



CRAFT COCKTAILS

\$17

PICOSO DOVE

Montelobos mezcal, grapefruit, lemon, agave, serrano
BOUTIQUE TWIST ON A CLASSIC PALOMA

ON STRANGER TIDES

Bacardi spiced rum, pomegranate, lime, sage, soda

PINEAPPLE MULE

Absolut vodka, ginger beer, pineapple, lime

BANANA FASHIONED

Knob Creek bourbon, banana liqueur,
brown sugar, bitters
BOUTIQUE TWIST ON A CLASSIC OLD FASHIONED

INDIGO BLUE-BERRY

Grey Goose vodka, muddled blueberries,
lime juice, soda water

MARGARITA ALTO

Lobos tequila, shaken with Cointreau, agave,
Angostura's, fresh lime, strained, served up

SOUTHSIDE ROYALE

Bombay Sapphire gin, cucumber, mint, lime,
with a champagne float





WINE

SPARKLING

GLASS | BOTTLE

sparkling, Pol Remy, Burgundy, France	10 36
sparkling, Sterling Prosecco, Veneto, Italy	12 44
champagne, Feuillette Brut Gastronomique, Champagne, France	22 84
sparkling rosé, Lunetta Prosecco, Veneto, Italy	13 48

ROSÉ

rosé, Sanford Rose of Pinot, Sta. Rita Hills, Santa Barbara County, California	14 52
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WHITE

pinot grigio, Three Thieves, California	12 44
pinot grigio, Sea Glass, Santa Barbara County, California	14 52
riesling, Two Mountain, Rattle Snake Hills, Washington	12 44
sauvignon blanc, Kim Crawford, Marlborough, New Zealand	14 52
white blend, Conundrum, California	13 48
chardonnay, Three Thieves, California	12 44
chardonnay, St. Michelle Indian Wells, Woodenville, Washington	15 56
chardonnay, Sonoma Cutrer, Sonoma Valley, California	18 68
chardonnay, Cakebread, Napa Valley, California	26 100

RED

pinot noir, Three Thieves, California	12 44
pinot noir, Wagner Sea Sun, California	14 52
pinot noir, Windvane, Carneros, California	16 60
syrah, Zaca Mesa, Los Olivos, California	13 48
rhone blend, Cap Insula, Bertrand, Languedoc, France	15 56
merlot, Emmolo, Napa Valley, California	24 92
cabernet sauvignon, Three Thieves, California	12 44
cabernet sauvignon, Tribute, California	15 56
cabernet blend, Gilbert Cellars, Horse Heaven Hills, Washington	18 68



S O C I A L



BEER ON TAP

DRAFT SELECTION 8

Stella Artois

Pacifico

Goose Island Neon IPA

Firestone 805

BOTTLED BEER

IMPORTED 9

Stella Artois–Belgium

Heineken–Holland

Corona–Mexico

DOMESTIC 8

Bud Light

Miller Lite

Coors

Budweiser

Blue Moon

Samuel Adams

SCOTCH

Highland Park Honour I 2yr

Balvenir I 2yr Doublewood

Balvenir I 4yr Caribbean Cask

Glenlivet I 2yr

Glenlivet I 8yr

Glenfiddich I 2yr Signature Malt

Glenfiddich I 5yr Solera Reserve

COGNAC

Remy Martin VSOP

Remy Martin XO

Hennessy VS

Courvoisier VS

Courvoisier XO

Cognac Park VS





SMALL PLATES

TUNA TARTARE 18

avocado, cilantro, apple, shallots, chives

POPCORN SHRIMP 16

creamy sriracha aioli, candied pecans

DUCK CONFIT QUESADILLA 14

brie, shiitake mushrooms, sour cream, pico de gallo

CRISPY CHICKEN WINGS 15

cucumber ranch, korean bbq sauce

RIP N' DIP 13

truffle hummus, babaganoush, marinated olives, grilled flatbread

ARTISANAL CHEESE PLATE 16

farmers market selection of cheeses, honey, dried grapes,
bagel chips

PESTO SHRIMP FLATBREAD 18

alfredo sauce, tomato confetti

SHORTRIB FLATBREAD 16

roasted tomato, preserved onions, mozzarella, watercress salad

CHICKEN COBB FLATBREAD 16

avocado, tomato, red onion, bacon, blue cheese

THREE BEEF WELLINGTON SLIDERS 21

grass fed beef, mushrooms, horseradish cream

SOCIAL FRITES 12

garden herbs, truffle aioli

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.





SOCIAL HOUR

6:00–8:00 pm

LIBATIONS

DRAFT BEER 5

Stella Artois | Pacifico | Goose Island Neon IPA | Firestone 805

WELL DRINKS 8

THREE THIEVES RED OR WHITE WINE 8

50% OFF REGULAR PRICE

TUNA TARTARE ~~18~~ 9

avocado, cilantro, apple, shallots, chives

POPCORN SHRIMP ~~16~~ 8

creamy sriracha aioli, candied pecans

DUCK CONFIT QUESADILLA ~~14~~ 7

brie, shiitake mushrooms, sour cream, pico de gallo

CRISPY CHICKEN WINGS ~~15~~ 7.50

cucumber ranch, korean bbq sauce

RIP N' DIP ~~13~~ 6.50

truffle hummus, babaganoush, marinated olives, grilled flatbread

ARTISANAL CHEESE PLATE ~~16~~ 8

farmers market selection of cheeses, honey, dried grapes,
bagel chips

PESTO SHRIMP FLATBREAD ~~18~~ 9

alfredo sauce, tomato confetti

SHORTRIB FLATBREAD ~~16~~ 8

roasted tomato, preserved onions, mozzarella, watercress salad

CHICKEN COBB FLATBREAD ~~16~~ 8

avocado, tomato, red onion, bacon, blue cheese

THREE BEEF WELLINGTON SLIDERS ~~21~~ 10.50

grass fed beef, mushrooms, horseradish cream

SOCIAL FRITES ~~12~~ 6

garden herbs, truffle aioli





BOTTLE SERVICE

CHAMPAGNE

- Duval-Leroy Brut Blanc De Blancs | 375
- Duval-Leroy Brut Rosé Prestige | 375
- Beau Joie Brut Special Cuvee Lumin | 450

VODKA

- Grey Goose | 427
- Ketel One | 375

TEQUILA

- Lobos Joven | 300
- Casamigos Blanco | 375
- Casamigos Reposado | 375
- Don Julio Blanco | 425
- Don Julio 1942 | 1,025
- Casa Azul | 975

COGNAC

- Courvoisier | 425
- Courvoisier XO | 675
- Hennessy | 475
- Hennessy XO | 1,075

WHISKEY

- Jameson | 400
- Knob Creek | 450
- Maker's Mark | 425

SCOTCH

- Chivas Regal | 400
- Glenlivet 12 | 450
- Johnny Walker Black | 425

