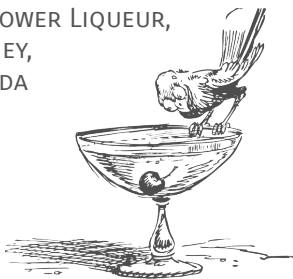


SOCIAL STANDARDS

WHISKEY SMASH BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	10.75	LAVENDER SOUR VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	11.25
SOCIAL'S G & T SPRING 44 GIN, HOUSE- MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	10.50	SGT. PEPPER TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.50
 FULL BLAST AGED RUM, LICOR 43, BOURBON, MULLED CIDER, BITTERS, SPICED SUGAR RIM	10.75	BLACK MAGIC GIN, MIXED BERRY PURÉE, SAGE SYRUP, CELERY BITTERS, FRESH LEMON	12.75
OAXACAN SANDS MEZCAL, GINGER LIQUEUR, POMEGRANATE LIQUEUR, SWEET VERMOUTH, FRESH LIME JUICE, ORANGE JUICE, GRENADINE	13.75	MARBLE RYE RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	14.25
LA BICYCLETTE GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.25	GOLDEN RATIO SINGLE MALT SCOTCH, COGNAC, GOLDEN RAISIN-CLOVE SYRUP, APRICOT LIQUEUR, BITTERS, FRESH LEMON, PASTIS- MACERATED GOLDEN RAISINS	12.25
OLD STOGIE RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	14.25	ABSINTHE FRAPPÉ ABSINTHE, FRESH LEMON, MINT SYRUP, SODA WATER	13.50
FEATURED COCKTAIL JANUARY / FEBRUARY 2024 "EASTERN BLOC PARTY" GIN, BECHEROVKA, KÜMMEL, ABSINTHE, ELDERFLOWER LIQUEUR, FRESH LEMON, HONEY, BLOOD ORANGE SODA BY NATHAN	13.50	TRUST FROM A DISTANCE PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE	12.25



SEASONAL OFFERINGS

PEAR PRESSURE 11.75

GIN, PEAR LIQUEUR, RHUBARB LIQUEUR, WALNUT LIQUEUR, FRESH LEMON JUICE, ROSEMARY, APPLE BITTERS, SODA WATER

BITTER RIVALS 12.75

CAMPARI, FERNET BRANCA, TEQUILA, YELLOW CHARTREUSE, BITTERS, FRESH LIME JUICE, DEMERARA SYRUP

FALL FASHION 12.50

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

NICKI SAGE 11.50

SAGE-INFUSED VODKA, MIDORI, BECHEROVKA, FRESH LIME JUICE, CINNAMON-BARK SYRUP

GOOD AT GOODBYES 13.75

MEZCAL, GINGER LIQUEUR, ALLSPICE DRAM, FRESH LIME, AGAVE SYRUP



FUZZY WUZZY WUZ A BEAR 12.25

COGNAC, BÉNÉDICTINE, PEPPERMINT SCHNAPPS, HONEY, FRESH LEMON, HOT WATER

GRAPES OF WRATH 14.25

GRAPPA, COGNAC, AQUAVIT, APRICOT LIQUEUR, RIESLING

THROWBACKS

OLD FASHIONED 12.25

RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL
• CIRCA 1880

HOTEL NACIONAL 11.75

RUM, APRICOT LIQUEUR, FRESH LIME, PINEAPPLE JUICE, VANILLA BEAN SYRUP, BITTERS
• CIRCA 1939

BEE'S KNEES 11.75

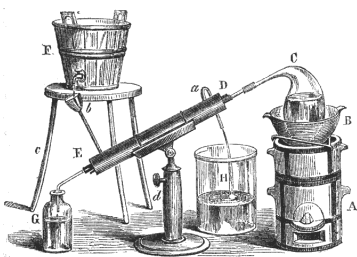
GIN, FRESH LEMON, LOCAL WILDFLOWER HONEY
• CIRCA 1921

MEXICAN FIRING SQUAD 10.75

TEQUILA, FRESH LIME, HOUSE-MADE GRENADINE, BITTERS, SODA WATER
• CIRCA 1937

BOBBY BURNS 14.50

BLENDED AND SINGLE MALT SCOTCH, SWEET VERMOUTH, BÉNÉDICTINE, BITTERS, SHORTBREAD COOKIE
• CIRCA 1930



DESSERT COCKTAILS

HAPPY ENDING	11.75	SKI JUMP	13.25
VODKA, CRÈME DE CACAO, BLOOD ORANGE LIQUEUR, LEMON, ORANGE JUICE, ORGEAT		VODKA, BRANCA MENTA, ABSINTHE, COFFEE LIQUEUR, VANILLA, COLD BREW, WALNUT BITTERS, OAT MILK	
LOOSE SCREW	13.75	THREE DOG NIGHT	11.50
BLENDED AND SINGLE MALT SCOTCH, BUTTERSCOTCH LIQUEUR. AVERNA, CREAM		PEDRO XIMÉNEZ SHERRY, COGNAC, BÉNÉDICTINE	

FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 3/4 OZ POURS AT A 25% DISCOUNT. \$19

MAKER'S MARK STRAIGHT BOURBON	MAKER'S MARK 46	MAKER'S MARK 2023 LIMITED RELEASE BEP
THE BRAND'S FLAGSHIP SINCE 1959. A WHEATED BOURBON STILL BOTTLED AT ITS ORIGINAL 90 PROOF. CLASSIC BOURBON FLAVORS. • NAS, 45% ABV •	THE "46" REFERS TO THE 46TH STAVE PROFILE MAKER'S TRIED. FINISHING THE ORIGINAL WITH FRENCH OAK INCREASES FLAVOR AND LENGTHENS THE FINISH. • NAS, 47% ABV •	THE 2023 LIMITED MAKER'S STAVE PROFILE RELEASE. HIGHLIGHTS THE LOW, 110- BARREL ENTRY PROOF AND AMERICAN OAK STAVE FINISH. • NAS, 55.35% ABV •

Since the founding of the distillery in 1954, Maker's had only one product for most of its history, their flagship wheated bourbon in their trademarked, wax-coated bottle. It wasn't until the 2014 sale of Jim Beam to Suntory of Japan that Maker's started to expand the lineup. Maker's 46 and the 2023 LR BEP are great examples of the brand's wood-stave finishing process that enhances the bourbons' attributes of vanilla, caramel, & wood spice.

DRY DRINKS

CREATIVE NON-ALCOHOLIC COCKTAILS

LIMONADE DE PROVENCE	8.50	WHISKERS ON KITTENS	9.75
CRANBERRY JUICE, LEMON, ROSEMARY SYRUP, ORANGE FLOWER WATER, SODA WATER		CINNAMON BARK SYRUP, COLD BREW, N/A APERITIF, OAT MILK	
WILD CARD	8.50	WINTER BUCK	8.50
ORANGE JUICE, CARDAMOM, VANILLA BEAN SYRUP, SODA WATER		CRANBERRY, FRESH LIME, GINGER BEER, FRESH MINT	
VIRGRONI	10.75	RAISIN D'ÊTRE	8.75
SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS		GOLDEN RAISIN SYRUP, N/A AROMATIC BITTERS, FRESH LEMON JUICE, PINEAPPLE JUICE, GINGER BEER	

SOCIAL PLATES

PLEASE INQUIRE WITH YOUR SERVER ABOUT OPTIONS FOR ANY DIETARY RESTRICTIONS
GLUTEN FREE CHIPS AVAILABLE UPON REQUEST; \$2

OLIVES  	7.25
SICILIAN CASTELVETRANO OLIVES	
DEVEILED EGGS 	8.75
CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	
POTATO WEDGES AND DIPPING SAUCE TRIO 	9.50
SEASONED POTATO WEDGES, ROASTED TOMATO CREMA, CURRIED MAYO, KETCHUP	
BAVARIAN PRETZEL 	9.75
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
BLISTERED SHISHITO PEPPERS  	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	
POMEGRANATE SPROUT SALAD  	11.50
ROASTED BRUSSEL SPROUTS, POMEGRANATE BALSAMIC, CRUMBLLED GOAT CHEESE, SPECK, AND POMEGRANATE SEEDS	
WINTER BRUSCHETTA 	12.25
GOAT CHEESE, ROASTED TOMATO, MAPLE ROASTED BUTTERNUT SQUASH, POMEGRANATE BALSAMIC REDUCTION, BASIL, TOAST POINTS	
TOASTED SPICE HUMMUS 	12.50
PINE NUT, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	
MEXICAN STREET CORN DIP  	12.75
ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS	
PROHIBITION MACARONI 	13.50
GUINNESS, GOAT CHEESE, CHEDDAR CHEESE, CREAM, GARLIC, CANDIED JALAPENOS, CHIVES, CRISPY ONIONS	
• ADD CRISPY SPECK FOR \$2	
KOREAN PULLED PORK SLIDERS (2)	13.75
KOREAN-STYLE PULLED PORK, GOCHUJANG COLESLAW, PICKLES, POTATO WEDGES, ROASTED TOMATO CREMA	
• ADD AN ADDITIONAL SLIDER \$5.25	
THAI-STYLE MEATBALLS	14.25
PORK MEATBALLS, SWEET & SPICY CHILI SAUCE, CHIVE, RICE, SESAME	
SMOKED SALMON PÂTÉ	15.25
HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
WILD GAME BRAT PLATTER	28.75
FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, SOURDOUGH	

*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

SERVED WITH CRACKERS, PICKLED VEGETABLES, NUTS, OLIVES & WHOLE GRAIN MUSTARD
GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST; \$2

CHEESE & CHARCUTERIE BOARD

JAMÓN SERRANO, SPECK, FINOCCHIONA, THREE FEATURED CHEESES, HOUSE JAM,
PICKLED VEGETABLES, OLIVES, DRIED FRUIT, NUTS, CRACKERS, WHOLE GRAIN MUSTARD
• 32.75 •

WALNUT BOARD

JAMÓN SERRANO, FINOCCHIONA, SPECK, ALL THE FIXINS FROM THE BOARD ABOVE
• 17.75 •

BAMBOO BOARD

ROASTED TOMATOES, SEASONAL FRESH FRUIT, HEARTS OF PALM, CUCUMBER SALAD,
PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS, SPICED ALMONDS
• 16.50 •

SINGLE CHEESE BOARD

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

CHEESE FLIGHT

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM
• 21.50 •

GRILLED CHEESE & TOMATO BISQUE

CHEDDAR, SMOKED GOUDA, AND MOZZARELLA CHEESE TRIO, SOURDOUGH BREAD
HOUSE-MADE TOMATO BISQUE
• CUP OF SOUP + SANDWICH 13.50 •
• BOWL OF SOUP + SANDWICH 15.50 •

DESSERTS

DESSERT PRETZEL

9.75

CINNAMON SUGAR, VANILLA-
MAPLE DIPPING SAUCE

PEPPERMINT CHEESECAKE 10.25

OREO CRUST, CHOCOLATE
GANACHE, CHOPPED ANDES MINTS

CHOCOLATE TRIFLE 9.75

CHOCOLATE CAKE, COCONUT
CHOCOLATE MOUSE, ESPRESSO
POWDER, PISTACHIO BRITTLE

BREAD PUDDING

10.25

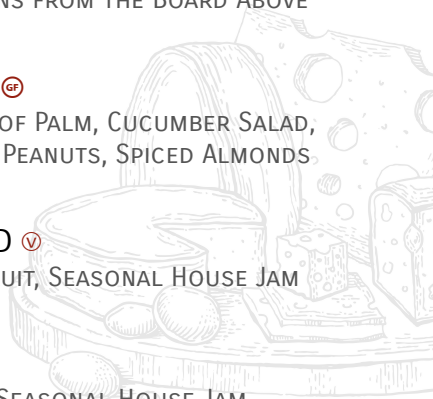
MAPLE CREAM CHEESE FROSTING

DECADENT BROWNIE 9.75

GLUTEN-FREE BROWNIE,
WHIPPED CREAM
• ADD A SCOOP OF VANILLA BEAN
ICE CREAM, À LA MODE \$3

PEANUT BUTTER CUP PIE 10.25

REESE'S PEANUT BUTTER CUPS,
CHOCOLATE, WHIPPED CREAM



BEER AND CIDER

DRAFT

AYINGER BAVARIAN PILS [5.3%]	7	NEW BELGIUM ROTATING SOUR [ABV VARIES]	11
EQUINOX SPACE GHOST IPA [6.4%]	8	HORSE & DRAGON ROTATING DRAFT [ABV VARIES]	8
ODELL ROTATING DRAFT [ABV VARIES]	MKT	LOCAL ROTATING DRAFT [ABV VARIES]	MKT

BOTTLES AND CANS

LIGHT AND QUAFFABLE

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 • HEFEWEIZEN (GERMAN-STYLE WHEAT) [5.5%]	7	STELLA ARTOIS • PALE LAGER, 330ML [5%]	7
FIRSTONE WALKER 805 ORIGINAL GOLDEN ALE [4.7%]	8	WEIHENSTEPHANER ORIGINAL HELLES • HELLES LAGER, 330 ML [5.1%]	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-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
MAUI BREWING COCONUT HIWA • COCONUT PORTER [6%]	8	GUINNESS • STOUT, 14.9 OZ CAN [6%]	8

SOUR AND SOUR-ISH

DOGFISH HEAD SEAQUENCH • KÖLSCH, GOSE BLEND [4.9%]	7	BOULEVARD BREWING TANK 7 • AMERICAN FARMHOUSE SAISON [8.5%]	8
DUCHESSE DE BOURGOGNE • FLANDERS RED SOUR ALE [6.2%]	14	CROOKED STAVE SOUR ROSÉ • OAK-AGED WILD SOUR ALE, 355ML [4.5%]	10

CIDER, HARD SELTZER, AND NON-ALCOHOLIC

STEM OFF-DRY • OFF-DRY APPLE CIDER [5.8%]	8	UPSLOPE SPIKED SNOWMELT • JUNIPER-LIME HARD SELTZER [5%]	6
ACE PERRY • SEMI-SWEET PEAR CIDER [5%]	8	ERDINGER WEISSBIER ALKOHOLFREI • NON-ALCOHOLIC HEFEWEIZEN [0.4%]	7

WINE

BUBBLES

MOSCATO D'ASTI, FONTANA FREDDA, PIEDMONT, ITALY	10/36
BRUT, SEGURA VIUDAS CAVA, BARCELONA, SPAIN	9/32
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	11/40
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE SPLIT (187 ML BOTTLE)	19

WHITES

CHENIN BLANC, FLEUR DU CAP, STELLENBOSCH, SOUTH AFRICA	9/32
PINOT GRIS, DUCK POND, WILLAMETTE VALLEY, OR	11/40
RIESLING, NIK WEIS MOSEL, 'URBAN', MOSEL, GERMANY	10/36
SAUVIGNON BLANC, LA PETITE PERRIÈRE, LOIRE VALLEY, FRANCE	10/36
CHARDONNAY, ANGELINE VINEYARDS, SONOMA, CA	11/40
ROSÉ, SEASONAL ROTATING, SOMEWHERE ON EARTH	12/44

REDS

PINOT NOIR, LE CHARMEL, PAYS D'OC, FRANCE	11/40
NEBBIOLO, LA KIUVA, PIEDMONT, ITALY	13/48
DOLCETTO, MONFERRATO, PIEDMONT, ITALY	10/36
MALBEC, PIATTELLI, MENDOZA, ARGENTINA	11/40
SANGIOVESE, FANETTI, 'ROSSO DI MONTEPULCIANO', TUSCANY, ITALY	13/48
RED BLEND, RABBLE, PASO ROBLES, CA	11/40
CABERNET SAUVIGNON, ANGELINE VINEYARDS, SONOMA, CA	12/44

WHAT TY'S DRINKING

CARMENÈRE - MONTES ALPHA - COLCHAGUA, CHILE
BLUEBERRY, PLUM, BLACK PEPPER, MOCHA, CANDIED FRUIT

14/54



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
• 8.50 •

HOTEL NACIONAL

RUM, APRICOT LIQUEUR, FRESH
LIME, PINEAPPLE JUICE, VANILLA
BEAN SYRUP, BITTERS
• 8.75 •

AYINGER BAVARIAN PILS

PILSNER
• 6 •

ANGELINE CHARDONNAY

CALIFORNIA
• 7 •

SOCIAL'S G & T

SPRING 44 GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 7.75 •

SGT. PEPPER

TEQUILA, FRESH LEMON, PINEAPPLE,
VANILLA BEAN SYRUP, BLACK PEPPER
TINCTURE, PINK PEPPERCORN RIM
• 8.50 •

FALL FASHION

APPLE, CINNAMON, AND VANILLA-
INFUSED BOURBON, BROWN SUGAR,
BITTERS, CARAMEL APPLE SLICE
• 8.75 •

SEGURA VIUDAS CAVA

SPARKLING WINE
• 7 •

MONFERRATO DOLCETTO

PIEDMONT, ITALY
• 7 •

EAT

OLIVES 5.25

SICILIAN CASTELVETRANO OLIVES

DEVEILED EGGS 6.50

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

BAVARIAN PRETZEL 7.50

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

MEXICAN STREET CORN DIP 8.75

ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS

CUP OF SOUP AND HALF SANDWICH 9.25

GRILLED 3-CHEESE (CHEDDAR, SMOKED GOUDA, MOZZARELLA) HALF SANDWICH,
CUP OF TOMATO SOUP

SOCIAL HOUR CHARCUTERIE BOARD 11.50

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

TO-GO MENU

KEEP THE PARTY GOING AT HOME WITH SOCIAL'S TO-GO BOTTLED COCKTAILS!
MOST OF THESE DRINKS, MANY CLASSICS, AND MANY OF OUR PAST MENU OPTIONS CAN ALSO BE MADE AS SINGLE SERVE TO-GO COCKTAILS. NOT EVERY COCKTAIL WORKS WELL IN A TO-GO BOTTLE, BUT IF YOU'RE AFTER SOMETHING NOT LISTED HERE, LET US KNOW!
WE'LL HAPPILY MAKE IT FOR YOU IF WE CAN!

LAVENDER SOUR BOTTLE 16

VODKA, GINGER COGNAC,
HOUSE-CRAFTED
LAVENDER-INFUSED SOUR
• 2 SERVINGS AT A \$3.50 DISCOUNT

DOUBLE WINDSOR BOTTLE 20

BOURBON, PEAR COGNAC,
FRESH LEMON, HONEY,
SAIGON CINNAMON
• 2 SERVINGS AT A \$3.50 DISCOUNT

SOCIAL MULE BOTTLE 17

VODKA, FRESH LIME,
PINEAPPLE, GINGER BEER
• 2 SERVINGS AT A \$3.50 DISCOUNT

WHISKEY SMASH BOTTLE 22

BOURBON, FRESH LEMON,
MINT SYRUP
• 3 SERVINGS AT A \$5.50 DISCOUNT

SOCIAL'S G&T BOTTLE 30

GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 4 SERVINGS AT A \$7 DISCOUNT

TRUST FROM A DISTANCE BOTTLE 18

BOURBON, PASSIONFRUIT
LIQUEUR, FRESH LEMON,
PINEAPPLE, HABANERO
TINCTURE
• 2 SERVINGS AT A \$3.50 DISCOUNT



BLACK MANHATTAN BOTTLE 22

BOURBON, AMARO AVERNA,
ANGOSTURA BITTERS,
ORANGE BITTERS
• 2 SERVINGS AT A \$3.50 DISCOUNT

FLOWER POWER BOTTLE 21

VODKA, ELDERFLOWER
LIQUEUR, CHAREAU ALOE
LIQUEUR, DRY VERMOUTH,
ROSE WATER
• 2 SERVINGS AT A \$3 DISCOUNT

RUM SWIZZLE BOTTLE 19

AGED RUM, WHITE RUM,
FALERNUM, TIKI BITTERS,
ANGOSTURA BITTERS,
FRESH LIME, PINEAPPLE
• 2 SERVINGS AT A \$2.50 DISCOUNT

OLD FASHIONED BOTTLE 27

100-PROOF RYE WHISKEY,
DEMERARA SYRUP,
ANGOSTURA BITTERS,
ORANGE BITTERS
• 3 SERVINGS AT A \$4.25 DISCOUNT

LA BICYCLETTE BOTTLE 21

GIN, ELDERFLOWER
LIQUEUR, LILLET BLANC,
APPLE BITTERS
• 2 SERVINGS AT A \$3.50 DISCOUNT

MARBLE RYE BOTTLE 23

RYE WHISKEY, BÉNÉDICTINE,
CYNAR, PUNT E MES,
CARAWAY BITTERS
• 2 SERVINGS AT A \$3.50 DISCOUNT