

## SEASONAL COCKTAILS

ALL 10

### GRAPEFRUIT BASIL “MOJITO”

DEEP EDDY RUBY RED VODKA,  
ST. GERMAIN ELDERFLOWER LIQUEUR,  
FRESH GRAPEFRUIT JUICE AND MUDDLED BASIL

### BLACKBERRY OLD FASHIONED

WOODFORD RESERVE BOURBON,  
BLACKBERRY SIMPLE, ANGOSTURA BITTERS,  
GARNISHED WITH AMARENA CHERRIES

### THE COMAL

CINCO VODKA, COINTREAU, FRESHLY SQUEEZED  
LIME JUICE, FRESH GRAPEFRUIT JUICE, ORGANIC AGAVE  
NECTAR, GARNISHED WITH A CHILI SALT RIM

### PALOMA

DULCE VIDA GRAPEFRUIT TEQUILA,  
FRESHLY SQUEEZED LIME JUICE,  
FRESH GRAPEFRUIT JUICE,  
TOPPED WITH TOPO CHICO AND A SALT RIM

### BLACK-CHERRY LIMEADE

SEERSUCKER LIME GIN, FRESH LIME JUICE,  
MUDDLED BLACK AMARENA CHERRIES

### TEXAS 75

DEEP EDDY LEMON VODKA,  
ST. GERMAIN ELDERFLOWER LIQUEUR  
TOPPED WITH PROSECCO

### LYCHEE MULE

TITO’S VODKA, FRESH LIME JUICE,  
LYCHEE PUREE, TOPPED WITH GINGER BEER

### THE HEIST

STOLEN WHISKEY, CAMPARI, FRESH LEMON JUICE,  
STRAWBERRY-KIWI MARMALADE

### CHEF CLARK’S BLACK & BLUE BLOODY MARY

GREY GOOSE VODKA,  
CHEF CLARK’S BLACK & BLUE BLOODY MARY MIX,  
GARNISHED WITH A CHILI SALT RIM

## **SPECIALTY MARTINIS**

*ALL 12*

### **S.A. STYLE JALAPEÑO MARTINI**

DULCE VIDA PINEAPPLE JALAPENO TEQUILA,  
COINTREAU, FRESH LIME JUICE, ORGANIC AGAVE NECTAR,  
MUDDLED JALAPENO, GARNISHED WITH A CHILI SALT RIM

### **CUCUMBER~MINT MARTINI**

SEERSUCKER LIME GIN, MUDDLED CUCUMBERS,  
MINT SIMPLE AND FRESH LIME JUICE

### **PRETTY IN PINK MARTINI**

STOLI VANIL VODKA, BLUEBERRY VANILLA SIMPLE,  
AND FRESH LEMON JUICE

### **BASIL LIME MARTINI**

CINCO VODKA, FRESH LIME JUICE, SIMPLE,  
MUDDLED BASIL LEAVES

### **LAVENDER LEMONDROP MARTINI**

STOLI VANIL VODKA, LAVENDER SIMPLE,  
AND FRESH LEMON JUICE

### **POM POM MARTINI**

PAMA POMEGRANATE LIQUEUR,  
SOLERNO BLOOD ORANGE LIQUEUR,  
FRESH LEMON JUICE, TOPPED WITH PROSECCO

### **BEE'S KNEES MARTINI**

BARR HILL TOM CAT GIN,  
DOMAINE DE CANTON GINGER LIQUEUR,  
FRESH LEMON JUICE AND RAW HONEY

## WINES BY THE GLASS

### WHITE WINE

**SANTA MARGHERITA  
PINOT GRIGIO** –  
ALTO ADIGE, ITALY  
13 GLASS/50 BOTTLE

**JACKSON ESTATE  
CHARDONNAY** –  
SONOMA, CALIFORNIA  
12 GLASS/46 BOTTLE

**ST. SUPÉRY CHARDONNAY** –  
NAPA VALLEY, CA  
10 GLASS/38 BOTTLE

**AIX ROSÉ**  
AIX, FRANCE  
11 GLASS/42 BOTTLE

**KIM CRAWFORD  
SAUVIGNON BLANC** –  
NEW ZEALAND  
9.50 GLASS/36 BOTTLE

### SPARKLING WINE

**MOET & CHANDON IMPERIAL BRUT “MINI”**  
23 BOTTLE

**LA MARCA PROSECCO**  
VENETO, ITALY  
9 GLASS/34 BOTTLE

### RED WINE

**CARMEL ROAD PINOT NOIR**  
– MONTEREY, CALIFORNIA  
12 GLASS/46 BOTTLE

**DUCKHORN “DECOY”  
MERLOT** – SONOMA, CA  
12 GLASS/46 BOTTLE

**CAYMUS CONUNDRUM  
RED BLEND** – CA  
13 GLASS/58 BOTTLE

**DONA PAULA MALBEC** –  
MENDOZA, ARGENTINA  
9 GLASS/34 BOTTLE

**FRANCISCAN CABERNET SAUVIGNON** –  
CALIFORNIA – 14 GLASS/54 BOTTLE  
**JOEL GOTT CABERNET SAUVIGNON** –  
CALIFORNIA – 9.5 GLASS/36 BOTTLE  
**ALLEGRI “PALAZZO DELLA TORRE”** –  
CALIFORNIA – 10 GLASS/36 BOTTLE

### HOUSE WINE

8 GLASS

**CHARDONNAY, PINOT GRIGIO, RIESLING,  
WHITE ZINFANDEL, CABERNET SAUVIGNON  
CHIANTI, MERLOT, PINOT NOIR, MOSCATO**

## BEER

**DRAFT BEER** 5  
**DOS EQUIS LAGER**  
**CELIS IPA**  
**PERONI**  
**SHINER SEASONAL  
SELECTION**

**DOMESTIC BEER** 4  
**BUD LIGHT**  
**COORS LIGHT**  
**MICHELOB ULTRA**  
**MILLER LITE**  
**SAM ADAMS**  
**SHINER BOCK**  
**KARBACH HOPADILLO IPA**  
**SIERRA NEVADA IPA**  
**O’DOUL’S**  
**CELIS WHITE BELGIAN**

**IMPORTED BEER** 5  
**CORONA**  
**STELLA ARTOIS**



# THE SOCIAL<sup>®</sup>

*Our Signature Happy Hour*

## HAPPY HOUR

11 AM-7 PM TUESDAY-SATURDAY  
ALL DAY SUNDAY AND MONDAY

## WINE BOTTLE SPECIALS

RUFFINO PINOT GRIGIO	22
KENWOOD SAUVIGNON BLANC	24
FRANCISCAN CHARDONNAY	24
MANNEQUIN CHARDONNAY	35
LAMARCA PROSECCO	25
SEA GLASS PINOT NOIR	24
JOEL GOTT CABERNET SAUVIGNON	28
SEQUOIA GROVE CABERNET SAUVIGNON	50
TENUTA DI ARCENO CHIANTI CLASSICO	28
PETITE PETIT RED BLEND	32
THE PRISONER RED BLEND	60
ABSTRACT RED BLEND	65
COL 'D ORCIA BRUNELLO DI MONTALCINO	75

## BEER & WINE SPECIALS

DOMESTIC BOTTLED BEER	3
DRAFT BEER	4
HOUSE WINE GLASSES	5
FROSE	5
MIMOSA	5
SANGRIA	6
ROSSO OR BIANCO	

## COCKTAIL SPECIALS

WELL MIXED DRINKS	5
FROZEN PEACH BELLINI	5
HOUSE MARGARITAS (FROZEN OR ROCKS)	5
FLAVORS: ITALIAN, STRAWBERRY, PRICKLY PEAR, MANGO, RASPBERRY	
HOUSE BLOODY MARY	6
HOUSE MARTINI	6
STRAIGHT UP, DIRTY, LEMONDROP AND COSMOPOLITAN	

*Happy hour specials not available on holidays.*



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## SOCIAL HOUR

11 AM-7 PM TUESDAY-SATURDAY  
ALL DAY SUNDAY AND MONDAY

## ANTIPASTO

WARM OLIVES, PEPPERS & GRISSINI 6<sup>95</sup>  
SHISHITOS, AIOLI & PEPPERONI CHIPS 6<sup>95</sup>  
HOT DATES, PANCETTA,  
GOAT CHEESE & MARCONA 7<sup>95</sup>  
MEATS, CHEESE, MUSTARD & PICKLES PLATE  
(FOR 2) 17<sup>95</sup>

## APPETIZER SPECIALS

GIANT CALAMARI WITH  
SWEET AND SOUR CHILE SAUCE 9  
CRISPY EGGPLANT STACK WITH PESTO  
GOAT CHEESE, TOMATO SAUCE AND MOZZARELLA 9  
CRISPY OYSTERS WITH GREEN APPLE REMOULADE 9  
CEVICHE WITH 4 CITRUS JUICES,  
AVOCADO AND EVOO 9  
ANGUS SIRLOIN CARPACCIO  
WITH SHAVED PARMESAN CHEESE  
AND PICKLED SHIITAKE SALAD 9  
BRUSCHETTA WITH MOZZARELLA,  
TOMATOES AND BASIL 9  
BLACK & BLUE MUSSELS  
WITH SOURDOUGH TOAST 9  
TRUFFLE POTATO CHIPS WITH GORGONZOLA  
CRUMBLES AND FONDUE 9  
PEPPERONI OR CHEESE PIZZA 13

*No modifications.*

*Social hour specials not available on holidays.  
All appetizers must be ordered/consumed in bar or lounge areas only.  
Please drink responsibly.*

## **THE COMPLEMENTS**

*ALL 7<sup>95</sup>*

**CAPPUCCINO PIE**  
**LIMONCELLO CHEESECAKE**  
**AMARETTO CRÈME BRÛLÉE**  
**TOFFEE BANANA BREAD PUDDING**  
**GIANDUJA DOUBLE CHOCOLATE CAKE**  
**GODIVA WHITE CHOCOLATE TIRAMISU**  
**COCONUT RUM TRES LECHES**  
**WARM APPLE TORTE**

*ALL 3<sup>95</sup>*

**FRUIT SORBET**  
**VANILLA BEAN ICE CREAM**  
**CINNAMON ICE CREAM**

### **ILLY® COFFEES**

*ALL 3<sup>95</sup>*

**CAPPUCCINO, ESPRESSO, LATTE,  
MACCHIATO, AMERICANO**

### **AFTER DINNER DRINKS**

*ALL 12*

**PAESANOS COFFEE**  
**DISARONNO AMARETTO LIQUEUR,**  
**KAHLUA COFFEE LIQUEUR,**  
**BAILEYS IRISH CREAM,**  
**FRANGELICO HAZELNUT LIQUEUR**  
**AND TOPPED WITH COFFEE**

### **CARAJILLO**

**CUARENTA Y TRES (LIQUOR 43) AND ESPRESSO**  
**SERVED HOT OR ON THE ROCKS**

### **GODIVA CHOCOLATE MARTINI**

**WHITE AND DARK GODIVA CHOCOLATE LIQUEUR,**  
**STOLI VANIL VODKA AND CRÈME DE COCOA**

### **AMARETTO CRÈME BRÛLÉE**

**BARR HILL TOM CAT GIN,**  
**DISARONNO AMARETTO LIQUEUR,**  
**BUTTERSCOTCH SCHNAPPS AND CREAM**