

FEATURES

TACO OF THE MONTH

JULY BBQ SALMON **\$5**

grilled Atlantic salmon tossed in our cantina style citrus bbq sauce, napa slaw, and jicama

AUG FALAFEL **\$4.5**

falafel balls, cucumber tzatziki sauce, shredded red cabbage, and diced tomatoes

SEP AL PASTOR **\$5**

slow cooked Guajillo marinated pork, grilled pineapple, arugula, guacamole, and cotija cheese

SUMMER CREATIONS

SOPA **\$6**

black bean chorizo sopa topped with fresh avocado slices, crispy tortilla strips, and pico de gallo

CEVICHE **\$9**

citrus marinated shrimp and peppers with fresh avocado slices, jicama, and mango

QUESO FUNDIDO CHORIZO **\$13**

baked cheeses mixed with Indiana's Old Major chorizo sausage topped with fresh pico de gallo, and jalapenos

SOCIAL FRIES **\$9**

crisp fried and specially seasoned yuca fries served with four house made dipping sauces – tomatillo crema, chimichurri, queso cheese, and adobo crema

PESCA **\$19.5**

grilled ocean farmed barramundi* specially seasoned and basted in mango habanero salsa, garnished with fresh mango habanero pico, served on a bed of chili lime pepita arugula salad and cilantro lime rice pilaf

**BAP Certified to meet strict environmentally sound seafood farming practices*

SOCIAL CANTINA

DAILY FEATURES

MARGARITA MONDAY
\$1 OFF MARGARITAS

TACO TUESDAY
\$1 OFF TACOS
\$3 16OZ MEXICAN DRAFTS

WINE WEDNESDAY
\$1 OFF WINE & SANGRIA GLASSES
\$4 OFF SANGRIA PITCHERS

THIRTSY
THURSDAY
\$4 OFF MARGARITA PITCHERS