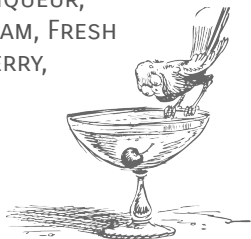


SOCIAL STANDARDS

WHISKEY SMASH	11.25	LAVENDER SOUR	11.75
BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT		VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR, FRESH LAVENDER	
SOCIAL'S G & T	11.25	SGT. PEPPER	11.75
SPRING44 GIN, HOUSE-MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES		TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	
VELVET VIOLET	13.25	LA BICYCLETTE	13.75
BUTTERFLY PEA FLOWER- INFUSED GIN, CRÈME DE VIOLETTE, PLUM LIQUEUR, FRESH LEMON, BITTERS, CINNAMON-VANILLA SYRUP		GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	
GOOD AT GOODBYES	13.75	PEPPERONTINI	12.75
MEZCAL, GINGER LIQUEUR, ALLSPICE DRAM, AGAVE, FRESH LIME		VODKA OR GIN, PEPPERONCINI BRINE, OLIVE BRINE, SEA SALT	
CHICAGO RIVER WATER	14.25	CORAL REEF	12.75
MALÖRT, ALPINE LIQUEUR, LIMONCELLO, HOUSE-MADE TONIC SYRUP, FRESH LEMON, GRAPEFRUIT, GRAPEFRUIT SODA		CACHAÇA, COCCHI AMERICANO, ABSINTHE, CITRIC ACID, SUGAR, SAIGON CINNAMON	
OLD STOGIE	15.25	HOLLYWOO SUNSET	13.50
RYE WHISKEY, BROWN SUGAR, ORANGE BITTERS, SMOKED PEACH-EARL GREY TEA		BOURBON, APEROL, COCONUT-INFUSED WHITE BALSAMIC VINEGAR, FRESH LEMON, ROSEMARY	
FEATURED COCKTAIL	14.75	HOW'D YOU GET MY NUMBER?	14.50
"FIGGY WAP"		SHERRY BLEND, ABSINTHE, PINEAPPLE, FRESH LEMON, ORGEAT, UNDERBERG FLOAT	
MEZCAL, FIG-INFUSED ARAK, PRICKLY PEAR LIQUEUR, GALLIANO, FIG JAM, FRESH LEMON, CRANBERRY, HABANERO		MARBLE RYE	14.75
- BY SARAH		RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	



SEASONAL OFFERINGS


HOW YOU GET FAMOUS 12.50
RUBARB-INFUSED BOURBON,
PIMM'S NO. 1 CUP, CAMPARI,
FRESH LEMON, ROSEMARY


SLOW BURN 11.75
TEQUILA, ANCHO LIQUEUR,
DRIED CHILI POMEGRANATE
SHRUB, FRESH LIME, TAJIN

YEAH YOU BETCHA 12.25
BECHEROVKA, AMARO NONINO,
ALPINE LIQUEUR, FRESH LEMON,
CRANBERRY, ORANGE

CALIFORNIA KING 13.25
BOURBON, PEAR BRANDY,
APPLE LIQUEUR, ANTICA
TORINO BELLA SACRA AMARO,
CITRUS CHAMOMILE BITTERS

HARVEST MOON 13.75
COGNAC, DRY CURAÇAO,
APRICOT LIQUEUR, FRESH
LEMON, ORANGE JUICE,
FRESH APPLE AND ORANGE,
CINNAMON-ROSEMARY SYRUP,
ROSE BRUT SPARKLING WINE

SPUNKY MONK-Y 12.75
BLENDED AND SINGLE MALT
SCOTCH, GREEN CHARTREUSE, 
BÉNÉDICTINE, FRESH LEMON,
HONEY, HOT MULLED CIDER

SLEIGH RIDE 11.50
APPLE-INFUSED GIN, PEAR
COGNAC, ALLSPICE DRAM, 
CARAMEL APPLE SYRUP,
FRESH LEMON, HOT WATER

THROWBACKS

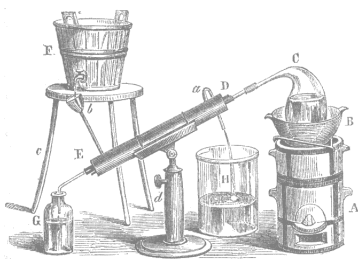
OLD FASHIONED 13.25
RYE WHISKEY, DEMERARA
SUGAR, BITTERS BLEND,
LEMON PEEL
• CIRCA 1880

FRENCH 75 11.75
COGNAC, FRESH LEMON,
SUGAR, BRUT SPARKLING WINE
• CIRCA 1915

ESPRESSO MARTINI 12.75
ESPRESSO-INFUSED VODKA,
COFFEE LIQUEUR,
ESPRESSO COLD BREW
• CIRCA 1980

SUPERSTAR MARTINI 13.75
TEQUILA, PASSION FRUIT PURÉE,
FRESH LIME, VANILLA BEAN SYRUP,
BRUT SPARKLING WINE SIDECAR
• CIRCA 1999

ACROSS THE PACIFIC 13.50
AGED RUM, JAMAICAN RUM,
AVERNA, ORGEAT, FRESH LIME
• CIRCA 2000



DESSERT COCKTAILS

ORANGE WHIP BOURBON, AMARETTO, AMARO MONTENEGRO, FRESH LEMON, FRESH ORANGE, CINNAMON, COCONUT CREAM	13.50	SPLIT THE DIFFERENCE RUM, CRÈME DE CASSIS, CRÈME DE BANANA, CREAM, VANILLA BEAN SYRUP, MALTED WHIPPED CREAM	13.25
COOKIE MONSTER AGED RUM, LICOR 43, COOKIE BUTTER SYRUP, BUTTER, HOT WATER	11.50	 RHYTHM & BOOZE RYE WHISKEY, BÉNÉDICTINE, COGNAC, ANGOSTURA BITTERS • SERVED WARMED, WITHOUT DILUTION	12.50

FEATURED WHISKEY FLIGHT

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

WHISTLEPIG PIGGYBACK RYE	WHISTLEPIG SMALL BATCH RYE	WHISTLEPIG OLD WORLD RYE
THIS 100% RYE MASHBILL HAS AN INCREDIBLE CHARACTER THAT BELIES ITS 6-YEAR AGE STATEMENT. COCOA, LEATHER, WHITE PEPPERCORN, CINNAMON. • 6 YEAR, 48.28% ABV •	THE BRAND'S FOUNDING FLAGSHIP PRODUCT. HIGH RYE MASHBILL, AGED 10 YEARS. BOLD AND SPICY. ALLSPICE, ORANGE PEEL, CARAMEL, MINT, OAK. • 10 YEAR, 50% ABV •	AGED 12 YEARS PRIOR TO FINISHING IN COMBINATION OF MADEIRA, SAUTERNES, AND PORT WINE CASKS. CHOCOLATE, PLUM, RAISIN, APRICOT. RICH AND BOLD. • 12 YEAR, 43% ABV •

This three spirit flight features a sampling from the most-awarded rye distillery in the world. WhistlePig expertly blends their whiskies from a combination of their own Vermont-distilled juice and high-quality sourced whiskey. Each rye offers a unique perspective on the brand's distilling and blending prowess.

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

WINTER BUCK	8.75	EARTH ANGEL	8.75
CRANBERRY, FRESH LIME, GINGER BEER, FRESH MINT		FRESH LEMON, PINEAPPLE, ORGEAT, SODA WATER	
BLAZE OF GLORY	10.25	LIMONADE DE PROVENCE	9.25
FREE SPIRIT N/A TEQUILA ALTERNATIVE, DRIED CHILE POMEGRANATE SHRUB, ORANGE, FRESH LEMON, HONEY		CRANBERRY JUICE, LEMON, ROSEMARY SYRUP, ORANGE FLOWER WATER, SODA WATER	
VIRGRONI	12.25	BOLD AND BEAUTIFUL	10.50
SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS		PASSIONFRUIT PURÉE, COCONUT CREAM, FRESH LIME, GINGER BEER	
FOG HORN	8.75	PERFECT MATCH	12.50
PEACH EARL GRAY TEA, COOKIE BUTTER SYRUP, HOT WATER		MONDAY GIN ALTERNATIVE, VERJUS, HOUSE-CRAFTED TONIC, N/A ORANGE BITTERS	

ALCOHOL-FREE AND NON-ALCOHOLIC BEER AND WINE

ERDINGER WEISSBIER	7	ATHLETIC UPSIDE DAWN	7
· NON-ALCOHOLIC HEFEWEIZEN [<0.5%]		· NON-ALCOHOLIC GOLDEN ALE [<0.5%]	
GUINNESS 0	8	ATHLETIC RUN WILD	7
· ALCOHOL-FREE STOUT [0.0%]		· NON-ALCOHOLIC INDIA PALE ALE [<0.5%]	
LEITZ SPARKLING RIESLING	11	LEITZ PINOT NOIR	11
· ALCOHOL-FREE WHITE WINE [0.0%]		· ALCOHOL-FREE RED WINE [0.0%]	

ALCOHOL-FREE AND NON-ALCOHOLIC SPIRITS

MONDAY GIN ALT	8	LYRE'S TRIPLE SEC ALT	7
· ALCOHOL-FREE [0.0% ABV]		· NON-ALCOHOLIC [<0.5% ABV]	
FREE SPIRIT TEQUILA ALT	7	LYRE'S AMARETTO ALT	7
· NON-ALCOHOLIC [<0.5% ABV]		· ALCOHOL-FREE [0.0% ABV]	
LYRE'S SILVER RUM ALT	7	THE PATHFINDER AMARO	7
· NON-ALCOHOLIC [<0.5% ABV]		· NON-ALCOHOLIC [<0.5% ABV]	
FREE SPIRIT BOURBON ALT	7	GIFFARD APERITIF BITTER	7
· NON-ALCOHOLIC [<0.5% ABV]		· NON-ALCOHOLIC [<0.5% ABV]	
SEEDLIP OPTIONS	8	THREE SPIRIT OPTIONS	9
· NON-ALCOHOLIC [<0.5% ABV]		· ALCOHOL-FREE [0.0% ABV]	

*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, SEA SALT	
WINTER SALAD (GF)	11.25
MIXED GREENS, GOAT CHEESE, CRISPY PORK BELLY, CANDIED PECANS, GARBANZO BEANS, OLIVES, CUCUMBERS, PEPPERONCINI VINAIGRETTE	
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	
GOURMET GRILLED CHEESE & CUP OF TOMATO SOUP	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	
SMOKED SALMON CREAM CHEESE PÂTÉ	15.25
HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	
DUCK CARBONARA	17.75
PEPPERONCINI-BRAISED DUCK, FETTUCCINE PASTA, PEAS, EGGS, CREAM	
ELK SLIDERS (2)	18.25
ELK MEATBALLS, CREAMY SUN-DRIED TOMATO PESTO, PARMESAN, PEPPERONCINI COLESLAW, SIDE OF WAFFLE FRIES AND TOMATO CREMA - ADD AN ADDITIONAL SLIDER \$7.50	
DUCK TRUFFLE RISOTTO (GF)	19.75
PEPPERONCINI-BRAISED DUCK, CREAM RISOTTO, MUSHROOMS, PARMESAN CHEESE, RED WINE BERRY 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, JAM, PICKLED VEG, 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, FRESH FRUIT, HEARTS OF PALM, CUCUMBER SALAD, PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS, ROASTED PISTACHIOS, GLUTEN FREE CRACKERS
• 16.50 •

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
• 21.50 •

WILD GAME BRAT PLATTER

FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, CROSTINI
• 29.50 •

DESSERTS

BERRY CHEESECAKE 11.75

STRAWBERRY-LUXARDO CHERRY SAUCE, GRAHAM CRACKER CRUST, WHIPPED CREAM

PEANUT BUTTER PIE  10.25

REESE'S PEANUT BUTTER CUPS, CHOCOLATE, CARAMEL

LIMON CHEESECAKE  10.25

LUXARDO CHERRY SAUCE, LIMONCELLO, WHIPPED CREAM, SHORTBREAD CRUST

BREAD PUDDING 10.50

MAPLE CREAM CHEESE FROSTING, CARAMEL, CANDIED PECANS

DECADENT BROWNIE  10.25

GLUTEN-FREE BROWNIE, CARAMEL, WHIPPED CREAM, CANDIED PECANS

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

DESSERT PRETZEL 10.25

CINNAMON SUGAR, VANILLA-MAPLE DIPPING SAUCE

BEER AND CIDER

DRAFT

AYINGER BAVARIAN PILS [5.3%]	7	NEW BELGIUM SOUR [ABV VARIES]	11
EQUINOX SPACE GHOST IPA [6.4%]	8	HORSE & DRAGON 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 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	PÖHJALA CHERRY GARDEN - SOUR CHERRY GOSE, 330 ML [8%]	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	FOUNDER'S OKTOBERFEST - GERMAN-STYLE MÄRZEN LAGER [6%]	8

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
WHITE RIOJA, LOPEZ DE HARO, LA RIOJA, SPAIN	13 / 48
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, 'MONTEPULCIANO', TUSCANY, ITALY	13 / 48
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
• 8.50 •

LA BICYCLETTE

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

AYINGER BAVARIAN PILS

PILSNER
• 6 •

ANGELINE CHARDONNAY

CALIFORNIA
• 7 •

SOCIAL'S G & T

SPRING44 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 •

HOW YOU GET FAMOUS

RHUBARB-INFUSED BOURBON,
PIMM'S NO. 1 CUP, CAMPARI,
FRESH LEMON, ROSEMARY
• 9.25 •

MARQUÉS DE CÁCERES CAVA

BRUT SPARKLING WINE, SPAIN
• 7 •

MONFERRATO DOLCETTO

PIEDMONT, ITALY
• 7 •

EAT

OLIVES • 5.25 •

SICILIAN CASTELVETRANO OLIVES

DEVEILED EGGS • 6.50 •

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

BAVARIAN PRETZEL • 7.75 •

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

SOCIAL HOUR CHARCUTERIE BOARD • 11.50 •

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