

BRUSCHETTA | 15

Served on Local, Fresh Toasted Sourdough
Choice Of Three Flavors

FINNOCHIONA & PESTO
SPINACH ARTICHOKE & WHITE CHEDDAR
FIG JAM, BRIE, & APPLE
TOMATO & MOZZARELLA
SWEET & SPICY PEPPER JAM & CREAM CHEESE

BOARDS

CHEFS BOARD 29.5
Chefs Selection of Meats & Cheeses, Fruit, Nuts,
House Pickled Veggies, Select Jams, Local Fresh
Toasted Sourdough

CHEESE & FRUIT BOARD 25
Chefs Selection of Cheeses, Candied Walnuts,
Fruit, House Pickled Vegetables, Select Jams,
Local Fresh Toasted Sourdough

SALADS

ADD +CHICKEN +STEAK* +SHORTRIB | +8

WEDGE | 13
Iceberg | Bleu Cheese Crumbles | Bacon
Heirloom Tomato | Pickled Onion |
Bleu Cheese Dressing

CEASAR | 12
Romaine | Shaved Parmesan | House Made
Croutons | Cesar Dressing

CRANBERRY FETA | 13
Mixed Greens | Candied Walnuts | Dried
Cranberries | Green Apple | Feta |
Blackberry Vinaigrette

FIG & PEACH | 14
Spinach | Dried Figs | Fresh Peaches
Almonds | Avocado | Goat Cheese |
Lemon Vinaigrette

SPINACH PASTA SALAD | 13
Cavatappi | Spinach | Mushrooms | Tomato |
Feta | Pesto | Lemon Vinaigrette

AHI POKE BOWL* | 15
Carrot | Cucumber | Avocado
Mixed Greens | Won Ton Chips |
Ponzu Dressing

SHARED PLATES

SHORT RIB TACOS | 15
Cilantro Slaw | Pickled Onion | Cotija |
Corn Tortilla

BLACKENED FISH TACOS* | 15
White Fish | Adobo Slaw | Chipotle Cream |
Corn Tortilla

STEAK SLIDERS* | 15
NY Strip | Creamy Horseradish | Caramelized
Onion | Crispy Onion

PORK SLIDERS | 15
Carolina Pork | Cilantro Slaw | Pickles |
Crispy Onion

SOCIAL WINGS | 14
Golden BBQ | Buffalo | Asian Caramel |
Lemon Pepper Dry Rub

FISH & CHIPS | 15
Panko Fried White Fish | House Made Tartar
Sauce | French Fries

EDAMAME | 12
Sea Salt Or Asian Caramel

SIDE HUSTLE FRIES | 10
Golden BBQ | Spicy Ketchup | Chipotle Ranch

SZECHUAN GREEN BEANS | 10
Sauteed Green Beans | Szechuan Sauce

GOUDA MAC & CHEESE | 13
Cavatappi | Gouda | Parmesan | White Cheddar
Chicken +8 | Short Rib +8 | Bacon +4 | Spinach +4

SPINACH & ARTICHOKE DIP | 13
Sun Dried Tomatos | Artichokes | White
Cheddar | Naan Bread

HUMMUS | 13
Carrots | Celery | Cucumber |
Roasted Garbanzo Beans | Naan Bread

WHIPPED FETA DIP | 14
Fried Artichokes | Toasted Sesame Seeds |
Hot Honey |

BRUSSELS SPROUTS | 13
Lemon Vinaigrette | Pomegranate Seeds | Feta

HANDHELDS

Comes with Fries or Side Salad

BURGERS

Avocado +3 | Egg* +2 | Mushroom +3 | Beyond Patty +6

SOCIAL* | 16
Bacon | Caramelized Onion | Swiss |
Arugula | House Aioli

CLASSIC* | 15.5
LTO | Sharp Cheddar | House Pickles | Herb Aioli

FRIED CHICKEN SANDWICH

Avocado +3 | Egg* +2 | Bacon +4

HONEY BEE | 15.5
Whipped Maple Butter | Hot Chili Infused Honey

BUFFALO | 16
Bleu Cheese Crumbles | Buffalo Sauce | Lettuce

ASIAN | 16
Asian Caramel Sauce | Cilantro Slaw

LOADED GRILLED CHEESE | 15
Welsch Cheddar | White Cheddar | Sharp Cheddar |
Bacon | Tomato | Local Fresh Sourdough Bread
Short Rib +8

REUBEN PANINI | 15
Corned Beef | Sauerkraut | Swiss | Thousand Island |
Fresh Marble Rye

CUBANO PANINI | 15.5
Mojo Pork | Ham | Swiss | House Pickles | Dijonnaise
| Local Fresh Sourdough Bread

FARMER PANINI | 15.5
Swiss | Avocado | Spinach | Artichoke | Mushroom |
Roasted Tomato | House Pesto | Local Fresh Sourdough
Bread

TURKEY CROISSANT | 15
Hickory Smoked Turkey | Bacon | Swiss | Arugula |
Green Apple | Cranberry Chutney | Spicy Mustard |
Fresh Croissant

DESSERT | 9

SEASONAL CAKE
BREAD PUDDING DONUTS
CHOCOLATE CHIP COOKIE SKILLET

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.

WHITES

- ALBERTONI CHARDONNAY | Classic Chardonnay | Smooth Finish | 9/25
SINGING TREE CHARDONNAY | Lightly Oaked | Citrus | Melon | 13/40
CHLOE PINOT GRIGIO | Italy | Fruit & Floral Aromas | 12/36
WAIRAU RIVER SAUV BLANC | Marlborough | Tropical Fruit | 11/32
SAINT M REISLING | Germany | Apple | Melon | Citrus | 11/32

BUBBLES & BLUSH

- GAMBINO PROSECCO | Italy | Dry | Pleasantly Smooth | 9/25
LA PERLINA MOSCATO | Sweet | Exotic Fruits | Peach | 12/36
DIORA ROSE | Monterey | Dry | Cherry & Strawberry | 11/32
COTE MAS ROSE | Sparkling | Honeysuckle | Peach | 13/40

REDS

- ALBERTONI CABERNET SAUV | Jammy | Hint of Oak | Soft Finish | 9/25
ALBERTNOI MERLOT | Red Velvet & Crimson Hues | Wildberry | 9/25
PIATELLI MALBEC | Argentina | Plum | Velvety Finish | 12/36
NIELSON PINOT NOIR | California | Black Cherry | Smooth | 13/40
IF YOU SEE KAY RED BLEND | Paso Robles | Cherry | Cedar | 13/40
DRUMHELLER CABERNET SAUV | Columbia | Berry | Velvety | 11/32
CLINE SEVEN CABERNET SAUV | North Coast | Plum Jam | Mocha | 13/40



DAILY SOCIAL HOUR

2PM - 5PM

SATURDAY & SUNDAY

BRUNCH 8AM - 2PM



SOCIAL LIBATIONS | 13

HEPBURN

Espresso Vodka | Kahlua | Irish Cream | Shaken
TRY SOCIAL SIZE MARTINI SERVES 4-6 | 50

SINATRA

House Bourbon | Lucano Amaro |
Fresh Lemon | Strawberry

PRESLEY

Malfy Blood Orange Gin | Barrow's
Ginger Liqueur | Fresh Lemon |
House Simple syrup

MONROE

Green Tea Infused Vodka | Peach
Liqueur | Fresh Lemmon | Ginger

BRANDO

Mount Gay Black Barrel Rum |
Clement Coconut | Fresh Lime |
Pineapple

BARDOT

Absolut Citron Vodka | Raspberry
Liqueur | Triple sec

CHAPLIN

Blanco Tequila | Elderflower
Liqueur | Fresh Lemon | Blueberry

BOGART

Woodford Reserve Bourbon | Orange
Bitters, Luxardo Cherry

DEAN

Gluten Free Vodka | St George
Spiced Pear Liqueur | Fresh Lime |
Cranberry

DRAFT | 6.5

FIRESTONE WALKER 805 | BLONDE | 4.7% | 20 IBU

STELLA ARTOIS | CLASSIC BELGIAN LAGER | 5% | 24 IBU

FOUR PEAKS KILTIFTER | SCOTTISH-STYLE AMBER ALE | 6% | 21 IBU

ROTATING IPA | ASK YOUR SERVER | IT'S FUN TO TRY SOMETHING NEW

ROTATING HEFEWEIZEN | ASK YOUR SERVER | WHEAT BREW

SEASONAL | ASK YOUR SERVER | WHATEVER IT IS... ITS DELICIOUS

BOTTLED & CANNED

COORS LIGHT | 4.5 BUD LIGHT | 4.5 MICHELOB ULTRA | 4.5

BLUE MOON | 5 MODELO | 5 HEINEKEN 0 | 5

GUINNESS | 5.5 PAPPAGO ORANGE | 5.5 JUICY JACK | 5.5

WOODCHUCK CIDER | 5.5 WHITE CLAW | 5.5 RANCH WATER | 5.5