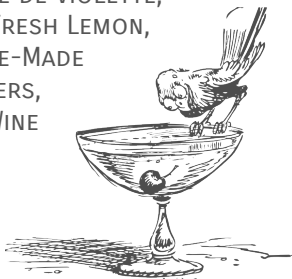


SOCIAL STANDARDS

WHISKEY SMASH BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	10.25	LAVENDER SOUR VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	10.50
SOCIAL'S G & T SPRING 44 GIN, HOUSE- MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	10.25	SASSY LASS GIN, PASTIS, SASSAFRAS SYRUP, PEPPERMINT EXTRACT, SODA WATER	10.50
TRUST FROM A DISTANCE PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE	11.50	SGT. PEPPER TEQUILA, FRESH LEMON, PINEAPPLE, VANILLA BEAN, BLACK PEPPER EXTRACT, PINK PEPPERCORN RIM	11.25
LOOSE AGENDA VODKA, ELDERFLOWER LIQUEUR, HIBISCUS, FRESH LEMON, CARDAMOM, SPARKLING WINE	11.25	LA BICYCLETTE GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	13.25
BLACK MAGIC GIN, MIXED BERRY PURÉE, SAGE SYRUP, CELERY BITTERS, FRESH LEMON	12.75	HOLLYWOOD SUNSET BOURBON, APEROL, COCONUT-INFUSED WHITE BALSAMIC VINEGAR, FRESH LEMON, ROSEMARY	12.75
OLD STOGIE RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	14.25	MARBLE RYE RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	14.25
JUNE/JULY 2023 FEATURED COCKTAIL "KITTY HAWK SPRITZ" SILVER RUM, CRÈME DE VIOLETTE, GINGER LIQUEUR, FRESH LEMON, FRESH LIME, HOUSE-MADE TONIC SYRUP, BITTERS, BRUT SPARKLING WINE BY HAYDEN	12.25	POLTERGEIST BLENDED SCOTCH, JAMAICAN RUM, BIANCO VERMOUTH, HOUSE-CRAFTED CHAI SYRUP, CHOCOLATE MOLE BITTERS	11.75

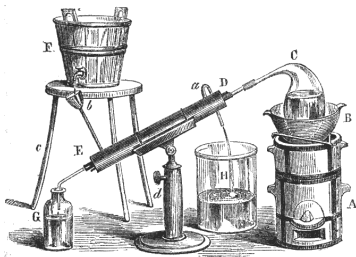


SOCIAL'S SECRET GARDEN

BERRY WHITE STRAWBERRY-INFUSED WHITE PORT, SILVER RUM, GINGER COGNAC, FRESH LIME, GRAPEFRUIT, HOUSE-CRAFTED TONIC SYRUP, SODA WATER	11.25	REALITY CHECK GIN, ROSE LIQUEUR, FRESH LEMON, CUCUMBER, ROSEMARY SYRUP, PEACH BITTERS, SODA WATER	11.75
BLACK BRAMBLE COGNAC, IRISH WHISKEY, BLACKBERRY LIQUEUR, FRESH LEMON, HONEY, MUDDLED BLACKBERRIES, SLICED STRAWBERRIES, GINGER ALE	13.75	SHE'S MY SUNFLOWER TEQUILA, MEZCAL, APPLE LIQUEUR, LIMONCELLO, PEACH SYRUP, FRESH LEMON	12.25
GARDEN MARG SUGAR SNAP PEA, CUCUMBER AND PARSLEY-INFUSED TEQUILA, POBLANO LIQUEUR, DRY CURAÇAO, FRESH LIME, SEA SALT	12.75	ISLAND FEVER JAPANESE WHISKEY, ORANGE LIQUEUR, FRESH LEMON, KIWIFRUIT, MINT	13.75
		SHERRY ME HOME JASMINE-INFUSED VODKA, AMONTILLADO SHERRY, MINT, FRESH LEMON, SUGAR, MUDDLED ORANGE	10.75

THROWBACKS

OLD FASHIONED RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL • CIRCA 1880	12.25	FRENCH 75 GIN, FRESH LEMON, SUGAR, BRUT SPARKLING WINE • CIRCA 1915	11.25
RANCH WATER TEQUILA, DRY CURAÇAO, FRESH LIME, SODA WATER • CIRCA 1983	10.25	COSMOPOLITAN VODKA, ORANGE LIQUEUR, LIMONCELLO, FRESH LIME, CRANBERRY JUICE	11.75
		CARAJILLO LICOR 43, VODKA, COLD BREW ESPRESSO • CIRCA 1998	10.75



DESSERT COCKTAILS

WIRED RUSSIAN ESPRESSO-INFUSED VODKA, COFFEE LIQUEUR, MASCARPONE GELATO, SAIGON CINNAMON	13.25	GRASS ROOTS MEZCAL, AGED RUM, SASSAFRAS SYRUP, XOCOLATL MOLE BITTERS	11.75
INSTANT KARMA SILVER RUM, AGED RUM, CHAI, PEACH SYRUP, OAT MILK, SAIGON CINNAMON	11.25	LOWRIDER AMARETTO, VODKA, FRESH LEMON, ANGOSTURA BITTERS, BLOOD ORANGE SODA	11.75

FEATURED FLIGHT

FEATURED THREE-SPIRIT FLIGHT. THREE, 3/4 OZ POURS AT A 25% DISCOUNT. \$14

BOWMAN BROTHERS SMALL BATCH AGED BETWEEN 6-8 YEARS. A TRUE SMALL BATCH OF 8 BARRELS. NOTES OF MINT, GINGER, TOBACCO, THYME, CHOCOLATE, LIGHT FRUIT. • 45% ABV •	ISAAC BOWMAN PORT BARREL FINISH 6+ YEARS IN VIRGIN OAK, 6+ MONTH FINISH IN RUBY PORT BARRELS. UNDERRIPE PLUM AND SOUR CHERRY BALANCE W/ CARAMEL, VANILLA, OAK. • 46% ABV •	JOHN J. BOWMAN SINGLE BARREL ONCE GIVEN A MOMENT TO BREATHE, NOTES OF GREEN APPLE, CHOCOLATE, TOFFEE, BAKED BREAD, AND VANILLA. LINGERING, WARM FINISH. • 50% ABV •
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A. Smith Bowman distillery has been making high-quality bourbons in Virginia since 1934 but was relatively unknown outside of the state until its minority purchase by Sazerac in 2003. They've built a reputation for their experimental, one-shot releases, but for their flagship whiskeys, a unique triple distillation process and careful barrel selection make for some delicious drams. These featured pours offer a great sample of Bowman's offerings.

DRY DRINKS

CREATIVE NON-ALCOHOLIC COCKTAILS

STUBBORN MULE PINEAPPLE, FRESH LIME, GINGER BEER	7.25	LIMONADE DE PROVENCE CRANBERRY JUICE, LEMON, ROSEMARY SYRUP, ORANGE FLOWER WATER, SODA WATER	7.75
BUDDY SYSTEM N/A GIN, VERJUS, CLOVE SYRUP, N/A AROMATIC BITTERS, SEA SALT	9.75	VIRGRONI SEEDLIP HERBAL N/A SPIRIT, GIFFARD N/A APERITIF, HOUSE- MADE TONIC SYRUP, N/A BITTERS	9.75
PRINCESS PEACH CHAI, PEACH SYRUP, OAT MILK, SAIGON CINNAMON	8.25	WILD CARD ORANGE JUICE, CARDAMOM, VANILLA BEAN SYRUP, SODA WATER	8.25

SOCIAL PLATES

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

OLIVES  	8.25
SICILIAN CASTELVETRANO OLIVES	
DEVEILED EGGS 	8.50
CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	
POTATO WEDGES AND DIPPING SAUCE TRIO 	8.75
SEASONED POTATO WEDGES, ROASTED TOMATO CREMA, CURRIED MAYO, KETCHUP	
BAVARIAN PRETZEL 	9.50
ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD	
BLISTERED SHISHITO PEPPERS  	9.75
JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	
SUMMER SALAD	10.75
ARRUGULA, ROASTED ASPARAGUS, RED ONION, GOAT CHEESE, CRISPY SPECK, SPICED CANDIED ALMONDS, ROASTED TOMATO DRESSING	
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	
ROASTED BEET FLATBREAD 	12.75
PISTACHIO PESTO, ROASTED BEETS, GOAT CHEESE, RED ONION, ARUGULA, POMEGRANATE-BALSAMIC REDUCTION	
BEEF SLIDERS	13.25
BEEF PATTY (2), WHITE CHEDDAR, CANDIED JALAPEÑOS, CRISPY SPECK, RED ONION, DIJON, BRIOCHE BUN - ADD A SIDE OF POTATO WEDGES WITH KETCHUP FOR \$3	
THAI-STYLE MEATBALLS	13.75
PORK MEATBALLS, SWEET & SPICY CHILI SAUCE, CHIVE, RICE, SESAME	
BURRATA CAPRESE 	14.25
BEEFSTEAK TOMATOES, BASIL, BURRATA, POMEGRANATE-BALSAMIC REDUCTION, OLIVE OIL, BLACK SEA SALT, TOAST POINTS	
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, 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
• 10.25 •




CHEESE FLIGHT

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM
• 19.25 •

CHARCUTIER'S ITALIAN SANDWICH

CAPICOLA, FINOCCHIONA, CALABRIAN PEPPER MAYO, ARUGULA, RED ONION, ITALIAN VINAIGRETTE, CRUNCH ROLL
• 13.50 •

DESSERTS

DESSERT PRETZEL	8.75	BREAD PUDDING	9.75
CINNAMON SUGAR, VANILLA-MAPLE DIPPING SAUCE		MAPLE CREAM CHEESE FROSTING	
VANILLA CHEESECAKE	9.50	DECADENT BROWNIE 	9.75
MIXED BERRY SAUCE		GLUTEN-FREE BROWNIE, CARAMEL, WHIPPED CREAM	
CHOCOLATE TRIFLE 	9.75	• ADD A SCOOP OF VANILLA BEAN ICE CREAM, À LA MODE \$3	
CHOCOLATE CAKE, COCONUT CHOCOLATE MOUSE, ESPRESSO POWDER, PISTACHIO BRITTLE		PEANUT BUTTER CUP PIE 	9.75
		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	ODELL ROTATING DRAFT [ABV VARIES]	MKT
POMARINA BRUT SPANISH SIDRA	9	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
TIVOLI BREWING MILE HIGH HEFE · HEFEWEIZEN (GERMAN-STYE WHEAT) [5%]	7	STELLA ARTOIS · PALE LAGER, 330ML [5%]	7
ODELL KINDLING · GOLDEN ALE [5%]	8	WEIHENSTEPHANER ORIGINAL HELLES · HELLES LAGER, 330 ML [5.1%]	8

HOPPY AND FLAVORFUL

ODELL INDIA PALE ALE · AMERICAN-STYLE IPA [7%]	7	BALLAST POINT GRAPEFRUIT SCULPIN · AMERICAN-STYLE IPA WITH GRAPEFRUIT [7%]	7
HOUBLON CHOUFFE · BELGIAN-STYLE IPA TRIPEL [9%]	10	HORSE & DRAGON HAZE & DRAGON · NEW ENGLAND-STYLE IPA, 16 OZ [6.2%]	8

A LITTLE BIT DARKER NOW

NEW BELGIUM FAT TIRE · AMBER ALE [5%]	6	ODELL 90 SHILLING · AMBER ALE [5.3%]	6
ORVAL · BELGIAN TRAPPIST DUBBEL ALE [6.2%]	12	DUVEL · BELGIAN STRONG GOLDEN ALE [8.5%]	11

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

FUNKWERKS TROPIC KING · IMPERIAL SAISON WITH MANGO [6.8%]	8	DOGFISH HEAD SEAQUENCH · KÖLSCH, GOSE BLEND [4.9%]	7
CROOKED STAVE SOUR ROSÉ · OAK-AGED WILD SOUR ALE, 355ML [4.5%]	10	DUCHESS DE BOURGOGNE · FLANDERS RED SOUR ALE [6.2%]	14

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)	16

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	9/32
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

GRÜNER VELTLINER - 'GROSS', WEINGUT INGRID, WEINLAND, AUSTRIA
GREEN APPLE, PEAR, LEMON ZEST, MINERALITY, HERBAL, WHITE SPICE

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
• 7.25 •

LAVENDER SOUR

VODKA, GINGER COGNAC,
HOUSE-CRAFTED LAVENDER-INFUSED
SOUR, FRESH LAVENDER
• 8.25 •

BERRY WHITE

STRAWBERRY-INFUSED WHITE PORT,
SILVER RUM, GINGER COGNAC, FRESH
LIME, HOUSE-CRAFTED TONIC SYRUP,
GRAPEFRUIT, SODA WATER
• 8.75 •

AYINGER BAVARIAN PILS

PILSNER
• 6 •

ANGELINE CHARDONNAY

CALIFORNIA
• 7 •

SOCIAL'S G & T

SPRING 44 GIN, HOUSE-CRAFTED
TONIC SYRUP, SODA WATER
• 7.25 •

SGT. PEPPER

TEQUILA, FRESH LEMON, PINEAPPLE,
VANILLA BEAN SYRUP, BLACK PEPPER
TINCTURE, PINK PEPPERCORN RIM
• 8.25 •

TRUST FROM A DISTANCE

PASSIONFRUIT LIQUEUR, BOURBON,
FRESH LEMON, PINEAPPLE,
HABANERO TINCTURE
• 8.75 •

SEGURA VIUDAS CAVA

SPARKLING WINE
• 7 •

MONFERRATO DOLCETTO

PIEDMONT, ITALY
• 7 •

EAT

OLIVES 5.25

SICILIAN CASTELVETRANO OLIVES

DEVILED EGGS 6.50

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

BAVARIAN PRETZEL 7.50

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

BLISTERED SHISHITO PEPPERS 7.75

JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT

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, 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 14 VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR • 2 SERVINGS AT A \$3.50 DISCOUNT	WHISKEY SMASH BOTTLE 20 BOURBON, FRESH LEMON, MINT SYRUP • 3 SERVINGS AT A \$5.50 DISCOUNT
DOUBLE WINDSOR BOTTLE 18 BOURBON, PEAR COGNAC, FRESH LEMON, HONEY, SAIGON CINNAMON • 2 SERVINGS AT A \$3.50 DISCOUNT	SOCIAL'S G&T BOTTLE 28 GIN, HOUSE-CRAFTED TONIC SYRUP, SODA WATER • 4 SERVINGS AT A \$7 DISCOUNT
SOCIAL MULE BOTTLE 15 VODKA, FRESH LIME, PINEAPPLE, GINGER BEER • 2 SERVINGS AT A \$3.50 DISCOUNT	TRUST FROM A DISTANCE BOTTLE 16 BOURBON, PASSIONFRUIT LIQUEUR, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE • 2 SERVINGS AT A \$3.50 DISCOUNT



BLACK MANHATTAN BOTTLE 19 BOURBON, AMARO AVERNA, ANGOSTURA BITTERS, ORANGE BITTERS • 2 SERVINGS AT A \$3.50 DISCOUNT	OLD FASHIONED BOTTLE 25 100-PROOF RYE WHISKEY, DEMERARA SYRUP, ANGOSTURA BITTERS, ORANGE BITTERS • 3 SERVINGS AT A \$4.25 DISCOUNT
FLOWER POWER BOTTLE 19 VODKA, ELDERFLOWER LIQUEUR, CHAREAU ALOE LIQUEUR, DRY VERMOUTH, ROSE WATER • 2 SERVINGS AT A \$3 DISCOUNT	LA BICYCLETTE BOTTLE 19 GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS • 2 SERVINGS AT A \$3.50 DISCOUNT
RUM SWIZZLE BOTTLE 17 AGED RUM, WHITE RUM, FALERNUM, TIKI BITTERS, ANGOSTURA BITTERS, FRESH LIME, PINEAPPLE • 2 SERVINGS AT A \$2.50 DISCOUNT	MARBLE RYE BOTTLE 21 RYE WHISKEY, BÉNÉDICTINE, CYNAR, PUNT E MES, CARAWAY BITTERS • 2 SERVINGS AT A \$3.50 DISCOUNT