Welcome to Sanctuary Social

Where Friends Gather & Memories Are Made

At Sanctuary Social, we believe every gathering deserves exceptional food and genuine hospitality. From our slow-smoked barbecue and handcrafted flatbreads to fresh salads, signature burgers and scratch-made specialties, every dish is prepared with quality ingredients and served with pride.

Our signature Wagyu Brisket, pulled pork, airline chicken breast and wings are slow-smoked daily over hardwood in our classic charcoal smoker, creating bold, unforgettable flavor. Whether you're joining us for lunch, dinner, cocktails or simply relaxing with friends, we're honored to have you as our guest.

HAPPY HOUR

Tuesday–Friday • 3:00 PM–6:00 PM

$1 Off all beers, seltzers, wine purchases & Quick Bites.

10% Off all liquor, handcrafted cocktails & mocktails.

Sanctuary Snack Board — $28 *(Save $4)*

QUICK BITES

Need something fast? Our Quick Bites are prepared for speedy service so you can spend less time waiting and more time enjoying great food, cocktails and conversation.

Sanctuary Snack Board (Serves 3–4) — $32

A curated selection of pepperoni, summer sausage, sharp white cheddar, pimento cheese, roasted almonds, cornichons, assorted crackers, pretzel crisps and habanero bacon jam 🌶.

Buffalo Chicken Dip — $12

A creamy blend of chicken, buffalo sauce and cheeses, drizzled with ranch, topped with green onions and served with crispy corn tortilla chips. 🌶

Smoked Spinach & Artichoke Dip — $12

A rich blend of spinach, artichokes, onions and cheeses, slow-smoked in our classic charcoal smoker and served with crispy corn tortilla chips.

Chips & Pineapple Salsa — $7

Fresh pineapple, red onions, red peppers, jalapeño, cilantro and lime juice, served with crispy corn tortilla chips.

***20% automatic gratuity**

will be added to parties of 8 or more.

Please inform your server of any food allergies.

While we take precautions, our kitchen handles common allergens and cross-contact may occur.

The Kitchen

SHAREABLES

SANCTUARY FAVORITE

House-Smoked Chicken Wings

Slow-smoked jumbo chicken wings, oven-finished for crispy skin. Served with celery and your choice of ranch or bleu cheese dressing.

> **6 Wings** $12 • **12 Wings** $22
> **Choose your wing sauce:** bourbon bbq, carolina mustard, creamy parmesan, buffalo garlic

Apple & Onion Goat Cheese Sourdough — $14

Sourdough spread with garlic butter and griddled, topped with creamy goat cheese, warm caramelized onions and finely diced apples, finished with a touch of hot honey.

Garlic Cheese Bread — $14

Flatbread crust, mozzarella, garlic butter and basil, served with red sauce & house-made ranch for dipping.

SOUP & SALADS

> All dressings are house-made: ranch, red wine vinaigrette, balsamic vinegar & olive oil, bleu cheese, creamy parmesan and caesar. • Elevate Any Entrée Salad: Grilled Chicken +$9 • Grilled Salmon Filet +$16 • Pulled Pork +$4 • Smoked Wagyu Brisket +$8 • Bacon +$3 • Plant-Based Burger +$11

White Bean Chicken Chili — $7/$10

Chicken, northern white beans, tomatoes, corn, red onions, peppers and our special seasoning blend. Served with corn tortilla chips. Choose a cup or a bowl.

House Salad — $6/$13

Choose a side or entrée. Mixed greens with craisins, sesame sticks, tomatoes and red onion, served with your choice of house-made dressing.

Caesar Salad — $6/$13

Choose a side or entrée. Crisp romaine tossed with parmesan, red onion and croutons, served with our house-made caesar dressing.

Sanctuary Wedge — $10

A crisp iceberg wedge topped with bacon, grape tomatoes and red onion, finished with house-made bleu cheese dressing.

Caprese Salad — $10

Mixed greens layered with fresh mozzarella, roma tomatoes and basil, finished with olive oil and balsamic glaze.

ENTRÉES

SIGNATURE ENTRÉES

Each Signature Entrée is served with one Classic Addition, one Premium Addition, Jalapeño Cheddar Cornbread and your choice of signature sauce.

Smoked Wagyu Brisket — **$27 / $39**
3 or 6 oz. of our slow-smoked Wagyu Brisket, tender and richly flavored.

Grilled Salmon Filet — **$30**
Salmon filet seasoned and grilled to order.

Smoked Airline Chicken Breast — **$31**
Airline chicken breast slow-smoked over hardwood for a tender, savory finish.

Grilled Chicken Breast — **$23**
Seasoned chicken breast grilled to order.

Slow-Smoked Pulled Pork — **$22**
6 oz. Slow-smoked pulled pork, tender and full of hardwood-smoked flavor.

COMFORT FAVORITE

Homestyle Pot Roast — **$26**
Slow-braised chuck roast served over house-made garlic & pepper skin-on mashed potatoes and rich beef gravy, seasonal vegetables and Jalapeño Cheddar Cornbread.

CLASSIC ENTRÉES

Cajun Alfredo — **$16**
Fettuccine pasta with Cajun alfredo sauce, sautéed peppers and onions.

Loaded One Pounder — **$10**
Our one-pound baked potato loaded with butter, sour cream, scallions, cheddar jack cheese & bacon. Available after 3:00 PM.

Hot Honey Harvest Bowl — **$16**
Brown rice topped with seasonal vegetables, roasted peppers & onions, grape tomatoes, roasted pepitas, and finished with our signature hot honey glaze.

Smokehouse Bowl — **$16**
Brown rice topped with red peppers, red onions, mozzarella, cilantro and habanero bacon jam.

> **Add Protein to Any Classic Entrée:** Grilled Chicken +$9 • Grilled Salmon Filet +$16 • Pulled Pork +$4 • Smoked Wagyu Brisket +$8 • Bacon +$3 • Plant-Based Burger +$11
> Add any **Classic Addition +$3** • Add any **Premium Addition +$4**

CLASSIC ADDITIONS

Garlic & Pepper Skin-on Mashed	**$4**
Jalapeño Cheddar Cornbread	**$4**
Seasonal Vegetable	**$4**
Cole Slaw	**$4**

PREMIUM ADDITIONS

House or Caesar Side Salad	**$6**
House Mac & Cheese	**$6**
Roasted Brussel Sprouts & Creamy Parm	**$6**
Potato Bombs	**$6**

HANDHELDS

Served with Classic Potato Chips & Slaw or your choice of one Classic Addition. Upgrade to a Premium Addition +$2. Gluten-Free Bun available for an additional cost.

Smoked Wagyu Brisket Sandwich **$19**
Smoked Wagyu Brisket, sautéed peppers & onions, provolone cheese and house horseradish cream on a toasted potato bun.

Slow-Smoked Pulled Pork Sandwich **$16**
Slow-smoked pulled pork, classic slaw and your choice of BBQ sauce on a toasted potato bun.

Club Sandwich **$17**
Turkey, Swiss cheese, bacon, lettuce, tomato and mayo on toasted sourdough.

Grilled Chicken Sandwich **$17**
Grilled chicken breast with lettuce, tomato and garlic aioli on a toasted potato bun.

Loaded Wagyu Brisket Wrap **$19**
Smoked Wagyu Brisket, mac n cheese, classic slaw and your choice of BBQ drizzle, wrapped in a flour tortilla.

Buffalo Ranch Chicken Wrap **$17**
Grilled chicken, cheddar jack cheese, lettuce, red onion, buffalo garlic sauce and ranch wrapped in a flour tortilla.

SANCTUARY FAVORITE

Sanctuary Smashburger **$18 / $24**
1/4 lb. premium beef from local Bill Finke & Sons, topped with cheddar cheese, bacon and habanero bacon jam on a toasted potato bun. Single or double patty. Plant-Based Meaty Mushroom Burger may be substituted +$4 per patty.

FLATBREADS

All flatbreads available with a classic or gluten-free crust. Add to your Flatbread any Classic Addition +$3, any Premium Addition +$4

Margherita **$16**
Red sauce, fresh mozzarella, roma tomatoes and basil.

Plain Ol' Pepperoni **$15**
Red sauce, pepperoni and mozzarella.

Smokehouse **$19**
Habanero bacon jam , smoked Wagyu Brisket, red peppers, red onions, mozzarella and fresh cilantro.

Buffalo Chicken **$17**
Buffalo and white sauce, grilled chicken, cheddar jack cheese, bacon, red onion, ranch drizzle and scallions.

Create Your Own **$17**
Signature or gluten-free crust, then layer on your favorite sauce, cheese, protein and two additional toppings.
Choose your sauce: red, buffalo garlic , white, bourbon bbq, habanero bacon jam (+$1)
Choose your cheese: mozzarella, parmesan, cheddar jack, fresh mozzarella (+$2)
Choose your protein: grilled chicken, pepperoni, bacon, pulled pork, Wagyu Brisket (+$2)
Choose your toppings: red onions, tomatoes, cilantro, basil, red peppers, pineapple salsa, green onions

SWEET TREATS

DESSERT IN A GLASS

Espresso Martini — **$13**
Wheatley Vodka, Kahlua, fresh espresso

KAA S'mores Old Fashioned — **$16**
Mash & Mallow, Three Chord KAA Blend, chocolate bitters, toasted marshmallow

Raspberry White Chocolate Martini — **$14**
Buffalo Trace Bourbon Cream, vanilla vodka, white chocolate liqueur, raspberry

S'mores Martini — **$16**
Vanilla vodka, Bailey's, white chocolate, chocolate & graham rim

Russian Coffee — **$10**
Coffee, Kahlua, heavy cream

Irish Coffee — **$10**
Irish whiskey, coffee, whipped cream, crème de menthe

Spiked Hot Chocolate — **$12**
Hot chocolate, choice of liqueur (1oz): Kahlua, Baileys, Bourbon Cream, or White Chocolate Mozart, whipped topping

DESSERTS

Crème Brûlée — **$9**
Classic vanilla bean custard with a perfectly caramelized sugar crust, finished with raspberries and whipped cream.

Decadent Brownie Sundae — **$10**
Warm chocolate brownie topped with vanilla ice cream, chocolate sauce, whipped cream and a cherry.

Ice Cream Sundae — **$7**
Vanilla ice cream topped with your choice of caramel, chocolate or strawberry sauce, whipped cream and a cherry.

Banana Pudding — **$7**
House-made Southern-style banana pudding layered with vanilla wafers and whipped cream.

Affogato — **$10**
Vanilla ice cream finished with fresh espresso.

> **Spike Your Affogato +$6** — Kahlua, Baileys, Bourbon Cream, or White Chocolate Mozart

CAFÉ MENU

ESPRESSO & COFFEE

Americano — **$3.50**
Rich espresso diluted with hot water for a full-bodied flavor.

Coffee — **$3.50**
Freshly brewed Columbian medium roast coffee, rich and aromatic, decaf or regular.

Latté — **$5.00**
A smooth blend of espresso and steamed milk, topped with light foam.

Macchiato — **$5.00**
Bold espresso marked with a dollop of frothy milk.

Espresso — **$3.50**
A concentrated shot of coffee, perfect for a quick boost.

Cappuccino — **$5.00**
Equal parts espresso, steamed milk, and foam for a creamy delight.

TEA & OTHER

Iced Tea — **$3.50**
A refreshing brewed tea served chilled, available in various flavors.

Hot Tea — **$3.50**
A selection of herbal, green, and black teas, served hot.

Hot Chocolate — **$4.50**
Rich and creamy hot chocolate topped with whipped cream.

Fountain Sodas — **$3.50**
Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Ginger Ale, Lemonade, Root Beer.

ADD-ONS

> *** Note:** The following can be added with an additional cost.

Flavors
Caramel, Cinnamon, Coconut, Dark Chocolate, Grenadine, Peppermint, Peach, Raspberry, Strawberry, Vanilla

Extras
Cane Syrup, Whipped Cream, Extra Foam, Lemon Wedge, Cinnamon Stick, Cream, Milk

LITTLE SOCIALS

> For guests 12 & under. All meals include Fruit Snacks and your choice of Classic Potato Chips or Carrots & Ranch.

Chicken Bites — $8
Crispy chicken bites served with choice of sauce: ranch, bbq, ketchup or honey mustard.

Kids Pasta — $8
Fettuccine with Alfredo or butter.

Kraft Mac & Cheese — $7
Classic creamy mac & cheese.

½ Flatbread — $8
Choice of cheese or pepperoni.

Grilled All-Beef Hot Dog — $7
Grilled all-beef hot dog on a soft bun.

Grilled Chicken — $8
Grilled chicken breast served with choice of sauce: ranch, bbq, ketchup or honey mustard.

SWEETS

Oreos — $2
Classic chocolate sandwich cookies.

Sundae — $5
Vanilla ice cream with chocolate sauce and whipped cream.

Fruit Snacks — 2 for $1
Assorted fruit-flavored snack packs.

DRINKS

Sodas — $2
Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Lemonade, Ginger Ale.

Milk or Juice — $2
White or chocolate milk, orange or apple juice.