

PARKWOOD

MENU



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.

SHARING + SMALL PLATES

NOTE: Deep fryer is shared with foods that contain gluten

SOUP OF THE DAY 8

ask your server for details

SWEET POTATO CHIPS **V** **GF** 7.5

hand-cut, served with spicy chipotle mayo

ROASTED CARROT HUMMUS **V** **GFA** 12

house-made chickpea & roasted carrot hummus topped with pecan crumble & sweet tamari drizzle served with Rising Sun Bakery naan & cucumber

BOON BAKERY GF BREAD....3

LOADED CAMPSIDE POTATO **GF** 16

thinly layered potatoes cooked in bacon fat baked then fried crispy, topped with crème fraîche, charred cherry tomatoes, bacon crumb, scallions

MAPLE BOURBON BRUSSELS SPROUTS **V** **GF** 18

fried Brussels sprouts, bacon crumb, toasted pecans, crunchy apple slices, rehydrated golden raisins, served over yogurt (can be made vegan)

PARKWOOD KALE CAESAR SALAD **GF**

massaged kale, house Caesar dressing, bacon crumb, parmesan, hickory sticks SM 12 / LG 15

ADD CHICKEN....3

GRILLED VEGETABLE SALAD **V** **GF**

grilled asparagus, red pepper, zucchini & halloumi, mixed greens, lime sumac vinaigrette SM 12 / LG 15

(can be made vegan)

PARKWOOD HANDHELDS

Handhelds include a side of sweet potato chips or mixed greens

UPGRADE SIDE to soup, kale Caesar or grilled vegetable salad....2.50 BOON BAKERY GF BUN....3

DOUBLE STACK PARK BURGER **GFA** 22

two tender 3oz Canadian prime beef patties, aged cheddar, toasted brioche bun, arugula, house burger sauce

BUTTERMILK FRIED CHICKEN SANDWICH 23

seasoned, twiced tossed fried chicken thighs, toasted brioche, creamy crunchy coleslaw, sliced tomato, house buttermilk ranch

V = Vegetarian/Vegan Option Available

GF = Gluten Free

GFA = Gluten Free Option Available

PLEASE ADD APPLICABLE TAXES
PARTIES OF 6+ ARE SUBJECT TO
18% AUTOMATIC GRATUITY

MAINS

DELUXE SOUTHWEST MAC & CHEESE **V** 23

cavatappi, cheddar, monterey jack, red onion, shallots, roasted red pepper, black beans, grilled corn, chipotle pepper, garlic, bread crumbs, parsley

PLAIN MAC & CHEESE **V** 18

cavatappi, cheddar, Monterey jack, bread crumbs

MUSHROOM FORAGER **V** **GFA** 25

roasted squash steak, lentils, sautéed mushrooms, garlic, butter, herbs, and white wine, served with Rising Sun Bakery naan Boon Bakery GF Bread....3

PARKWOOD HAND-CRAFTED PIZZAS (12")

No substitutions/custom builds

FEATURE PIZZA OF THE WEEK

ask your server for details

PEPPERONI 19

house-made tomato sauce, pepperoni, mozzarella, hot honey drizzle

MARGHERITA **V** 18

house-made tomato sauce, fior di latte, fresh basil

HAWAIIAN 20

house-made tomato sauce, grilled ham, mozzarella, thinly sliced pineapple

PARKWOOD PESTO (NUT FREE) **V** 22

house-made arugula pesto, goat cheese, grilled zucchini, roasted red peppers, diced tomato

vegan option with mushroom replaces goat cheese

DIAVOLA 21

Calabrian pepper & tomato sauce, pickled jalapeños, hot salami, mozzarella, mango & roasted habanero drizzle

WAY NORTH of BROOKLYN KALE & BACON 20

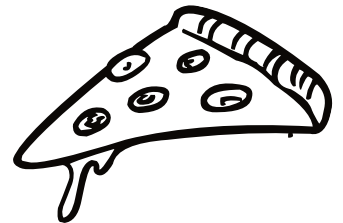
garlic oil base, kale, bacon, shaved parmesan, light shiitake oil drizzle

MUSHROOM **V** 20

beech, enoki & oyster mushrooms, house-made tomato sauce, fior di latte, shiitake oil drizzle

AZTEC BBQ CHICKEN 22

house-made bbq sauce, seasoned chicken, mozzarella, green onions, crème fraîche drizzle



PIZZA DIP FLIGHT 9

choose 4: house garlic, rosemary & black pepper aioli, chipotle, buttermilk ranch, mac sauce, mango habanero, honey mustard, parkwood heat

or 2.50 each

KIDS

CARROT HUMMUS **V** 10

served with Rising Sun Bakery naan & cucumbers

CHEESE PIZZA **V** 16

house-made tomato sauce, mozzarella

CHEESE BURGER **GFA** 9

3oz Canadian prime beef patty, aged cheddar, toasted brioche bun

GRILLED CHEESE **GFA** 9

Rising Sun Bakery bread, aged cheddar

Make handhelds a combo with a choice of sweet potato chips or mixed greens....12 BOON BAKERY GF BUN....3

DRINKS

POP 2.25

JUICE 2.65

SHIRLEY TEMPLE 5.30

MILK SM 2.65 LG 4.45

CHOCOLATE MILK SM 3.65 LG 4.65

DESSERTS

FEATURE DESSERT 11

ask your server for details

PEANUT BUTTER CHEESECAKE **GF** 11

with fudge brownie pieces & topped with almonds

PARKWOOD BY HEARTWOOD



DRINK MENU

PARKWOOD COCKTAILS

THE FRENCH GIMLET 13
gin, lime, elderflower liqueur

VANILLA BEAN ESPRESSO MARTINI 15
vodka, kahlua, vanilla bean syrup,
heartwood home espresso, aquafaba,
cocoa bitters, maldon salt

TEQUILA NOT SO SOUR 14
tequila reposado, fresh orange,
cinnamon, citrus syrup, aquafaba,
angostura bitters

THE EMPRESS G&T 11
empress gin, tonic, grapefruit bitters

CAMPSIDE CHIPOTLE CAESAR 15
tajin rim, vodka, chipotle adobo purée,
worcestershire, horseradish,
dill pickle juice, salt & pepper

CLASSICS

OLD FASHIONED 14
bourbon or whisky, sugar, angostura bitters, orange oil

NEGRONI 14
gin, campari, sweet vermouth, orange oil

MANHATTAN 14
whisky, sweet vermouth, angostura bitters, amarena cherry

APEROL/CAMPARI SPRITZ 14
aperol or campari, prosecco, soda

DAIQUIRI 13
white rum, cane sugar syrup, lime

SOURS

(Can be made vegan)

NEW YORK SOUR 14
whisky or bourbon, lemon,
cane sugar syrup, egg white,
red wine float

THE SOUR EMPRESS 15
empress gin, lemon, cane sugar syrup,
egg white

SOTO SOUR 14
white rum, blue curaçao, cointreau,
lemon, egg white, red wine float

BOSTON SOUR 13
whisky or bourbon, lemon,
cane sugar syrup, egg white,
angostura bitters

APEROL GIN SOUR 14
aperol, gin, lemon, citrus syrup,
orange bitters, egg white

PLEASE ADD APPLICABLE TAXES

WINE

WHITE WINE

CAVE SPRING CHARDONNAY DOLOMITE

VQA

Extra dry, medium-bodied, balanced acidity with soft vanilla and spice on the finish.

5oz 11 | 8oz 15 | bottle 40

LA DELIZIA PINOT GRIGIO

FRIULI-VENEZIA GIULIA, ITALY

Medium-bodied and dry with upfront fruit flavors. Nicely balanced with moderate intensity.

5oz 10.5 | 8oz 14.5 | bottle 36

COFFIN RIDGE RESURRECTION ROSÉ

ANNAN, ONTARIO

Off-dry with Flavors of blood orange, clementine, strawberries & freshly crushed cranberries

5oz 12 | 8oz 16 | bottle 46

BEER CANS

BLACK BELLOWS

White Whitbier with Elderflower

Big Buck IPA

Crop Top Saison

El 9 Wye Helles Lager

Light Lager

8

CREEMORE LAGER

8

BEAUS LUG TREAD LAGER

8

GUINNESS DRAUGHT STOUT

8

SIDE LAUNCH PASSIONATE SOUR

8

CIDER

COFFIN RIDGE

Forbidden Dry

Forbidden Pink (Raspberry)

9

RED WINE

SANT' ANDREA PRIMITIVO CANTINE PARADISO

PUGLIA, ITALY

Dry, full-bodied, with notes of ripe dark fruit, hints of spices, and some floral notes.

Pairs well with pizza!

5oz 13.5 | 8oz 17.5 | bottle 49

CEDAR ROCK VINEYARDS CABERNET SAUVIGNON

CALIFORNIA

Medium-bodied, the palate shows layers of soft red fruit, warm baking spice, and toasty oak.

5oz 13 | 8oz 17 | bottle 48

R8 WINE CO CABERNET SAUVIGNON

CALIFORNIA

Full-bodied, notes of ripe red fruit and spice, polished yet vibrant tannins.

bottle 52

DRAUGHT

STEAMWHISTLE PILSNER

10

FAT TIRE AMBER ALE

10

NON-ALCOHOLIC

BEER

6

heineken zero

budweiser zero

corona sunbrew

ATYPIQUE COCKTAILS

6

amaretto sour

spiced rum & coke

spritz