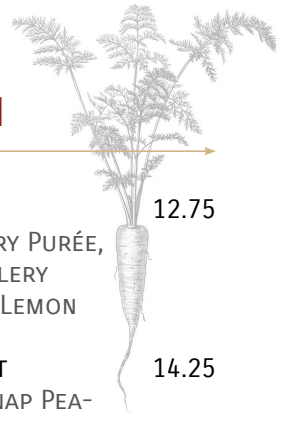


SOCIAL STANDARDS

<p>WHISKEY SMASH 11.25 BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT</p>	<p>LAVENDER SOUR 11.75 VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR, FRESH LAVENDER</p>
<p>SOCIAL'S G & T 11.25 SPRING44 GIN, HOUSE-MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES</p>	<p>SGT. PEPPER 11.75 TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM</p>
<p>FAUSTINA THE ELDER 12.75 ELDERFLOWER LIQUEUR, SCOTCH, ORANGE JUICE, ORANGE FLOWER WATER, FRESH LEMON, GINGER BEER</p>	<p>PEPPERONTINI 13.25 VODKA OR GIN, PEPPERONCINI BRINE, OLIVE BRINE, SEA SALT</p>
<p>BITTERSWEET SYMPHONY 13.50 ORANGE COGNAC, GIN, LIMONCELLO, ABSINTHE, GRAPEFRUIT, FRESH LEMON, CAMPARI COLD FOAM</p>	<p>BARBED WIRE FENCE 11.75 BOURBON, APEROL, ANCHO CHILE LIQUEUR, RHUBARB SYRUP, FRESH LEMON, ORANGE BITTERS</p>
<p>VELVET VIOLET 13.25 BUTTERFLY PEA FLOWER- INFUSED GIN, CRÈME DE VIOLETTE, PLUM LIQUEUR, FRESH LEMON, BITTERS, CINNAMON-VANILLA SYRUP</p>	<p>KINGSTON 15.50 JAMAICAN RUM, BYRRH, ZUCCA RABBARO, AMARO NONINO, LIME BITTERS</p>
<p>OLD STOGIE 15.50 RYE WHISKEY, BROWN SUGAR, ORANGE BITTERS, SMOKED PEACH-EARL GREY TEA</p>	<p>LA BICYCLETTE 13.75 GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS</p>
<p>FEATURED COCKTAIL 15.75 "DIABLITO" REPOSADO TEQUILA, HATCH CHILI LIQUEUR, GRAPEFRUIT LIQUEUR, CILANTRO SPIRIT, ORANGE BITTERS • BY MALACHI</p>	<p>BUZZER BEATER 13.25 VODKA, BUZZ BUTTON LIQUEUR, ORANGE JUICE, FRESH LEMON</p>
<p>MARBLE RYE 14.75 RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS</p>	



SOCIAL'S SECRET GARDEN



BERRY WHITE 12.50
 STRAWBERRY-INFUSED
 WHITE PORT, SILVER RUM,
 GINGER COGNAC, FRESH
 LIME, GRAPEFRUIT,
 HOUSE-CRAFTED TONIC
 SYRUP, SODA WATER

EENIE WEENIE BELLINI 13.75
 COGNAC, BLANC VERMOUTH,
 PEACH LIQUEUR, STRAWBERRY
 KIWI-INFUSED ROSÉ BALSAMIC
 VINEGAR, FRESH LEMON,
 BRUT SPARKLING WINE

YOU'RE DRIVING ME 14.75
CAPRESE
 BASIL-INFUSED AQUAVIT,
 BALSAMIC VINEGAR,
 BLOODY MARY MIX,
 GRAPE TOMATOES, FRESH
 LEMON, MOZZARELLA

BLACK MAGIC 12.75
 GIN, MIXED BERRY PURÉE,
 SAGE SYRUP, CELERY
 BITTERS, FRESH LEMON

VIEUX VERDÁNT 14.25
 PARSLEY AND SNAP PEA-
 INFUSED MEZCAL, SUZE,
 BATAVIA-ARAK VAN OOSTEN,
 FRESH LIME, BITTERS

CHERRY BLOSSOM GIRL 13.25
 CACHAÇA, CRÈME DE
 FRAMBOISE, POMEGRANATE
 LIQUEUR, FRESH LIME,
 ORGEAT, CHERRY BITTERS

COBBLED TOGETHER 13.75
 SHERRY BLEND, COGNAC,
 ROASTED BANANA VANILLA
 BEAN SYRUP, RASPBERRIES,
 STRAWBERRIES, FRESH LEMON

THROWBACKS

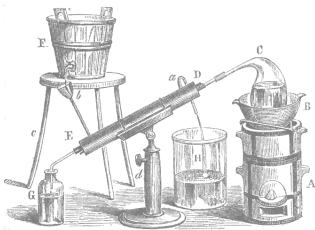
OLD FASHIONED 13.25
 RYE WHISKEY, DEMERARA
 SUGAR, BITTERS BLEND
 • CIRCA 1880

ORIGINAL PAINKILLER 14.50
 RUM TRIO, ORANGE JUICE,
 PINEAPPLE JUICE, NUTMEG,
 COCONUT CREAM
 • CIRCA 1970

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

SUPERSTAR MARTINI 14.25
 TEQUILA, PASSION FRUIT PURÉE,
 FRESH LIME, VANILLA BEAN SYRUP
 • CIRCA 1999

ESPRESSO MARTINI 13.25
 ESPRESSO-INFUSED VODKA,
 COFFEE LIQUEUR,
 ESPRESSO COLD BREW
 • CIRCA 1980



DESSERT COCKTAILS

LOWRIDER AMARETTO, VODKA, FRESH LEMON, ANGOSTURA BITTERS, BLOOD ORANGE SODA	12.25	MANDELA EFFECT VODKA, PANDAN LIQUEUR, ROASTED BANANA SYRUP, COCONUT CREAM, LEMON	11.25
LITTLE WHITE LIME MACADAMIA NUT-INFUSED PISCO, APRICOT LIQUEUR, HOUSE-MADE KEY LIME CORDIAL, CREAM	13.75	LOST IN TRANSLATION JAPANESE WHISKEY, AMARO NONINO, DEMERARA, ORANGE BITTERS, MUDDLED PINEAPPLE	12.75

FEATURED WHISKEY FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 1-OZ POURS AT A 25% DISCOUNT. \$37

PINHOOK CASK 2024 THE 2024 VINTAGE CASK RELEASE OFFERS A CLASSIC MASH OF 75% CORN, 15% RYE, 10% BARLEY. NOTES OF MOLASSES, APRICOT, PEANUT, CARAMEL, VANILLA. • 5 YEAR, 59.1% ABV •	PINHOOK VERTICAL 2024 ONE OF THE MOST INTER- ESTING EXPERIMENTS IN THE WORLD OF BOURBON. BLEND OF 100 BARRELS. CEDAR, ALMOND, CHERRY, PRESERVED ORANGE. • 9 YEAR, 57.15% ABV •	PINHOOK COLLABORATION 2024 THIS COLLAB WITH FAMED ITALIAN SOMMELIER JORDAN SALCITO OFFERS CASK STRENGTH STARWARD AUSTRALIAN SINGLE MALT AGED IN RED WINE CASKS. • NAS, 57.4% ABV •
---	--	--

This three spirit flight features a sampling from one of the most unique producers currently operating in the world of whiskey. Pinhook is not a distiller but instead a master blender, sourcing some of the finest whiskies on earth and aging and blending them in innovative and unexpected ways. Every release is excellent and unique. This flight includes the sixth release of the vertical series and third release of the collaboration series.

LUXURY LIBATIONS

PREMIUM DRINKS MADE WITH UNIQUE, RARE, AND ALLOCATED INGREDIENTS

LUXE FRENCH 75 MARTEL CORDON BLEU COGNAC, FRESH LEMON JUICE, SUGAR, NICOLAS FEUILLATTE CHAMPAGNE	75	LUXE AGED DAIQUIRI BACARDI FACUNDO PARAISO XA RUM, FRESH LIME, SUGAR	45
LUXE NAKED & FAMOUS VAGO MEZCAL PECHUGA EN BARRO, YELLOW CHARTREUSE V.E.P., HEIRLOOM STRAWBERRY- INFUSED APEROL, FRESH LIME	38	LUXE MANHATTAN VAN WINKLE SPECIAL RESERVE 12 YEAR BOURBON, COCCHI BAROLO CHINATO NEBBIOLO RED VERMOUTH, ANGOSTURA LIMITED EDITION 200 BITTERS	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

STUBBORN MULE PINEAPPLE, LIME, GINGER BEER	8.75	DAD JOKE RHUBARB SYRUP, FRESH LEMON, BIRCH BEER	9.75
FEEL GOOD INC. ROASTED BANANA SYRUP, LIME CORDIAL, CREAM, N/A PEACH BITTERS, SODA WATER	9.25	EARTH ANGEL FRESH LEMON, PINEAPPLE, ORGEAT, SODA WATER	9.50
IMPALA AMARETTI N/A LIQUEUR, ORGEAT, FRESH LEMON, ORANGE JUICE, N/A BITTERS, BLOOD ORANGE SODA	11.25	VIRGRONI SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE-MADE TONIC SYRUP, N/A BITTERS	12.25
PERFECT MATCH DHOS GIN ALTERNATIVE, VERJUS, HOUSE-CRAFTED TONIC SYRUP, N/A ORANGE BITTERS	12.75	BOLD AND BEAUTIFUL PASSIONFRUIT PURÉE, COCONUT CREAM, FRESH LIME, GINGER BEER	11.50

ALCOHOL-FREE AND 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 • ALCOHOL-FREE STOUT [0.0%]	8	ATHLETIC RUN WILD • NON-ALCOHOLIC INDIA PALE ALE [<0.5%]	7
LEITZ SPARKLING RIESLING • ALCOHOL-FREE WHITE WINE [0.0%]	12	LEITZ PINOT NOIR • ALCOHOL-FREE RED WINE [0.0%]	12

ALCOHOL-FREE AND NON-ALCOHOLIC SPIRITS

DHOS GIN ALT • ALCOHOL-FREE [0.0% 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
GLUTEN-FREE CHIPS AVAILABLE UPON REQUEST - \$2

OLIVES (V) (GF)	7.25
SICILIAN CASTELVETRANO OLIVES	
DEVEILED EGGS (GF)	8.75
CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	
WAFFLE FRIES AND DIPPING SAUCE TRIO (V)	9.50
SEASONED WAFFLE FRIES, ROASTED TOMATO CREMA, CURRY MAYO, KETCHUP	
BAVARIAN PRETZEL (V)	9.75
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
BLISTERED SHISHITO PEPPERS (V) (GF)	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SALT, SIDE OF MISO SOY SAUCE	
TOASTED SPICE HUMMUS (V)	12.50
PINE NUTS, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	
MEXICAN STREET CORN DIP (V) (GF)	12.75
ROASTED SWEET CORN, QUESO FRESCO, CILANTRO, LIME, TORTILLA CHIPS	
BURRATA (V)	14.25
BURRATA, TOMATOES, BASIL, POMEGRANATE BALSAMIC REDUCTION, BLACK SEA SALT TOAST, POINTS	
PASTA PRIMAVERA (V)	15.25
PENNE PASTA, CREAMY BASIL PESTO, SUN DRIED TOMATOES, GOAT CHEESE, SQUASH, ONIONS, CARROTS, BROCCOLI, KOHLRABI, BRUSSEL SPROUTS, KALE, COLESLAW	
· GLUTEN FREE PASTA AVAILABLE FOR \$2	
SHORT RIB & JALAPENO GRITS	15.50
BRAISED SHORT RIB, SPICY JALAPENO GRITS, GOAT CHEESE, ONION, SQUASH, CARROTS, COLESLAW	
BRISKET JALAPENO SANDWICH	15.50
SMOKED BRISKET, CREAM CHEESE, JALAPENOS, BOURBON BBQ SAUCE, HORSERADISH AIOLI, TOMATOES, SIDE OF WAFFLE FRIES TOMATO CREMA	
SMOKED SALMON PÂTÉ	15.25
HONEY SMOKED SALMON, CREAM CHEESE, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
SOCIAL'S SLIDERS (2)	16.75
BEEF PATTIES, DUCK CONFIT, TRUFFLE AIOLI, GARLIC-THYME INFUSED CHEDDAR, COLESLAW, SIDE OF WAFFLE FRIES AND TOMATO CREMA	

(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, JAM, PICKLED VEG, OLIVES, DRIED FRUIT, NUTS, CRACKERS, WHOLE GRAIN MUSTARD
• 32.75 •

BUFFALO CARPACCIO BOARD

BUFFALO CARPACCIO, SPICY CALABRESE SALAMI, BURRATA, LEMON HORSERADISH AIOLI, PICKLED VEGGIES, OLIVES, GRILLED TOAST POINTS
18.25

BAMBOO BOARD

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

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

BERRY CHEESECAKE 11.75

PORT INFUSED STRAWBERRY SAUCE, GRAHAM CRACKER CRUST, WHIPPED CREAM

LIMON CHEESECAKE  10.25

PORT INFUSED STRAWBERRY SAUCE, LIMONCELLO, SHORTBREAD CRUST, WHIPPED CREAM

PEANUT BUTTER PIE  10.25

REESE'S PEANUT BUTTER CUPS, CHOCOLATE, CARAMEL

BREAD PUDDING 10.50

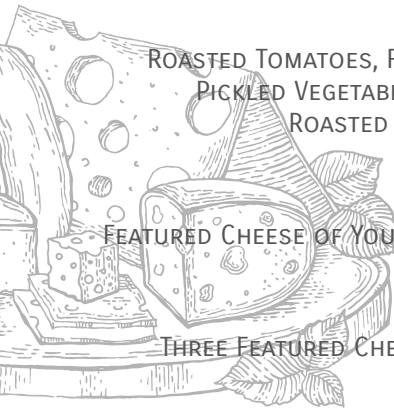
MAPLE CREAM CHEESE FROSTING, CARAMEL, CANDIED PECANS

KEY LIME PIE  10.50

KEY LIME CUSTARD, GRAHAM-CRACKER CRUST, VANILLA-KEY LIME FROSTING

DECADENT BROWNIE  10.25

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



BEER AND CIDER

DRAFT

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

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 WHEAT) [5.5%]	7	STELLA ARTOIS - PALE LAGER, 330ML [5%]	7
FIRESTONE 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
DESCHUTES BLACK BUTTE - PORTER [5.5%]	8	GUINNESS - STOUT, 14.9 OZ CAN [6%]	8

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, 355ML [4.5%]	10	DUCHESS DE BOURGOGNE - FLANDERS RED SOUR ALE [6.2%]	14

CIDER, HARD SELTZER, AND SEASONAL

STEM OFF-DRY - OFF-DRY APPLE CIDER [5.8%]	8	UPSLOPE SPIKED SNOWMELT - JUNIPER-LIME HARD SELTZER [5%]	6
SAMUEL SMITH'S ORGANIC PERRY - DRY PEAR CIDER, 335ML [5%]	9	STIEGL GRAPEFRUIT RADLER - WHEAT W/ GRAPEFRUIT, 16.9 OZ [2.5%]	9

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, PETITE PERRIÈRE, 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
BORDEAUX, CHÂTEAU THOMAS-LAURENT, BORDEAUX, FRANCE	12 / 44
CABERNET SAUVIGNON, ANGELINE VINEYARDS, SONOMA, CA	12 / 44

WHAT TY'S DRINKING

RED BLEND - NINER 'BOOTJACK RED' - PASO ROBLES, CALIFORNIA
DARK FRUIT, DARK BERRIES, DRIED HERBS, CEDAR, COCOA

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 •

SGT. PEPPER

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

AYINGER BAVARIAN PILS

PILSNER
• 6 •

ANGELINE CHARDONNAY

CALIFORNIA
• 7 •

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 •

BERRY WHITE

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

MONFERRATO DOLCETTO

PIEDMONT, ITALY
• 7 •

MARQUÉS DE CÁCERES CAVA

BRUT SPARKLING WINE, SPAIN
• 7 •

EAT

OLIVES • 5.25 •

SICILIAN CASTELVETRANO OLIVES

DEVILED EGGS • 6.50 •

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

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, TORTILLA CHIPS

SOCIAL HOUR CHARCUTERIE BOARD • 11.50 •

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