



SOCIAL CLUB

Most menu items can be made vegan and gluten free. Please let your server know of any allergies.

ALL DAY BRUNCH

Bubble Waffles

- Dippers **\$10**
w/ assorted dipping sauces
- Chikn & Waffles **\$15**
Buttermilk waffles w/ plant based fried "Chikn" & maple syrup

Mini Quiches \$6

3 seasonal handheld quiches. Choose from meat lovers', vegetarian, vegan, or a mix of all 3

Toast To Elvis \$8

2 toasted baguettes w/ peanut butter, brûléed bananas, & Millionaire's bacon

Chilaquiles \$12

Eggs, peppers, beans, & cheese smothered tortilla cake w/ a side of house made salsa, avocado, & Pico de Gallo

Carrot "Lox" Plate \$15

Plant based lox w/ 4 pretzel bagel halves, capers, cream cheese, pickled onions, & dill

Jersey Brunch \$13

2 pork roll, egg, & cheese pretzel bun sliders w/ Old Bay fries

SIDES

Brûléed Grapefruit \$5

Halved grapefruit w/ crystalized raw sugar & fresh ginger

Old Bay Fries \$5

Straight cut fries coated with savory Old Bay seasoning

"The Extras"

Side of Millionaire's or plant based bacon, pork roll, egg, or "lox" **\$3**
Bubble waffle or fried "chikn" **\$5**

LUNCH & DINNER

Add a side of Old Bay fries, 4 bean salad, or cup of soup for \$5

2 Pretzel Bun Sliders

- Philly Cheesesteak
w/ Peppers, Onions & Cheese **\$16**
Plant Based Philly **\$15**
- BBQ Pulled Pork
w/ Jalapeño Pineapple Slaw **\$17**
Plant Based BBQ **\$16**
- Chickpea Meatloaf w/ Cheese **\$15**

Watermelon Poke \$11 / \$17

Served w/ jasmine rice, avocado, onion, cilantro, & chilli sauce

Build Your Own Salad \$14

Make It a Wrap! \$15

Mixed greens with your choice of 7 toppings: Seasonal veggie, spicy pepper, pickled quail egg, hearts of palm, croutons, cucumber, carrot, beet, chickpea, sunflower seeds, seasonal fruit, fried onion

Add beef, chicken, or millionaire's / plant based bacon \$5

Soup Shooters & Grilled Cheese

Sammies \$13

3 seasonal soup shooters & gooey grilled cheese wedges

Jacked Up Popcorn "Chikn" \$10

Cornmeal breaded & fried jackfruit pieces w/ your choice of 3 sauces

Mushroom Pomegranate Toast \$12

Seasonal mushrooms, pomegranate, balsamic sauce, thyme, & rosemary

Chickpea Meatloaf \$17

Hearty, plant based meatloaf w/ fried onions served with Old Bay fries & a side of soup

Garden Bruschetta \$12

Seasonal bruschetta with avocado & cream cheese spread, micro greens, balsamic reduction, & applewood smoked sea salt

QUICK BITES

- Candied Pink Popcorn **\$6**
- Garlic Rosemary Olives **\$5**
- 3 Bavarian Pretzels w/ Nacho Sauce **\$7**

#JUSTJOINEDTHECLUB
www.4thstreetsocialclub.com

Instagram @4thstreetsocialclub
facebook.com/4thstreetsocialclub
Mon & Wed 11am-8pm
Tues- Closed
Thurs-Sat 11am-10pm
Sun 10-7pm



Find Us On **GRUBHUB**

Consuming raw or undercooked meat and eggs could increase your chances of food borne illness

COCKTAILS

Most cocktails can be made
"Free Spirited" without alcohol

About Thai'm

Sabe vodka, Thai tea, coconut milk, and fresh mint

Fall Fashioned \$10 for one

Sabe Copper Bourbon with burnt orange, brown sugar, and rosemary

Ginny's Garden \$10

Sabe Botanical Gin, botanical simple syrup of mint, rosemary, and lemon balm, tonic and fresh lime

There's A Kay In California \$11

Sabe Vodka, fresh ginger simple syrup, lime juice, and soda water garnished with fresh and candied ginger and lime on the side

Death By Coffee \$15

Cold brew Death Wish Coffee with Sabe Copper Bourbon, cinnamon simple syrup and oak milk

4th Street Margarita \$10

Sabe Blanco Tequila and fresh squeeze lime and orange juice garnished with Cyprus black lava salt. Served Up.

Bloody Hell \$12

Sabe Jalapeño Wasabi Vodka with our House Bloody mix with, tons of garnishes, and candied bacon

FLIGHTS \$26

Michelada Tasting

Pitcher of Modelo with 6oz each of the Peachy Keen, So Jersey, and Hot Headed mixes with garnishes

Design Your Own Mimosa

Bottle of French champagne with 6oz each of the 'Rita, fresh squeezed OJ, and Lavender Lemonade juice with garnishes

DESSERTS

Chocolate Peanut Butter Mousse \$13

Vegan chocolate and peanut butter silken tofu "mousse" with salted peanuts

Pink Candied Popcorn \$5

Sweet and addictive, this old fashioned pink popcorn is one of our favorites!

Tiramisu \$12

Vegan tiramisu made with silken tofu and Death Wish coffee soaked Biscoff cookies