SOCIAL STANDARDS

Whiskey Smash 10.25
Bourbon, Fresh Lemon, Mint Syrup, Fresh Mint

Social's G & T 10.25
Spring 44 Gin, House-Made Tonic Syrup, Soda Water, Juniper Berries

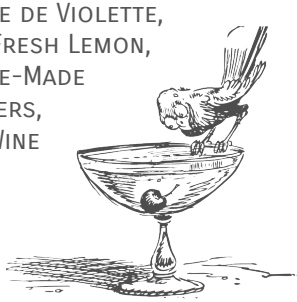
Trust From a Distance 11.50
Passionfruit Liqueur, Bourbon, Fresh Lemon, Pineapple, Habanero Tincture

Loose Agenda 11.25
Vodka, Elderflower Liqueur, Hibiscus, Fresh Lemon, Cardamom, Sparkling Wine

Black Magic 12.75
Gin, Mixed Berry Purée, Sage Syrup, Celery Bitters, Fresh Lemon

Old Stogie 14.25
Rye Whiskey, Brown Sugar, Citrus Bitters, Smoked Peach-Earl Grey Tea

June/July 2023 Featured Cocktail "Kitty Hawk Spritz" 12.25
Silver Rum, Crème de Violette, Ginger Liqueur, Fresh Lemon, Fresh Lime, House-Made Tonic Syrup, Bitters, Brut Sparkling Wine
By Hayden



Lavender Sour 10.50
Vodka, Ginger Cognac, House-Crafted Lavender-Infused Sour

Sassy Lass 10.50
Gin, Pastis, Sassafras Syrup, Peppermint Extract, Soda Water

Sgt. Pepper 11.25
Tequila, Fresh Lemon, Pineapple, Vanilla Bean, Black Pepper Extract, Pink Peppercorn Rim

La Bicyclette 13.25
Gin, Elderflower Liqueur, Lillet Blanc, Apple Bitters

Hollywoo Sunset 12.75
Bourbon, Aperol, Coconut-Infused White Balsamic Vinegar, Fresh Lemon, Rosemary

Marble Rye 14.25
Rye Whiskey, Bénédictine, Punt e Mes, Cynar, Toasted Caraway Bitters

Poltergeist 11.75
Blended Scotch, Jamaican Rum, Bianco Vermouth, House-Crafted Chai Syrup, Chocolate Mole Bitters

SOCIAL'S SECRET GARDEN

Berry White 11.25
Strawberry-Infused White Port, Silver Rum, Ginger Cognac, Fresh Lime, Grapefruit, House-Crafted Tonic Syrup, Soda Water

Black Bramble 13.75
Cognac, Irish Whiskey, Blackberry Liqueur, Fresh Lemon, Honey, Muddled Blackberries, Sliced Strawberries, Ginger Ale

Garden Marg 12.75
Sugar Snap Pea, Cucumber and Parsley-Infused Tequila, Poblano Liqueur, Dry Curaçao, Fresh Lime, Sea Salt

Reality Check 11.75
Gin, Rose Liqueur, Fresh Lemon, Cucumber, Rosemary Syrup, Peach Bitters, Soda Water

She's My Sunflower 12.25
Tequila, Mezcal, Apple Liqueur, Limoncello, Peach Syrup, Fresh Lemon

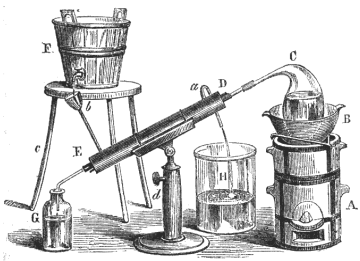
Island Fever 13.75
Japanese Whiskey, Orange Liqueur, Fresh Lemon, Kiwifruit, Mint

Sherry Me Home 10.75
Jasmine-Infused Vodka, Amontillado Sherry, Mint, Fresh Lemon, Sugar, Muddled Orange

THROWBACKS

Old Fashioned 12.25
Rye Whiskey, Demerara Sugar, Bitters Blend, Lemon Peel
• circa 1880

Ranch Water 10.25
Tequila, Dry Curaçao, Fresh Lime, Soda Water
• circa 1983



French 75 11.25
Gin, Fresh Lemon, Sugar, Brut Sparkling Wine
• Circa 1915

Cosmopolitan 11.75
Vodka, Orange Liqueur, Limoncello, Fresh Lime, Cranberry Juice

Carajillo 10.75
Licor 43, Vodka, Cold Brew Espresso
• circa 1998

DESSERT COCKTAILS

Wired Russian 13.25
Espresso-Infused Vodka, Coffee Liqueur, Mascarpone Gelato, Saigon Cinnamon

Instant Karma 11.25
Silver Rum, Aged Rum, Chai, Peach Syrup, Oat Milk, Saigon Cinnamon

Grass Roots 11.75
Mezcal, Aged Rum, Sassafras Syrup, Xocolatl Mole Bitters

Lowrider 11.75
Amaretto, Vodka, Fresh Lemon, Angostura Bitters, Blood Orange Soda

BOTTLED COCKTAILS

Made and bottled in-house for your group's imbibing pleasure.
500 mL bottle. Each bottle serves 3-4 people. Save $9 vs. regular menu price.

La Bicyclette 34
Dry Gin, Elderflower Liqueur, Lillet Blanc, Apple Bitters

Marble Rye 38
Rye Whiskey, Cynar, Bénédictine, Punt e Mes, Caraway Bitters

Flower Power 35
Vodka, Elderflower Liqueur, Chareau Aloe Liqueur, Dry Vermouth, Rose Water

Black Manhattan 36
Bourbon, Amaro Averna, Bitters Blend

DRY DRINKS

Creative Non-Alcoholic Cocktails

Stubborn Mule 7.25
Pineapple, Fresh Lime, Ginger Beer

Buddy System 9.75
N/A Gin, Verjus, Clove Syrup, N/A Aromatic Bitters, Sea Salt

Virgroni 9.75
Seedlip Herbal N/A Spirit, Giffard N/A Aperitif, House-Made Tonic Syrup, N/A Bitters

Limonade de Provence 7.75
Cranberry Juice, Lemon, Rosemary Syrup, Orange Flower Water, Soda Water

Princess Peach 8.25
Chai, Peach Syrup, Oat Milk, Saigon Cinnamon

Wild Card 8.25
Orange Juice, Cardamom, Vanilla Bean Syrup, Soda Water

SOCIAL PLATES

Please inquire with your server about options for any dietary restrictions
Gluten Free Chips Available Upon Request; $2

Olives (V)(GF) — 7.25
Sicilian Castelvetrano Olives

Deviled Eggs (GF) — 8.50
Chive, Smoked Paprika, Jamón Serrano

Potato Wedges and Dipping Sauce Trio (V) — 8.75
Seasoned Potato Wedges, Roasted Tomato Crema, Curried Mayo, Ketchup

Bavarian Pretzel (V) — 9.50
Rosemary Sea Salt, House-Made Brie Mustard

Blistered Shishito Peppers (V)(GF) — 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 (V) — 12.50
Pine Nut, Olive Oil, Paprika, Pita, Cucumber, Carrot

Mexican Street Corn Dip (V)(GF) — 12.75
Roasted Sweet Corn, Queso Fresco, Cilantro, Lime, Tortilla Chips

Roasted Beet Flatbread (V) — 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 (V) — 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 (V)(GF)

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

SINGLE CHEESE BOARD (V)

FEATURED CHEESE OF YOUR CHOICE, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM
· 10.25 ·

CHEESE FLIGHT (V)

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
CINNAMON SUGAR, VANILLA-MAPLE DIPPING SAUCE

CHOCOLATE TRIFLE (V) — 9.75
CHOCOLATE CAKE, COCONUT CHOCOLATE MOUSE, ESPRESSO POWDER, PISTACHIO BRITTLE

PEANUT BUTTER CUP PIE (GF) — 9.75
REESE'S PEANUT BUTTER CUPS, CHOCOLATE, WHIPPED CREAM

BREAD PUDDING — 9.75
MAPLE CREAM CHEESE FROSTING

DECADENT BROWNIE (GF) — 9.75
GLUTEN-FREE BROWNIE, CARAMEL, WHIPPED CREAM
· ADD A SCOOP OF VANILLA BEAN ICE CREAM, À LA MODE $3

MIXED BERRY BARS — 9.75
MIXED BERRY CURD, PISTACHIO SHORTBREAD CRUST, WHIPPED CREAM

Beer and Cider

Draft

Ayinger Bavarian Pils [5.3%]	7
Equinox Space Ghost IPA [6.4%]	8
Pomarina Brut Spanish Sidra	9
New Belgium Rotating Sour [ABV Varies]	11
Odell Rotating Draft [ABV Varies]	MKT
Local Rotating Draft [ABV Varies]	MKT

Bottles and Cans

Light and Quaffable

Bud Light • Lager [4.2%]	5
Modelo Especial • Mexican-Style Lager [4.4%]	5
Tivoli Brewing Mile High Hefe • Hefeweizen (German-stye Wheat) [5%]	7
Odell Kindling • Golden Ale [5%]	8
Coors Banquet • Lager [4.2%]	5
Pilsner Urquell • Czech Pilsner-Style Lager {4.4%]	6
Stella Artois • Pale Lager, 330ml [5%]	7
Weihenstephaner Original Helles • Helles Lager, 330 mL [5.1%]	8

Hoppy and Flavorful

Odell India Pale Ale • American-Style IPA [7%]	7
Houblon Chouffe • Belgian-Style IPA Tripel [9%]	10
Ballast Point Grapefruit Sculpin • American-style IPA with Grapefruit [7%]	7
Horse & Dragon Haze & Dragon • New England-Style IPA, 16 oz [6.2%]	8

A Little Bit Darker Now

New Beligum Fat Tire • Amber Ale [5%]	6
Orval • Belgian Trappist Dubbel Ale [6.2%]	12
Odell 90 Shilling • Amber Ale [5.3%]	6
Duvel • Belgian Strong Golden Ale [8.5%]	11

A Lotta Bit Darker Now

Oskar Blues Old Chub • Scottish Strong Ale [8%]	7
Maui Brewing Coconut Hiwa • Coconut Porter [6%]	8
Rogue Hazelnut Brown Nectar • Brown Ale [5.6%]	8
Guinness • Stout, 14.9 oz Can [6%]	8

Sour and Sour-ish

Funkwerks Tropic King • Imperial Saison with Mango [6.8%]	8
Crooked Stave Sour Rosé • Oak-aged wild sour ale, 355ml [4.5%]	10
Dogfish Head Seaquench • Kölsch, Gose Blend [4.9%]	7
Duchesse 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
Ace Perry • Semi-Sweet Pear Cider [5%]	8
Upslope Spiked Snowmelt • Juniper-Lime Hard Seltzer [5%]	6
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
Red Blend, Rabble, Paso Robles, CA	11/40
Cabernet Sauvignon, Angeline Vineyards, Sonoma, CA	12/44

What Ty's Drinking

Grüner Veltliner - 'Groiss', Weingut Ingrid, Weinland, Austria
Green Apple, Pear, Lemon Zest, Minerality, Herbal, White Spice
14/54

Award-Winning Bottle List Available By Request

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

Double Windsor Bottle — 18
Bourbon, Pear Cognac, Fresh Lemon, Honey, Saigon Cinnamon
• 2 Servings at a $3.50 Discount

Social Mule Bottle — 15
Vodka, Fresh Lime, Pineapple, Ginger Beer
• 2 Servings at a $3.50 Discount

Whiskey Smash Bottle — 20
Bourbon, Fresh Lemon, Mint Syrup
• 3 Servings at a $5.50 Discount

Social's G&T Bottle — 28
Gin, House-Crafted Tonic Syrup, Soda Water
• 4 Servings at a $7 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

Flower Power Bottle — 19
Vodka, Elderflower Liqueur, Chareau Aloe Liqueur, Dry Vermouth, Rose Water
• 2 Servings at a $3 Discount

Rum Swizzle Bottle — 17
Aged Rum, White Rum, Falernum, Tiki Bitters, Angostura Bitters, Fresh Lime, Pineapple
• 2 Servings at a $2.50 Discount

Old Fashioned Bottle — 25
100-Proof Rye Whiskey, Demerara Syrup, Angostura Bitters, Orange Bitters
• 3 Servings at a $4.25 Discount

La Bicyclette Bottle — 19
Gin, Elderflower Liqueur, Lillet Blanc, Apple Bitters
• 2 Servings at a $3.50 Discount

Marble Rye Bottle — 21
Rye Whiskey, Bénédictine, Cynar, Punt e Mes, Caraway Bitters
• 2 servings at a $3.50 Discount