750 ML BOTTLES

WHISKEYS, BOURBONS & RYES	PER 1 oz
GIBSON'S - BOLD 8YR / RARE 12YR	8 / 10
BASIL HAYDEN'S	11
JACK DANIELS - HONEY, APPLE	8
SCREWBALL PEANUT BUTTER	8
SHEEP DOG PEANUT BUTTER	8
FORTY CREEK - COPPER POT	9
CROWN ROYAL - APPLE, PEACH, VANILLA	8
JAMESON	8
GLENFIDDICH - 12YR / 15YR / 18YR	12 / 14 / 19
JOHNNIE WALKER RED / BLACK	8 / 10
WOODFORD RESERVE	12
THE BALVINIE 12YR	14
YELLOWSTONE BOURBON	12
ANGEL'S ENVY BOURBON	11
TEQUILA	PER 1 oz
CLASE AZUL REPOSADO / GOLD	28 / 69
ADICTIVO REPOSADO / EXTRA ANEJO 7YR	19 / 31
CASAMIGOS BLANCO/REPOSADO/ANEJO	12 / 14 / 16
LA CORADIA REPOSADO	16
PATRON SILVER	12
GRAN PATRON PLATINUM SILVER	41
HERRADURA - BLANCO, REPOSADO	11
CINCORO TEQUILA ANEJO	26
DON JULIO 70TH ANNIVERSARY BLANCO	18
GRAND MAYAN ULTRA AGED EXTRA ANEJO	24

We offer Premium Bottle Service starting at \$189 per bottle. Includes <u>3</u> pitchers of juice or soft drinks, ice and garnishes.

BOTTLE SERVICE

MARGARITA'S & MOJITO'S

2 oz **16.50**

Our signature Margarita's and Mojito's are all shaken or Muddled, fresh and never frozen to allow all of the complex flavours to be enjoyed. We use Craft Syrups and Real Fruit Purees to enhance and showcase our Specialty Margarita's and Mojito's.

Choose from some of these year round flavours or ask about our seasonal and exotic flavours.

LIME

BLUEBERRY

STRAWBERRY

RASPBERRY

BLOOD ORANGE



GINGER BLACK CHERRY MARGARITA

Tequila, Fresh Lime Juice, Real Black Cherry Syrup and a splash of Ginger Beer. Incredible!



BLACK CHERRY COLA

Black Cherry Syrup | Fresh Lemon Juice | Cola

ARCADE LEMONADE

Lemonade & Blue Cotton Candy Syrup shaken over ice and garnished with a Lemon.

SPARKLING CRANBERRY

Cranberry Juice, Mint Syrup, Lime Juice & Soda Water for the fizz! No one will ever know there is no alcohol...

BLACK CHERRY COLA

Black Cherry syrup, fresh lemon juice and cola

SPICY YUZU LEMONADE

Yuzu puree, pineapple juice, and 7-up

EXOTIC CITRUS TWIST

Exotic Citrus syrup, grapefruit juice and topped with soda

GIFT CARDS AVAILABLE!



Gift Cards can be used at any of our properties for a wide variety of amenities including Dining,
Accommodations,
& so much more.

Heart of Niagara Hotels is the PERFECT GIFT to give.

Ask your Server for more info.

Book your Party with Us!

From Birthday Parties – Office Corporate Parties our sales team can build a package suited to you and your group.

Contact Samida for more details P 905-704-5664 samida.thon@honhotels.com