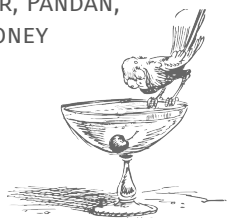


SOCIAL STANDARDS

WHISKEY SMASH BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	11.75	LAVENDER SOUR VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR, DRIED LAVENDER	11.75
SOCIAL'S G & T SPRING44 GIN, HOUSE- CRAFTED TONIC, SODA WATER	11.75	SGT. PEPPER TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.75
PEPPERONTINI VODKA OR GIN, PEPPERONCINI BRINE, OLIVE BRINE, SEA SALT	12.75	TRUST FROM A DISTANCE PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO	12.25
LA BICYCLETTE GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.75	TEE THYME BLENDED AND SINGLE MALT SCOTCH, HIBISCUS LIQUEUR, HOUSE-CRAFTED TONIC, THYME, FRESH LEMON, SODA WATER	12.50
OLD STOGIE RYE WHISKEY, BROWN SUGAR, ORANGE BITTERS, SMOKED PEACH-EARL GREY TEA	15.50	FREYJA'S VEIL AQUAVIT, LYCHEE LIQUEUR, PRICKLY PEAR LIQUEUR, CITRIC ACID, LEMON ZEST	14.50
RUBY SLIPPER GIN, FOREST LIQUEUR, GRAPEFRUIT OLEO-SACCHARUM, FRESH LEMON, BITTERS BLEND	13.50	GHOST IN THE SHELL VODKA, YUZU SAKE, BERGAMOT-LAVENDER LIQUEUR, HOUSE LAVENDER SOUR MIX, ROSE WATER, SODA WATER	15.25
BLIND MELON MEZCAL, DRY CURAÇAO, CANTALOUPE LIQUEUR, FRESH LIME, SEA SALT, MINT, TAJIN RIM	14.75	MARBLE RYE RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	15.75
FEATURED COCKTAIL "GOLDEN BOY" MARIGOLD-INFUSED VODKA, RHUBARB LIQUEUR, PANDAN, FRESH LEMON, HONEY - BY SUNNY	13.25		

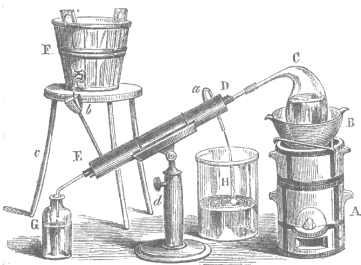


SOCIAL'S SECRET GARDEN

BERRY WHITE STRAWBERRY-INFUSED WHITE PORT, SILVER RUM, GINGER COGNAC, FRESH LIME, GRAPEFRUIT, HOUSE-CRAFTED TONIC SYRUP, SODA WATER	12.50	BLACK MAGIC GIN, MIXED BERRY PURÉE, SAGE SYRUP, FRESH LEMON, CELERY BITTERS	13.75
MEET ME IN MONTAUK BLACK TEA-INFUSED CACHACA, VODKA, GIN, ORANGE COGNAC, THYME, FRESH LEMON, LEMON-LIME SODA • LIMIT 1 PER GUEST, PER NIGHT	14.75	SUMMER FLING COGNAC, DRY CURAÇAO, RASPBERRY-VANILLA SYRUP, FRESH LIME, GINGER BEER	14.25
DEAL ME IN TEQUILA, FRESH LIME, ROASTED PINEAPPLE LIQUEUR, CARDAMOM-PEAR SYRUP, APPLE BITTERS, HABANERO, SODA WATER	12.25	PIRANHA MEZCAL, GINGER LIQUEUR, RED PEPPER SYRUP, FRESH LIME, SEA SALT, TAJIN RIM	13.25
		UNENCUMBERED GIN, ALOE VERA LIQUEUR, LIMONCELLO, BRANCA MENTA, FRESH LIME, GRENADINE, FRESH CUCUMBER	14.50

THROWBACKS

OLD FASHIONED RYE WHISKEY, DEMERARA, BITTERS BLEND, LEMON PEEL • CIRCA 1870	12.75	FRENCH MARTINI CRÈME DE FRAMBOISE, VODKA, FRESH RASPBERRIES, FRESH LEMON, PINEAPPLE, BLACK LEMON BITTERS • CIRCA 1982	13.50
PIMM'S CUP PIMM'S, GIN, CUCUMBER, FRESH BERRIES, FRESH LEMON, GINGER BEER • CIRCA 1842	13.25	ACROSS THE PACIFIC AGED RUM, JAMAICAN RUM, AVERNA, ORGEAT, FRESH LIME • CIRCA 2000	14.25
		BAMBOO AMONTILLADO AND PEDRO XIMÉNEZ SHERRIES, DRY AND BLANC VERMOUTHS, BITTERS • CIRCA 1877	13.50



DESSERT COCKTAILS

JUICY SECRET PASSIONFRUIT LIQUEUR, TEQUILA, ABSINTHE, LIME, POMEGRANATE, ORGEAT	12.50	MAGNUM OPUS BOURBON, CRÈME DE CACAO, CRÈME DE BANANA, CREAM, VANILLA BEAN ICE CREAM, MOLE BITTERS, CINNAMON	14.50
SWEET LI'L THANG RUM, AMARO MONTENEGRO, BLOOD ORANGE LIQUEUR, FRESH LEMON, GRAPEFRUIT, ORANGE, COCONUT CREAM	13.25	COCHE AMARILLO COGNAC, AGED RUM, ELDERFLOWER LIQUEUR, COLD BREW, BITTERS	12.75

FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 1-OZ POURS AT A 35% DISCOUNT. \$23

WELLER SPECIAL RESERVE	WELLER 12 YEAR	WELLER FULL PROOF
CLASSIC BOURBON NOTES. VANILLA, ORCHARD FRUIT, CARAMEL, CINNAMON, TOBACCO SPICE, TOFFEE. MEDIUM, WARM FINISH. · NAS, 45% ABV ·	RICH, FULL BODIED, AND SWEET. APRICOT, CARAMEL, CHARRED OAK, DARK FRUIT, HAZELNUT, PECAN, AND MARZIPAN. LONG FINISH. · 12 YEAR, 45% ABV ·	FULL PROOF = BARREL ENTRY PROOF. CLASSIC WELLER FLAVORS ON OVERDRIVE. LOTS OF FRUIT, CARAMEL, VANILLA. · NAS, 57% ABV ·

W.L. Weller is a wheated bourbon originally created by the Stitzel-Weller Distilling Company. The brand is named after William Larue Weller, a distiller who is credited by some as being the first to use wheat as the secondary grain in straight bourbon—as opposed to the more commonly used rye. This flight aims to give as many people as possible a chance to try these hard-to-find offerings at an uninflated price point.

LUXURY LIBATIONS

PREMIUM DRINKS MADE WITH UNIQUE, RARE, AND ALLOCATED INGREDIENTS

LUXE MANHATTAN GEORGE T. STAGG CASK STRENGTH 15-YEAR BOURBON, COCCHI BAROLO CHINATO NEBBIOLO VERMOUTH, ANGOSTURA LIMITED EDITION 200 BITTERS	75	LUXE AGED DAIQUIRI BACARDI FACUNDO PARAISO XA RUM, FRESH LIME, SUGAR	45
LUXE FRENCH 75 MARTEL CORDON BLEU COGNAC, FRESH LEMON JUICE, SUGAR, NICOLAS FEUILLATTE CHAMPAGNE	75	LUXE LAST WORD TANQUERAY MALACCA LIMITED EDITION GIN (EXTINCT), GREEN CHARTREUSE V.E.P., LUXARDO MARASCHINO PERLA DRY "RISERVA BICENTENARIO", FRESHLY SQUEEZED LIME	68

NON-ALCOHOLIC OPTIONS

THIS PAGE HAS OUR ALCOHOL-FREE & NON-ALCOHOLIC COCKTAILS, BEER, & WINE. WE ALSO HAVE A RANGE OF ALCOHOL-FREE AND NON-ALCOHOLIC* SPIRITS WHICH OUR TALENTED BAR TEAM CAN USE TO MIX UP THE DRY DRINK OF YOUR DREAMS!

DRY DRINKS

LOVE BUG CARDAMOM-PEAR SYRUP, FRESH LEMON, GRAPEFRUIT, SODA WATER	9.25	STUBBORN MULE PINEAPPLE, LIME, GINGER BEER	8.75
KNUCKLE BALL RASPBERRY-VANILLA SYRUP, FRESH LIME, PINEAPPLE, COCONUT CREAM	10.25	BLOOD IN THE WATER ROASTED RED PEPPER SYRUP, FRESH LIME, POMEGRANATE, N/A ORANGE BITTERS, JALAPEÑO	9.50
PERFECT MATCH DHOS GIN ALTERNATIVE, VERJUS, HOUSE-CRAFTED TONIC SYRUP, N/A ORANGE BITTERS	12.75	GARDEN PARTY SEEDLIP GARDEN N/A SPIRIT, CUCUMBER, FRESH LEMON, THYME, HOUSE-CRAFTED TONIC SYRUP, SODA WATER	11.75
ESPRESSO NONTINI HOUSE-MADE COLD BREW, VANILLA BEAN SYRUP, CREAM	10.25	VIRGRONI SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS	12.50

NON-ALCOHOLIC BEER AND WINE

ERDINGER WEISSBIER · NON-ALCOHOLIC HEFEWEIZEN [<0.5%]	7	ATHLETIC UPSIDE DAWN · NON-ALCOHOLIC GOLDEN ALE [<0.5%]	7
GUINNESS 0 · NON-ALCOHOLIC STOUT [<0.5%]	8	ATHLETIC RUN WILD · NON-ALCOHOLIC INDIA PALE ALE [<0.5%]	7
LEITZ SPARKLING RIESLING · NON-ALCOHOLIC WHITE WINE [<0.05%]	12	JUST ENOUGH PINOT NOIR · NON-ALCOHOLIC RED WINE [<0.5%]	12

ALCOHOL-FREE AND NON-ALCOHOLIC SPIRITS

DHOS GIN ALT · NON-ALCOHOLIC [<0.5% ABV]	8	LYRE'S TRIPLE SEC ALT · NON-ALCOHOLIC [<0.5% ABV]	7
FREE SPIRIT TEQUILA ALT · NON-ALCOHOLIC [<0.5% ABV]	7	LYRE'S AMARETTO ALT · ALCOHOL-FREE [0.0% ABV]	7
LYRE'S SILVER RUM ALT · NON-ALCOHOLIC [<0.5% ABV]	7	THE PATHFINDER AMARO · NON-ALCOHOLIC [<0.5% ABV]	7
FREE SPIRIT BOURBON ALT · NON-ALCOHOLIC [<0.5% ABV]	7	GIFFARD APERITIF BITTER · NON-ALCOHOLIC [<0.5% ABV]	7
SEEDLIP OPTIONS · GROVE, GARDEN, SPICE, N/A [<0.5% ABV]	8	THREE SPIRIT OPTIONS · LIVENER, NIGHTCAP, A/F [0.0% ABV]	9

*PER US GOVERNMENT REGULATION, NON-ALCOHOLIC = <0.5% ABV AND ALCOHOL FREE = 0.0% ABV.
NON-ALCOHOLIC PRODUCTS CONTAIN A SIMILAR ABV AS APPLE JUICE OR A RIPE BANANA.

SOCIAL PLATES

PLEASE ASK YOUR SERVER ABOUT OPTIONS FOR ANY DIETARY RESTRICTIONS OR ALLERGIES

OLIVES (V) (GF)	7.75
SICILIAN CASTELVETRANO OLIVES	
DEVEILED EGGS (GF)	9.50
CHIVES, SMOKED PAPRIKA, CRISPY SPECK	
BLISTERED SHISHITO PEPPERS (V) (GF)	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SALT, SIDE OF MISO SOY SAUCE	
BAVARIAN PRETZEL (V)	10.50
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
BABY POTATOES AND DIPPING SAUCE TRIO (V) (GF)	10.50
OVEN-ROASTED BABY POTATOES, PARMESAN, TOMATO CREMA, CURRY MAYO, KETCHUP	
SPRING SALAD (GF) (V)	11.25
ARUGULA, ROMAINE, BRIE, SLICED STRAWBERRIES, HONEY-ROASTED PISTACHIOS, CHIVES, SHALLOT-DIJON VINAIGRETTE	
TOASTED SPICE HUMMUS (V)	12.75
PINE NUTS, OLIVE OIL, PAPRIKA, SIDE OF PITA, CUCUMBER, CARROT	
MEXICAN STREET CORN DIP (V) (GF)	12.75
ROASTED SWEET CORN, QUESO FRESCO, PICO, CILANTRO, TORTILLA CHIPS	
BURRATA CAPRESE (V)	13.75
BURRATA, TOMATOES, BASIL, POMEGRANATE BALSAMIC REDUCTION, BLACK SEA SALT, TOAST POINTS	
REUBEN SANDWICH	14.75
SHAVED CORNED BEEF, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, RYE BREAD, SIDE BABY POTATOES	
SMOKED SALMON PÂTÉ	15.25
HOUSE-SMOKED SALMON, CREAM CHEESE, CAPERS, FRESH DILL, CROSTINI	
BANGERS & MASH (GF)	17.50
VENISON-BACON BRATWURST, CHEESY MASHED POTATOES, THYME, WHITE WINE-ONION GRAVY, SIDE OF BALSAMIC BRUSSEL SPROUTS	
STEAK SLIDERS (3)	17.75
CHILI-RUBBED TRI-TIP STEAK, CHILI-MAYO COLESLAW, PICKLES, MISO-HONEY SAUCE, SIDE BABY POTATOES AND TOMATO CREMA	
TUSCAN FLATBREAD (GF)	18.50
FINOCCHIONA, MOZZARELLA, SEASONED RICOTTA, ROMANO, MARINARA, ARUGULA, RED ONION, BASIL, POMEGRANATE-BALSAMIC REDUCTION	

(V) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

CHEESE & CHARCUTERIE

GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST - \$2

CHEESE & CHARCUTERIE BOARD

JAMÓN SERRANO, SPECK, FINOCCHIONA, THREE FEATURED CHEESES, OLIVES, PICKLED VEG, DRIED FRUIT, NUTS, CRACKERS, JAM, WHOLE GRAIN MUSTARD
• 35.75 •

BAMBOO BOARD

ROASTED TOMATOES, FRESH FRUIT, ARTICHOKE HEARTS, CUCUMBER SALAD, PICKLED VEGETABLES, GREEK-OLIVE SALAD, CANDIED PEANUTS, ROASTED PISTACHIOS, GLUTEN FREE CRACKERS
• 18.75 •

SINGLE CHEESE BOARD

FEATURED CHEESE OF YOUR CHOICE, NUTS, DRIED FRUIT, HOUSE JAM, CRACKERS
• 11.50 •

CHEESE FLIGHT

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, HOUSE JAM, CRACKERS
• 22.75 •

WILD GAME BRAT PLATTER

FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, CROSTINI
• 29.75 •

DESSERTS

PEANUT BUTTER PIE   10.25

REESE'S PEANUT BUTTER CUPS,
CHOCOLATE, CARAMEL

DECADENT BROWNIE   10.50

CARAMEL, WHIPPED CREAM,
CANDIED PEANUTS
- SCOOP OF VANILLA BEAN ICE-CREAM \$3

TIRAMISU  10.75

HOUSE-MADE COLD BREW,
COGNAC, LADY FINGERS,
MASCARPONE, DARK CHOCOLATE

CHOCOLATE CAKE  10.25

MATCHA FROSTING, PORT WINE-
INFUSED STRAWBERRY/RASPBERRY
COMPOTE, FRESH STRAWBERRIES

LIMÓN CHEESECAKE   10.25

LIMONCELLO, SHORTBREAD CRUST,
BERRY COULIS, WHIPPED CREAM

BREAD PUDDING  10.75

MAPLE CREAM-CHEESE FROSTING,
CARAMEL, CANDIED PEANUTS,
WHIPPED CREAM

 VEGETARIAN  VEGAN  GLUTEN FREE

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

BEER AND CIDER

DRAFT

AYINGER BAVARIAN PILS [5.3%]	7	MAXLINE IRISH RED [6%]	8
EQUINOX SPACE GHOST IPA [6.4%]	8	HORSE & DRAGON ROTATING [ABV VARIES]	8
ODELL EASY STREET WHEAT [4.6%]	8	NEW BELGIUM SOUR [ABV VARIES]	11

BOTTLES AND CANS

CIDER, RADLER, AND HARD SELTZER

STEM OFF-DRY · OFF-DRY APPLE CIDER [5.8%]	8	SAMUEL SMITH'S PERRY · ORGANIC DRY PEAR CIDER [5%]	9
STIEGL GRAPEFRUIT RADLER · LAGER + JUICE, 16.9 OZ [2%]	10	UPSLOPE SPIKED SNOWMELT · JUNIPER-LIME HARD SELTZER [5%]	6

LIGHT, QUAFFABLE, AND SEASONAL

BUD LIGHT · LAGER [4.2%]	5	COORS BANQUET · LAGER [4.2%]	5
MODELO ESPECIAL · MEXICAN-STYLE LAGER [4.4%]	5	STELLA ARTOIS · PALE LAGER, 330ML [5%]	7
PILSNER URQUELL · CZECH PILSNER-STYLE LAGER [4.4%]	6	KIRIN ICHIBAN · JAPANESE RICE LAGER [5%]	8
PAULANER BRAUEREI HEFEWEIZEN · GERMAN-STYLE WHEAT [5.5%]	7	FIRESTONE WALKER 805 ORIGINAL · GOLDEN ALE [4.7%]	8

HOPPY AND FLAVORFUL

ODELL INDIA PALE ALE · AMERICAN-STYLE IPA [7%]	7	DESCHUTES TROPICAL FRESH · AMERICAN-STYLE IPA [6.5%]	7
HORSE & DRAGON HAZE & DRAGON · NEW ENGLAND-STYLE IPA, 16 OZ [6.2%]	8	HOUBLON CHOUFFE · BELGIAN IPA TRIPEL, 330 ML [9%]	10

A LITTLE BIT DARKER NOW

NEW BELGIUM FAT TIRE · AMBER ALE [5%]	6	ODELL 90 SHILLING · AMBER ALE [5.3%]	6
DUVEL · BELGIAN GOLDEN ALE, 330 ML [8.5%]	11	ORVAL · BELGIAN TRAPPIST DUBBEL ALE [6.2%]	12

A LOTTA BIT DARKER NOW

OSKAR BLUES OLD CHUB · SCOTTISH STRONG ALE [8%]	7	AVERY ELLIE'S BROWN · BROWN ALE [5.5%]	8
GUINNESS · STOUT, 14.9 OZ [6%]	8	SAMUEL SMITH'S CHOCOLATE STOUT · ORGANIC STOUT [5%]	9

SOUR AND SOUR-ISH

FOUNDERS BREWING RÛBÆUS · RASPBERRY WHEAT ALE [5.7%]	8	BOULEVARD BREWING TANK 7 · FARMHOUSE SAISON [8.5%]	8
CROOKED STAVE SOUR ROSÉ · AGED WILD SOUR ALE [4.5%]	10	DUCHESSE DE BOURGOGNE · FLANDERS SOUR ALE, 330 ML [6.2%]	14

WINE

BUBBLES

LAMBRUSCO, CANTINA DI SORBARA EMILIA-ROMAGNA, ITALY	11 / 40
CAVA, CODORNÍU CLASSIC CUVEE, BARCELONA, SPAIN	11 / 40
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	12 / 44
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE · SPLIT (187 ML BOTTLE)	19

WHITES

PINOT GRIGIO, CAVAZZA, DELLE VENEZIE, ITALY	11 / 40
SAUVIGNON BLANC, LA PETITE PERRIERE, LOIRE, FRANCE	12 / 44
CHARDONNAY, ANGELINE VINEYARDS, SONOMA, CA	11 / 40
ROSÉ, SEASONAL ROTATING, SOMEWHERE ON EARTH	12 / 44

REDS

PINOT NOIR, LE CHARMEL, PAYS D'OC, FRANCE	12 / 44
NEBBIOLO, LA KIUVA, PIEDMONT, ITALY	13 / 48
DOLCETTO, MONFERRATO, PIEDMONT, ITALY	11 / 40
MALBEC, PIATTELLI, MENDOZA, ARGENTINA	12 / 44
CABERNET SAUVIGNON, ANGELINE VINEYARDS, SONOMA, CA	12 / 44

WHAT TY'S DRINKING

ARNEIS - CORDERO DI MONTEZEMOLO - PIEDMONT, ITALY

WHITE PEACH, YELLOW APPLE, PEAR AND CITRUS FRUITS

15 / 56

SOCIAL HOUR

OFFERED SUNDAY THROUGH THURSDAY FROM 4-6 PM AND ALL EVENING TUESDAY

DRINK

WHISKEY SMASH

BOURBON, FRESH LEMON, MINT
SYRUP, FRESH MINT
• 7.75 •

BERRY WHITE

STRAWBERRY-INFUSED WHITE
PORT, SILVER RUM, GINGER
COGNAC, FRESH LIME,
HOUSE-CRAFTED TONIC SYRUP,
GRAPEFRUIT, SODA WATER
• 9.25 •

SOCIAL'S G & T

SPRING44 GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 7.75 •

ANGELINE CHARDONNAY

CALIFORNIA
• 7 •

CAVA, CODORNÍU CUVEE

BARCELONA, SPAIN
• 7 •

SGT. PEPPER

TEQUILA, FRESH LEMON, PINEAPPLE,
VANILLA BEAN SYRUP, BLACK PEPPER,
PINK PEPPERCORN RIM
• 8.75 •

LAVENDER SOUR

VODKA, GINGER COGNAC,
LAVENDER-INFUSED SOUR
• 8.75 •

DEAL ME IN

ROASTED PINEAPPLE LIQUEUR,
TEQUILA, FRESH LIME,
CARDAMOM-PEAR SYRUP,
HABANERO, SODA WATER
• 10.25 •

MONFERRATO DOLCETTO

PIEDMONT, ITALY
• 7 •


AYINGER BAVARIAN PILS

PILSNER
• 7 •

EAT

  OLIVES • 5.25 •

SICILIAN CASTELVETRANO OLIVES

 DEVILED EGGS • 6.50 •

CHIVE, SMOKED PAPRIKA, CRISPY SPECK

 BAVARIAN PRETZEL • 7.75 •

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

  BLISTERED SHISHITO PEPPERS • 7.75 •

JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT, SIDE MISO SOY SAUCE

  MEXICAN STREET CORN DIP • 8.75 •

ROASTED SWEET CORN, QUESO FRESCO, PICO, TORTILLA CHIPS

SOCIAL HOUR CHARCUTERIE BOARD • 12.50 •

JAMÓN SERRANO, ROTATING FEATURED CHEESE, OLIVES, SWEET PEPPERS,
HOUSE-PICKLED VEGETABLES, NUTS, CRACKERS, STONE GROUND MUSTARD

 VEGETARIAN  VEGAN  GLUTEN FREE

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION



WHY THE PINEAPPLE?

PINEAPPLES HAVE BEEN A SYMBOL OF HOSPITALITY SINCE THE EUROPEAN DISCOVERY OF THE NEW WORLD. ROYALTY WOULD GIVE THE PRECIOUS FRUIT—IMPORTED AT GREAT EXPENSE—TO THEIR MOST DISTINGUISHED GUESTS. OVER TIME, THE PINEAPPLE EVOLVED INTO AN INTERNATIONAL SYMBOL OF HOSPITALITY.

AT SOCIAL, WE HUMBLLY TRY TO CONTINUE THIS TRADITION IN EVERYTHING WE DO. OUR PINEAPPLE LOGO IS A DAILY REMINDER THAT PROVIDING TRUE HOSPITALITY FOR OUR GUESTS IS OUR NUMBER ONE PRIORITY.

THANK YOU FOR JOINING US TONIGHT, AND CHEERS!

FREE WI-FI

NETWORK: SOCIAL GUEST
PASSWORD: PINEAPPLE (ALL LOWERCASE)

SERVICE FEE

A 3% SERVICE FEE IS ADDED TO ALL CHECKS TO HELP OFFSET RISING OPERATIONAL COSTS IN COLORADO, INCLUDING BUT NOT LIMITED TO: INSURANCE, LABOR, CREDIT CARD PROCESSING, AND PROPERTY TAXES.

AT SOCIAL, OUR GUESTS COME FIRST.
THEREFORE, THIS FEE WILL GLADLY BE REMOVED UPON REQUEST.
THIS FEE IS ALSO AUTOMATICALLY REMOVED FOR ALL CASH PAYMENTS.