

## 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.

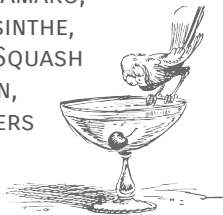
AT SOCIAL, WE HUMBLY TRY TO CONTINUE THIS TRADITION IN EVERYTHING WE DO. OUR PINEAPPLE LOGO IS A DAILY REMINDER THAT PROVIDING TRUE HOSPITALITY FOR OUR GUESTS IS OUR NUMBER ONE PRIORITY.

THANK YOU FOR JOINING US TONIGHT, AND CHEERS!

- A 3% SERVICE FEE IS ADDED TO ALL CHECKS TO HELP OFFSET RISING OPERATIONAL COSTS, INCLUDING BUT NOT LIMITED TO, INSURANCE, LABOR, CREDIT CARD PROCESSING, AND RISING PROPERTY TAXES. AT SOCIAL, THE GUEST COMES FIRST, THEREFORE THIS FEE WILL GLADLY BE REMOVED UPON REQUEST. THIS FEE IS AUTOMATICALLY REMOVED FOR ALL CASH PAYMENTS. •

## SOCIAL STANDARDS

<p><b>WHISKEY SMASH</b> 11.75 BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT</p> <p><b>SOCIAL'S G &amp; T</b> 11.75 SPRING44 GIN, HOUSE-MADE TONIC SYRUP, SODA WATER</p> <p><b>WISHFUL THINKING</b> 13.25 COGNAC, CHAI LIQUEUR, ROASTED PINEAPPLE LIQUEUR, BITTERS, FRESH LEMON</p> <p><b>PEPPERONTINI</b> 12.75 VODKA OR GIN, PEPPERONCINI BRINE, OLIVE BRINE, SEA SALT</p> <p><b>OLD STOGIE</b> 15.50 RYE WHISKEY, BROWN SUGAR, ORANGE BITTERS, SMOKED PEACH-EARL GREY TEA</p> <p><b>DESERT NEGRONI</b> 14.50 MEZCAL, PUNT E MES, CYNAR, XOCOLATL MOLE BITTERS, ORANGE PEEL</p> <p><b>MARBLE RYE</b> 15.75 RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS</p> <p><b>FEATURED COCKTAIL</b> 13.50 <b>"SASQUASH"</b> BOURBON, BRAULIO AMARO, ALLSPICE DRAM, ABSINTHE, MAPLE-BUTTERNUT SQUASH SYRUP, FRESH LEMON, ORANGE JUICE, BITTERS - BY ADAM</p>	<p><b>LAVENDER SOUR</b> 11.75 VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR, FRESH LAVENDER</p> <p><b>SGT. PEPPER</b> 11.75 TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM</p> <p><b>MAMA LOVES MANGO</b> 12.75 GIN, HIBISCUS LIQUEUR, BECHEROVKA, POMEGRANATE, MAPLE-MANGO-CINNAMON SYRUP, FRESH LIME, THAI CHILI BITTERS</p> <p><b>ORCHARD FIRE</b> 14.25 AMONTILLADO SHERRY, SFUMATO RABARBARO AMARO, PEAR BRANDY, APPLE BITTERS, FRESH LEMON</p> <p><b>CRYSTAL COSMO</b> 13.25 VODKA, DRY CURAÇAO, DOLIN BLANC VERMOUTH, WHITE CRANBERRY JUICE, ORANGE BITTERS, CITRIC ACID, ORANGE BLOSSOM WATER</p> <p><b>CORNER KICK</b> 13.25 SCOTCH, TAMARIND, ELDERFLOWER LIQUEUR, MAPLE-MANGO-CINNAMON SYRUP, FRESH LEMON, PINEAPPLE JUICE</p> <p><b>LA BICYCLETTE</b> 13.75 GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS</p>
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## SEASONAL OFFERINGS



**FEELIN' HOT HOT HOT** 10.75  
BOURBON, GINGER LIQUEUR,  
HOT HONEY, FRESH LEMON,  
BLACK LEMON BITTERS,  
HOT WATER

**PEAR PRESSURE** 12.75  
GIN, RHUBARB LIQUEUR,  
WALNUT LIQUEUR,  
PEAR LIQUEUR,  
FRESH LEMON, ROSEMARY,  
APPLE BITTERS, SODA WATER



**TINGUS PINGUS** 13.25  
OVERPROOF DARK RUM,  
BUZZ BUTTON LIQUEUR,  
MULLED HOT CIDER,  
CINNAMON-BARK SYRUP,  
FRESH LEMON

**FIGGY STARDUST** 12.75  
VODKA, APEROL, FIG-BALSAMIC  
VINEGAR, VANILLA BEAN SYRUP,  
FRESH LEMON, SODA WATER

**VENI, VIDI, VICI** 12.50  
TEQUILA, GINGER LIQUEUR,  
CALABRIAN CHILI AMARO,  
ALLSPICE DRAM, BITTERS  
BLEND, FRESH LIME

**OLD & BITTER** 13.75  
OLD TOM GIN, SALERS  
GENTIAN APERITIF, VANILLA  
BEAN SYRUP, BITTERS BLEND

**THAI FIGHTER** 13.75  
AGED RUM, FOREST LIQUEUR,  
THAI TEA, BROWN SUGAR,  
CREAM, BOBA PEARLS

## THROWBACKS

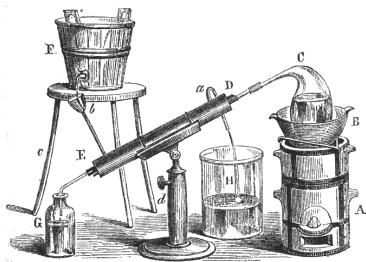
**OLD FASHIONED** 12.75  
RYE WHISKEY, DEMERARA,  
BITTERS BLEND, LEMON PEEL  
• CIRCA 1870

**FRENCH MARTINI** 12.75  
VODKA, PINEAPPLE JUICE,  
CRÈME DE FRAMBOISE  
• CIRCA 1982

**MEXICAN STANDOFF** 12.25  
MEZCAL, FRESH LIME,  
HOUSE-MADE GRENADINE,  
BITTERS, SODA WATER  
• CIRCA 1937

**SCOTCH HIGHBALL** 11.75  
BLENDED AND SINGLE MALT  
SCOTCH, SODA WATER  
• CIRCA 1895

**VIEUX CARRÉ** 15.25  
COGNAC, RYE WHISKEY,  
SWEET VERMOUTH,  
BÉNÉDICTINE, BITTERS  
• CIRCA 1938



## DESSERT COCKTAILS

<b>TIGER LILLY</b> TEQUILA, AMARETTO, POMEGRANATE LIQUEUR, GINGER-TURMERIC SYRUP, LIME, BLOOD ORANGE SODA	13.50	<b>OMG PSL</b> ESPRESSO-INFUSED VODKA, COLD BREW, PUMPKIN PURÉE, PUMPKIN SPICE SYRUP, CREAM	13.25
<b>LOST IN TRANSLATION</b> JAPANESE WHISKEY, AMARO NONINO, DEMERARA, ORANGE BITTERS, MUDDLED PINEAPPLE	13.50	<b>MINT CONDITION</b> COGNAC, BRANCA MENTA, CRÈME DE MENTHE, CHOCOLATE BITTERS, COCONUT CREAM	13.75

## FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 1-OZ POURS AT A 35% DISCOUNT. \$29

<b>WELLER SPECIAL RESERVE</b>	<b>WELLER 12 YEAR</b>	<b>WELLER FULL PROOF</b>
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

<b>LUXE MANHATTAN</b> GEORGE T. STAGG CASK STRENGTH 15-YEAR BOURBON, COCCHI BAROLO CHINATO NEBBIOLO VERMOUTH, ANGOSTURA LIMITED EDITION 200 BITTERS	75	<b>LUXE AGED DAIQUIRI</b> BACARDI FACUNDO PARAISO XA RUM, FRESH LIME, SUGAR	45
<b>LUXE FRENCH 75</b> MARTEL CORDON BLEU COGNAC, FRESH LEMON JUICE, SUGAR, NICOLAS FEUILLATTE CHAMPAGNE	75	<b>LUXE LAST WORD</b> 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

<b>VIRGRONI</b> SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS	12.50	<b>STUBBORN MULE</b> PINEAPPLE, LIME, GINGER BEER	8.75
<b>HOWDY DOODY</b> GINGER TURMERIC SYRUP, THAI TEA, CREAM	9.75	<b>SILVER SPRITZ</b> SEEDLIP CITRUS N/A SPIRIT, WHITE CRANBERRY JUICE, SODA WATER, ORANGE FLOWER WATER	10.25
<b>FUREVER FRIEND</b> PINEAPPLE, FRESH LIME, MAPLE- MANGO-CINNAMON SYRUP, COCONUT CREAM, JALAPEÑO	10.25	<b>PERFECT MATCH</b> DHOS GIN ALTERNATIVE, VERJUS, HOUSE-CRAFTED TONIC SYRUP, N/A ORANGE BITTERS	12.75
 <b>SHE'S ON FIRE</b> HOT HONEY, CINNAMON, FRESH LEMON, HOT WATER	8.75	<b>IYKYK</b> FRESH LEMON, ORANGE JUICE, PUMPKIN PURÉE, HOUSE-MADE PUMPKIN SPICE SYRUP, SODA	9.75

## NON-ALCOHOLIC BEER AND WINE

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

## ALCOHOL-FREE AND NON-ALCOHOLIC SPIRITS

<b>DHOS GIN ALT</b> • NON-ALCOHOLIC [<0.5% ABV]	8	<b>LYRE'S TRIPLE SEC ALT</b> • NON-ALCOHOLIC [<0.5% ABV]	7
<b>FREE SPIRIT TEQUILA ALT</b> • NON-ALCOHOLIC [<0.5% ABV]	7	<b>LYRE'S AMARETTO ALT</b> • ALCOHOL-FREE [0.0% ABV]	7
<b>LYRE'S SILVER RUM ALT</b> • NON-ALCOHOLIC [<0.5% ABV]	7	<b>THE PATHFINDER AMARO</b> • NON-ALCOHOLIC [<0.5% ABV]	7
<b>FREE SPIRIT BOURBON ALT</b> • NON-ALCOHOLIC [<0.5% ABV]	7	<b>SEEDLIP OPTIONS</b> • GROVE, GARDEN, SPICE, N/A [<0.5% ABV]	8
<b>GIFFARD APERITIF BITTER</b> • NON-ALCOHOLIC [<0.5% ABV]	7	<b>THREE SPIRIT OPTIONS</b> • 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  
GLUTEN-FREE CHIPS AVAILABLE UPON REQUEST - \$2

<b>OLIVES</b> (V) (GF)	7.75
SICILIAN CASTELVETRANO OLIVES	
<b>DEVILED EGGS</b> (GF)	9.50
CHIVE, SMOKED PAPRIKA, CRISPY SPECK	
<b>BABY POTATOES AND DIPPING SAUCE TRIO</b> (V) (GF)	10.50
OVEN-ROASTED BABY POTATOES, PARMESAN, TOMATO CREMA, CURRY MAYO, KETCHUP	
<b>BAVARIAN PRETZEL</b> (V)	10.50
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
<b>BLISTERED SHISHITO PEPPERS</b> (V) (GF)	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SALT, SIDE OF MISO SOY SAUCE	
<b>WINTER SALAD</b> (GF) (V)	11.25
VEGETABLE SLAW, GOAT CHEESE, PEARS, CRANBERRIES, GOLDEN RAISINS, BUTTERNUT SQUASH, CANDIED PECANS, MAPLE-DIJON VINAIGRETTE	
<b>TOASTED SPICE HUMMUS</b> (V)	12.50
PINE NUTS, OLIVE OIL, PAPRIKA, SIDE OF PITA, CUCUMBER, CARROT	
<b>MEXICAN STREET CORN DIP</b> (V) (GF)	12.75
ROASTED SWEET CORN, QUESO FRESCO, PICO DE GALLO, CILANTRO, LIME, TORTILLA CHIPS	
<b>GOURMET GRILLED CHEESE &amp; CUP OF TOMATO SOUP</b> (V)	13.75
SMOKED GOUDA, AGED CHEDDAR, AND MOZZARELLA TRIO ON SOURDOUGH - UPGRADE TO A BOWL FOR \$3, ADD SMOKED SPECK TO GRILLED CHEESE FOR \$1.50	
<b>SMOKED SALMON PÂTÉ</b>	15.25
HOUSE-SMOKED SALMON, CREAM CHEESE, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
<b>SHORT RIB &amp; MASH</b>	17.50
BRAISED SHORT RIB, CHEESY MASHED POTATOES, RED WINE GRAVY, CRISPY ONION STRAWS, SERVED OVER SOURDOUGH	
<b>STEAK SLIDERS (3)</b>	17.75
CHILI RUBBED TRI-TIP STEAK, CHIMICHURRI, CHEDDAR CHEESE, RELISH- COLESLAW, CRISPY ONION STRAWS, SIDE OF POTATOES AND TOMATO CREMA	
<b>LOBSTER MAC AND CHEESE</b>	17.75
CAVATAPPI PASTA, LOBSTER, BONE MARROW BUTTER, ROASTED TOMATOES, CREAMY THREE-CHEESE SAUCE - SUBSTITUTE GLUTEN FREE PENNE PASTA FOR \$2	

(V) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE \* RAW

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  
• 33.75 •

### BAMBOO BOARD

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

### BUFFALO TARTARE

BUFFALO TARTARE, BONE MARROW BUTTER, LEMON-DIJON SAUCE, PICKLED VEGETABLES, GRILLED TOAST POINTS

• ADD A BONE LUGE FOR \$6 •

• CHOICE OF TEQUILA, BOURBON, GIN, VODKA, OR RUM •

•19.25•

### 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

BREAD PUDDING  10.75  
MAPLE CREAM CHEESE FROSTING,  
CARAMEL, CANDIED PEANUTS

LIMON CHEESECAKE   10.25  
LIMONCELLO, BERRY COULIS,  
SHORTBREAD CRUST, WHIPPED CREAM

CHOCOLATE CAKE  10.25  
CARAMEL SAUCE,  
MAPLE CREAM CHEESE FROSTING

TIRAMISU  10.75  
HOUSE-MADE COLD BREW,  
COGNAC, LADY FINGERS,  
MASCARPONE, DARK CHOCOLATE

# 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 •

**LAVENDER SOUR**  
VODKA, GINGER COGNAC,  
HOUSE-CRAFTED  
LAVENDER-INFUSED SOUR,  
FRESH LAVENDER  
• 8.75 •

**LA BICYCLETTE**  
GIN, ELDERFLOWER LIQUEUR,  
LILLET BLANC, APPLE BITTERS  
• 9.75 •

**ANGELINE CHARDONNAY**  
CALIFORNIA  
• 7 •

**AYINGER BAVARIAN PILS**  
PILSNER  
• 6 •

**SGT. PEPPER**  
TEQUILA, FRESH LEMON, PINEAPPLE,  
VANILLA BEAN SYRUP, BLACK PEPPER  
TINCTURE, PINK PEPPERCORN RIM  
• 8.75 •

**SOCIAL'S G & T**  
SPRING44 GIN, HOUSE-CRAFTED  
TONIC SYRUP, SODA WATER  
• 7.75 •



**FEELIN' HOT HOT HOT**  
BOURBON, GINGER LIQUEUR,  
HOT HONEY, FRESH LEMON,  
BITTERS, HOT WATER  
• 8.75 •

**MONFERRATO DOLCETTO**  
PIEDMONT, ITALY  
• 7 •

**MARQUÉS DE CÁCERES CAVA**  
BRUT SPARKLING WINE, SPAIN  
• 7 •

## EAT

**OLIVES • 5.25 •**

SICILIAN CASTELVETRANO OLIVES

**DEVEILED EGGS • 6.50 •**

CHIVE, SMOKED PAPRIKA, CRISPY SPECK

**BAVARIAN PRETZEL • 7.75 •**

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

**MEXICAN STREET CORN DIP • 8.75 •**

ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME,  
PICO DE GALLO, TORTILLA CHIPS

**GRILLED CHEESE & TOMATO SOUP • 9.50 •**

HALF GRILLED CHEESE (GOUDA, AGED CHEDDAR, AND MOZZARELLA TRIO)  
CUP OF TOMATO SOUP

**SOCIAL HOUR CHARCUTERIE BOARD • 11.50 •**

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