

# Welcome to PARKWOOD RESTAURANT

*\*We have a GLUTEN/VEGAN FRIENDLY MENU*

*Ask your server*

*\*For parties of 6 or more there is an automatic gratuity of 18%*

*\*For parties over 6 we put a limit on "individual bills"*

*\*Seating times are 1.5 hrs for tables up to 6 people, seven or more is 2hrs*

## APPETIZERS

### LOADED CAMPSIDE POTATO

With crème fraîche, charred cherry tomatoes, green onions and bacon crumbs.  
A thinly layered potato dish baked then fried crispy to achieve the perfect crust

15

### MAPLE BOURBON BRUSSELS

Brussels sprouts fried till golden and tossed with bacon bits, toasted pecans,  
crunchy apple slices and rehydrated golden raisins, served over yogurt

\*\*\*shareable size\*\*\*

18

### SWEET POTATO CHIPS

Hand-cut sweet potato chips served with spicy chipotle mayo

7.5

### PRETZEL STICKS

House-made pretzel sticks baked golden brown  
served with "Fat Tire" honey mustard dip

8

### SOUP OF THE DAY

ask your server

8

### ROASTED CARROT HUMMUS

House-made chickpea and oven-roasted carrot hummus with a toasted pecan  
crumble topped with sweet tamari sauce. Served with Rising Sun naan and  
cucumber

12

**PIZZA 12"**

**Multi-day slow-fermented dough, yielding hand-crafted delicious pizzas!**

**No substitutions/custom builds**

WEEKLY SPECIAL PIZZA (ask your server for details)

**HAWAIIAN**

Grilled ham, mozzarella, thin-sliced seasoned and baked pineapple  
with house-made tomato sauce

20

**MARGHERITA**

Basil, Fior di Latte and house-made tomato sauce, finished with sea salt

18

**PEPPERONI**

Classic pepperoni pizza finished with spicy honey drizzle

19

**"WAY NORTH OF BROOKLYN" KALE & BACON**

Garlic oil base, mozzarella, wilted kale & bacon, shaved parmesan,  
and light drizzled shiitake oil

20

**DIAVOLA**

A fiery Calabrian pepper and tomato based pizza topped with pickled jalapeños,  
hot salami and mozzarella, finished with mango and roasted habanero drizzle

21

**MUSHROOM**

Beech, oyster and enoki mushrooms, Fior di Latte and house-made tomato sauce,  
finished with shiitake oil

20

**VEGAN MUSHROOM**

Beech, oyster and enoki mushrooms with pickled and grilled asparagus on a  
cauliflower Alfredo sauce base, finished with arugula and shiitake oil

21

**PARKWOOD PESTO**

Goat cheese, grilled zucchini, roasted red peppers and diced tomato with kale  
arugula pesto. (Nut free and can be vegan)

22

**AZTEC BBQ CHICKEN**

In-house BBQ sauce base with seasoned chicken and mozzarella. Finished with  
green onions BBQ sauce and creme fresh drizzle

22

### PIZZA DIP FLIGHT

Choose 4: Marinara, Rosemary black pepper aioli, House garlic, Chipotle, Buttermilk ranch, Mac sauce, Mango habanero or Honey mustard

9

### MAINS

#### DOUBLE STACK PARK BURGER

Toasted brioche bun, arugula and two tender 3 oz patties stacked with aged cheddar, topped with house-made sauce

Served with a choice of house salad or sweet potato chips

21

#### BUTTERMILK FRIED CHICKEN SAMMY

Seasoned, twice-tossed chicken thighs deep fried golden brown, topped with a creamy crunchy coleslaw, sliced tomato and house buttermilk ranch sauce, on a toasted brioche bun. Served with a choice of house salad or sweet potato chips

22

**\*\*\*Upgrade your side to soup, kale caesar or grilled vegetable salad\*\*\***

2.5

#### DELUXE SOUTHWEST MAC & CHEESE

Mac & Cheese with sautéed red onion, shallots, roasted red pepper, black beans, grilled corn, chipotle pepper and garlic, topped with bread crumbs and parsley

23

(Plain Mac & Cheese 18)

#### MUSHROOM FORAGER

Seasoned cooked lentils layered under a roasted squash steak, topped with pan-fried mushroom, garlic, butter, herbs and wine.

Served with Rising Sun naan

25

### SALADS

#### PARKWOOD KALE CAESAR SALAD

Wilted kale mixed with house Caesar dressing, bacon and parmesan, topped with Hickory Sticks

Small 10 Large 15

\*Add chicken thigh to make it a meal

3

#### GRILLED VEGETABLE SALAD WITH HALLOUMI

Grilled asparagus, red pepper, zucchini and halloumi with an olive oil, lime juice and sumac vinaigrette, on mixed greens

Small 12

Large 18

## **KIDS**

### **HUMMUS**

House-made chickpea and oven-roasted carrot hummus served with naan  
9

### **GRILLED CHEESE**

Cheddar on Rising Sun bakery bread  
9

(served with house salad or sweet potato chips 13)

### **BURGER**

3 oz patty on toasted brioche bun with cheddar cheese  
9

(served with house salad or sweet potato chips 13)

\*\*\*Upgrade your side to soup, kale caesar or grilled vegetable salad\*\*\*  
2.5

### **DRINKS**

pop 2.25    milk/chocolate milk; sm 2.65    lg 4.45    juice 2.65

## **DESSERT**

### **APPLE BUTTERSCOTCH CUP**

A butterscotch whipped pudding layered between a whipped cream topping and a spiced apple-pecan base (GF)

10

### **CAKE SLICE OF THE DAY**

Ask your server

10

## GLUTEN FRIENDLY\* OPTIONS

*\* Parkwood is pleased to offer a variety of gluten-free options on our menu.  
**We are not a gluten-free restaurant** and cannot ensure that cross contamination will never occur. We have processes in place to minimize this, but with pizza production there is unavoidably gluten in the air and on our work surfaces.*

*NOTE: Some items are cooked in the same fryer used for breaded products.  
We do not have a gluten free pizza*

### SOUP

Gluten-free, dairy-free vegetable soup  
8

### SALADS

#### PARKWOOD KALE CAESAR SALAD

Wilted kale mixed with house Caesar dressing, bacon and parmesan,  
topped with Hickory Sticks

Small 10

Large 15

\*Add chicken thigh to make it a meal

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#### GRILLED VEGETABLE SALAD WITH HALLOUMI

Grilled asparagus, red pepper, zucchini and halloumi with an olive oil, lime juice  
and sumac vinaigrette, on mixed greens

Small 12

Large 18

### APPETIZERS

#### MAPLE BOURBON BRUSSELS (fryer\*)

Brussels sprouts fried till golden and tossed with bacon bits, toasted pecans,  
crunchy apple slices and rehydrated golden raisins, served over yogurt.

18

#### LOADED CAMPSIDE POTATO (fryer\*)

With crème fraîche, charred cherry tomatoes, green onions and bacon crumbs.  
A thinly layered potato dish baked then fried crispy to achieve the perfect crust

15

#### GLUTEN FREE ROASTED CARROT HUMMUS

House-made chickpea and oven-roasted carrot hummus with a toasted pecan crumble,  
topped with sweet tamari sauce. Served with cucumber sticks

12

#### SWEET POTATO CHIPS (fryer\*)

Hand-cut sweet potato chips served with spicy chipotle mayo

7.5

## **MAINS**

### **GLUTEN-FREE MUSHROOM FORAGER**

Seasoned cooked lentils layered under a roasted squash steak, topped with pan-fried mushrooms, onions, garlic, herbs and wine.

24

## **VEGAN OPTIONS**

### **SOUP**

Gluten-free, dairy-free vegetable soup

8

### **VEGAN MAPLE BOURBON BRUSSELS**

Brussels sprouts fried till golden and tossed with toasted pecans, crunchy apple slices and rehydrated golden raisins

\*\*\*shareable size\*\*\*

16

### **MUSHROOM FORAGER**

Seasoned cooked lentils layered under a roasted squash steak, topped with pan-fried mushrooms, garlic, herbs and wine.

Served with Rising Sun naan

25

### **VEGAN MUSHROOM PIZZA (not GF)**

Beech, oyster and enoki mushrooms with pickled and grilled asparagus on a cauliflower Alfredo sauce base, finished with arugula and shiitake oil

20

### **VEGAN PARKWOOD PESTO PIZZA (not GF)**

Grilled zucchini and roasted red peppers with kale arugula pesto (nut free)

18

# COCKTAIL MENU

## PARKWOOD COCKTAILS

Sours can be made vegan

### NEW YORK SOUR

Rye whiskey or Bourbon, fresh lemon juice, simple syrup, red wine, egg white

14

### THE FRENCH GIMLET

Gin, lime juice, Saint Germain

13

### THE SOUR EMPRESS

Empress gin, fresh lemon juice, simple syrup, egg white

15

### THE EMPRESS

Empress gin, tonic

11

### ELDERFLOWER COSMO

Vodka, Saint Germain, fresh lime juice, cranberry

13

### ESPRESSO MARTINI

Espresso, Kahlua, vodka, vanilla syrup, salt

15

## CLASSIC COCKTAILS

### OLD FASHIONED

Bourbon, sugar, bitters

13

### NEGRONI

Gin, Campari, Sweet Vermouth

13

### MANHATTAN

Whiskey, Sweet Vermouth, bitters

13

### APEROL/CAMPARI SPRITZ

Aperol or Campari, Prosecco, Soda

12

### BAR RAIL

8

### CIDER

Coffin Ridge Forbidden Cider: Dry or Pink

9

**\*all prices are plus HST**

## **WHITE WINE**

### **Cave Spring Chardonnay Dolomite**

Grown along the gentle slopes of the Beamsville Bench vineyard, this Chardonnay bears the mark of its origins. The calcareous clays of the site contribute to the rich texture and stony nuances that are the wine's hallmark.

5oz glass 11 8 oz glass 16 bottle 40

### **La Delizia Pinot Grigio**

Bright, straw yellow with hints of copper. Medium-bodied and dry with upfront fruit flavours. Nicely balanced with moderate intensity.

5oz glass 10.5 8oz glass 14.5 bottle 36

## **RED WINE**

### **Sant' Andrea Primitivo Cantine Paradiso**

A blend of Nero di Troia and Primitivo, two native grapes to Puglia. Intense purple in the glass. On the nose, pronounced notes of ripe dark fruit, hints of spices and some floral notes. Palate is juicy with soft tannings and a nice acidity.

5oz glass 13.5 8oz glass 19 bottle 48

### **Cedar Rock Vineyards**

A Cabernet Sauvignon from California. Medium bodied with layers of soft red fruit, warm spice and toasty oak.

5oz glass 12.5 8oz glass 14.5 bottle 45

### **R8 Wine Co.**

The nose opens with aromas and flavours of ripe red fruit and spice. Refreshing acidity and polished, structured tannins provide the backbone of this full-bodied Cabernet

bottle only 52

## **ROSE**

### **L'Orangerie Pays D'OC**

A blend of Syrah, Merlot, Grenache and Cinsault grapes grown in the South of France, this light rose wine is dry with lively flavours of fresh strawberries and cherries.

5oz glass 10 8oz glass 14 bottle 35

## **BEER**

Black Bellows: Whitbier with Elderflower, Big Buck IPA, Saison, Lager. Creemore Lager, Steamwhistle Pilsner, Fat Tire Amber Ale, Beaus Lug Tread Lager, Guinness, Waterloo Radler Grapefruit

### **DRAUGHT**

Steam Whistle and Fat Tire 20 oz  
8.85

## **NON ALCOHOLIC**

### **BEER**

Corona Sunbrew, Heineken, Budweiser Zero

6

### **NON ALCOHOLIC COCKTAIL**

ATYPIQUE Amaratto Sour, Spiced Rum & Cola, Spritz

6