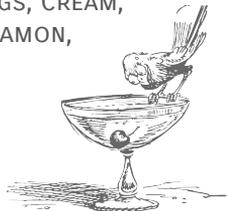


## SOCIAL STANDARDS

<b>WHISKEY SMASH</b> BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	11.25	<b>LAVENDER SOUR</b> VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR, FRESH LAVENDER	11.75
<b>SGT. PEPPER</b> TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.75	<b>SOCIAL'S G &amp; T</b> SPRING44 GIN, HOUSE-MADE TONIC SYRUP, SODA WATER	11.25
<b>TURKISH DELIGHT</b> PISTACHIO AND CARDAMOM- INFUSED RUM, FALERNUM, ALLSPICE DRAM, ROSE WATER, HONEY, LIME, PINEAPPLE	13.50	<b>DESERT NEGRONI</b> MEZCAL, PUNT E MES, CYNAR, XOCOLATL MOLE BITTERS, ORANGE PEEL	14.25
<b>PEPPERONTINI</b> VODKA OR GIN, PEPPERONCINI BRINE, OLIVE BRINE, SEA SALT	12.75	<b>BLACK MAGIC</b> GIN, MIXED BERRY PURÉE, SAGE SYRUP, FRESH LEMON, CELERY BITTERS	13.25
<b>OLD STOGIE</b> RYE WHISKEY, BROWN SUGAR, ORANGE BITTERS, SMOKED PEACH-EARL GREY TEA	15.50	<b>SUMMER REQUIEM</b> COGNAC, BÉNÉDICTINE, SFUMATO RABBARO, TAMARIND LIQUEUR, FRESH LEMON, ORANGE JUICE, GINGER BEER	14.50
<b>MAMA LOVES MANGO</b> GIN, HIBISCUS LIQUEUR, BECHEROVKA, POMEGRANATE, MAPLE-MANGO-CINNAMON SYRUP, FRESH LIME, THAI CHILI BITTERS	12.75	<b>LA BICYCLETTE</b> GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.75
<b>FEATURED COCKTAIL</b> <b>"NAWG DOG"</b> BOURBON, COGNAC, AGED RUM, ALLSPICE-DRAM, EGGS, CREAM, MILK, VANILLA, CINNAMON, NUTMEG, SUGAR - BY NATHAN	12.25	<b>AMAPOLA</b> TEQUILA, POPPY AMARO, CAMPARI, FRESH LIME, AGAVE, HABANERO, BLOOD ORANGE SODA	13.50
		<b>MARBLE RYE</b> RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	14.75



## AUTUMNAL OFFERINGS



**HOT STUFF** 11.25

THREE-RUM BLEND (SILVER, AGED, JAMAICAN), ROSEMARY SYRUP, FRESH LEMON, MULLED HOT CIDER

**FIGGY STARDUST** 12.75

VODKA, APEROL, FIG-BALSAMIC VINEGAR, VANILLA BEAN SYRUP, FRESH LEMON, SODA WATER



**WHISKY MANGO FOXTROT** 13.25

BLENDED & SINGLE MALT SCOTCH, MAPLE-MANGO-CINNAMON SYRUP, FRESH LEMON, HOT WATER

**COPACABANA** 14.25

ROSEMARY-INFUSED CACHAÇA, SCOTCH, PINEAPPLE AMARO, APRICOT LIQUEUR, ANCHO CHILE LIQUEUR, CITRIC ACID

**FALL FASHION** 12.75

APPLE, CINNAMON, AND VANILLA-INFUSED BOURBON, BITTERS, BROWN SUGAR, APPLE SLICE, KILWINS CARAMEL

**VELVET VIOLET** 13.25

BUTTERFLY PEA FLOWER-INFUSED GIN, CRÈME DE VIOLETTE, PLUM LIQUEUR, FRESH LEMON, BITTERS, CINNAMON-VANILLA SYRUP

**BEET THE RAP** 14.50

BEET-INFUSED MEZCAL, PEAR COGNAC, GINGER LIQUEUR, CRANBERRY JUICE, FRESH LIME, GRENADINE, APPLE AND ORANGE BITTERS

## THROWBACKS

**OLD FASHIONED** 12.75

RYE WHISKEY, DEMERARA, BITTERS BLEND, LEMON PEEL  
• CIRCA 1870

**FRENCH 75** 12.50

COGNAC, FRESH LEMON, SUGAR, BRUT SPARKLING WINE  
• CIRCA 1915

**PIÑA COLADA** 14.75

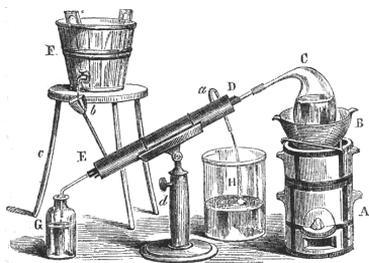
SILVER RUM, AGED RUM, COCONUT CREAM, FRESH LIME, PINEAPPLE, NUTMEG  
• CIRCA 1954

**PAPER PLANE** 13.50

BOURBON, AMARO NONINO, APEROL, FRESH LEMON  
• CIRCA 2008

**MARTINEZ** 14.50

SOCIAL'S PRIVATE BARREL SPRING44 OLD TOM GIN, MARASCHINO LIQUEUR, SWEET VERMOUTH, BITTERS  
• CIRCA 1884



## DESSERT COCKTAILS

<b>ROMANCING THE STONE</b> 11.75 AMARETTO, APPLE BRANDY, FRESH LEMON, ORANGE, HONEY, PEACH BITTERS	<b>CAMERA OBSCURA</b> 13.75 COGNAC, AMARI TRIO (CYNAR, ABANO, VECCHIO DEL CAPO), MASALA CHAI TEA CONCENTRATE, COCONUT CREAM, BITTERS
<b>OMG PSL</b> 12.75 ESPRESSO-INFUSED VODKA, ESPRESSO COLD BREW, PUMPKIN PURÉE, HOUSE-MADE PUMPKIN SPICE SYRUP, CREAM	<b>LOST IN TRANSLATION</b> 13.25 JAPANESE WHISKEY, AMARO NONINO, DEMERARA, ORANGE BITTERS, MUDDLED PINEAPPLE

## FEATURED WHISKEY FLIGHT

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

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

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

## 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>STUBBORN MULE</b> PINEAPPLE, LIME, GINGER BEER	8.75	<b>FUREVER FRIEND</b> PINEAPPLE, FRESH LIME, MAPLE-MANGO-CINNAMON SYRUP, COCONUT CREAM, JALAPEÑO	10.25
<b>IYKYK</b> FRESH LEMON, ORANGE JUICE, PUMPKIN PURÉE, HOUSE-MADE PUMPKIN SPICE SYRUP, SODA WATER	9.75	<b>VIRGRONI</b> SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE-MADE TONIC SYRUP, N/A BITTERS	12.25
<b>FOOL FOR YOU</b> CRANBERRY, FRESH LIME, HOUSE-MADE TONIC SYRUP, CINNAMON OIL, STAR ANISE, GRENADINE, BLOOD ORANGE SODA	10.25	<b>WILD CARD</b> ORANGE JUICE, CARDAMOM, VANILLA BEAN SYRUP, SODA WATER	9.25
 <b>CHINOOK</b> FRESH LEMON, ROSEMARY SYRUP, N/A AROMATIC BITTERS, MULLED HOT CIDER	8.75	<b>PERFECT MATCH</b> DHOS GIN ALTERNATIVE, VERJUS, HOUSE-CRAFTED TONIC SYRUP, N/A ORANGE BITTERS	12.75

### 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  
GLUTEN-FREE CHIPS AVAILABLE UPON REQUEST - \$2

<b>OLIVES</b> (V) (GF) SICILIAN CASTELVETRANO OLIVES	7.25
<b>DEILED EGGS</b> (GF) CHIVE, SMOKED PAPRIKA, CRISPY SPECK	8.75
<b>BABY POTATOES AND DIPPING SAUCE TRIO</b> (V) (GF) OVEN-ROASTED SEASONED BABY POTATOES, PARMESAN, TOMATO CREMA, CURRY MAYO, KETCHUP	9.50
<b>BAVARIAN PRETZEL</b> (V) ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	9.75
<b>BLISTERED SHISHITO PEPPERS</b> (V) (GF) JAPANESE MILD PEPPERS, OLIVE OIL, SALT, SIDE OF MISO SOY SAUCE	9.75
<b>AUTUMN SALAD</b> (GF) MIXED GREENS, GOAT CHEESE, CRISPY SPECK, SLICED APPLES, CANDIED PECANS, MOLASSES VINAIGRETTE	11.25
<b>TOASTED SPICE HUMMUS</b> (V) PINE NUTS, OLIVE OIL, PAPRIKA, SIDE OF PITA, CUCUMBER, CARROT	12.50
<b>MEXICAN STREET CORN DIP</b> (V) (GF) ROASTED SWEET CORN, QUESO FRESCO, PICO DE GALLO, CILANTRO, LIME, TORTILLA CHIPS	12.75
<b>GOAT CHEESE DIP</b> (V) GOAT CHEESE, SPINACH, ARTICHOKE HEARTS, CHIVES, MICRO GREENS, SIDE OF LEMON HERB CROSTINI AND FRESH VEGETABLES	14.75
<b>SMOKED SALMON PÂTÉ</b> HOUSE-SMOKED SALMON, CREAM CHEESE, CAPERS, FRESH DILL, SIDE OF LEMON HERB CROSTINI	15.25
<b>POUTINE</b> (GF) ROASTED BABY POTATOES, BRAISED SHORT RIB, HAVARTI AND GOAT CHEESE, BROWN MUSHROOM GRAVY, JALAPEÑOS, CARROTS, ONIONS	15.50
<b>BRISKET JALAPENO SANDWICH</b> SMOKED BRISKET, CREAM CHEESE, JALAPEÑOS, BOURBON BBQ SAUCE, HORSERADISH AIOLI, TOMATOES, SIDE OF BABY POTATOES	15.50
<b>STEAK SLIDERS (3)</b> CHILI RUBBED TRIP-TIP STEAK, HAVARTI CHEESE, CHIMICHURRI, MOLASSES VINAIGRETTE, COLESLAW, PICKLES, CRISPY ONION STRAWS, SIDE OF BABY POTATOES AND TOMATO CREMA	17.75

(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  
• 32.75 •

### BAMBOO BOARD

ROASTED TOMATOES, FRESH FRUIT, ARTICHOKE HEARTS, CUCUMBER SALAD, PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS, ROASTED PISTACHIOS, GLUTEN FREE CRACKERS  
• 16.75 •

### BUFFALO TARTARE

BUFFALO TARTARE, BONE MARROW BUTTER, LEMON DIJON SAUCE, PICKLED VEGETABLES, GRILLED TOAST POINTS  
• 16.25 •

### SINGLE CHEESE BOARD

FEATURED CHEESE OF YOUR CHOICE, NUTS, DRIED FRUIT, HOUSE JAM, CRACKERS  
• 10.75 •

### CHEESE FLIGHT

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, HOUSE JAM, CRACKERS  
• 21.75 •

### 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

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

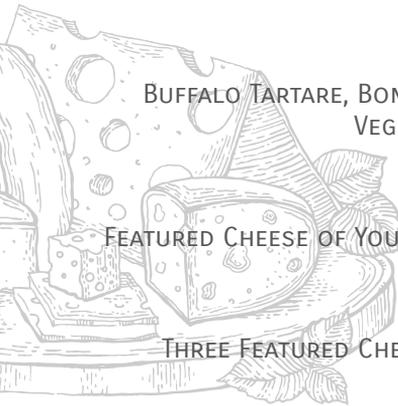
PEANUT BUTTER PIE   10.25  
REESE'S PEANUT BUTTER CUPS,  
CHOCOLATE, CARAMEL

DECADENT BROWNIE   10.25  
CARAMEL, WHIPPED CREAM,  
CANDIED PECANS  
• SCOOP OF VANILLA BEAN ICE-CREAM \$3

SEASONAL SORBET   8.25  
FEATURED SORBET,  
VEGAN PUMPKIN-WHIPPED CREAM

BREAD PUDDING  10.50  
MAPLE CREAM CHEESE FROSTING,  
CARAMEL, CANDIED PECANS

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



# 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 AND SEASONAL

STEM OFF-DRY · OFF-DRY APPLE CIDER [5.8%]	8	SAMUEL SMITH'S ORGANIC PERRY · DRY PEAR CIDER, 335ML [5%]	9
PAULANER BRAUEREI MÄRZEN · GERMAN FESTBIER/OKTOBERFEST [5.8%]	9	4 NOSES PUMP ACTION · IMPERIAL PUMPKIN ALE [7.7%]	8

### LIGHT AND QUAFFABLE, HARD SELTZER

BUD LIGHT · LAGER [4.2%]	5	COORS BANQUET · LAGER [4.2%]	5
MODELO ESPECIAL · MEXICAN-STYLE LAGER [4.4%]	5	PILSNER URQUELL · CZECH PILSNER-STYLE LAGER [4.4%]	6
PAULANER BRAUEREI HEFEWEIZEN · GERMAN-STYLE WHEAT [5.5%]	7	STELLA ARTOIS · PALE LAGER, 330ML [5%]	7
FIRESTONE WALKER 805 ORIGINAL · GOLDEN ALE [4.7%]	8	UPSLOPE SPIKED SNOWMELT · JUNIPER-LIME HARD SELTZER [5%]	6

### 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-STYLE IPA TRIPEL [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 STRONG GOLDEN ALE [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	ROGUE HAZELNUT BROWN NECTAR · BROWN ALE [5.6%]	8
DESCHUTES BLACK BUTTE · PORTER [5.5%]	8	GUINNESS · STOUT, 14.9 OZ CAN [6%]	8

### SOUR AND SOUR-ISH

FOUNDERS BREWING RÜBÆUS · RASPBERRY WHEAT ALE [5.7%]	8	BOULEVARD BREWING TANK 7 · FARMHOUSE SAISON [8.5%]	8
CROOKED STAVE SOUR ROSÉ · AGED WILD SOUR ALE, 355ML [4.5%]	10	DUCHESSE DE BOURGOGNE · FLANDERS RED SOUR ALE [6.2%]	14

## WINE

### BUBBLES

LAMBRUSCO, CANTINA DI SORBARA EMILIA-ROMAGNA, ITALY	10 / 36
BRUT, MARQUÉS DE CÁCERES CAVA, BARCELONA, SPAIN	10 / 36
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	11 / 40
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE · SPLIT (187 ML BOTTLE)	19

### WHITES

PINOT GRIGIO, CAVAZZA, DELLE VENEZIE, ITALY	11 / 40
SAUVIGNON BLANC, LE GRAND CAILLOU, LOIRE VALLEY, FRANCE	10 / 36
VERDEJO, BARDOS, CASTILLA Y LEÓN, SPAIN	11 / 40
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	10 / 36
MALBEC, PIATTELLI, MENDOZA, ARGENTINA	11 / 40
CABERNET SAUVIGNON, ANGELINE VINEYARDS, SONOMA, CA	12 / 44

#### WHAT TY'S DRINKING

SANGIOVESE - 'BARENGO' LA TOGATA - TOSCANA, ITALY  
DARK FRUIT, PLUMS, DARK BERRIES, DRIED HERBS, TOBACCO, CEDAR  
16 / 60

# 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 •

### FRENCH 75

COGNAC, FRESH LEMON, SUGAR,  
BRUT SPARKLING WINE  
• 9.50 •

### ANGELINE CHARDONNAY

CALIFORNIA  
• 7 •

### MARQUÉS DE CÁCERES CAVA

BRUT SPARKLING WINE, SPAIN  
• 7 •

### 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 •

### LA BICYCLETTE

GIN, ELDERFLOWER LIQUEUR,  
LILLET BLANC, APPLE BITTERS  
• 9.75 •

### MONFERRATO DOLCETTO

PIEDMONT, ITALY  
• 7 •

### AYINGER BAVARIAN PILS

PILSNER  
• 6 •

## 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

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, CILANTRO, LIME,  
PICO DE GALLO, TORTILLA CHIPS

SOCIAL HOUR CHARCUTERIE BOARD • 11.50 •

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