

FEATURES

TACO OF THE MONTH

OCTOBER **ROASTED ROOT TACO** **\$4.5**

Roasted Carrots, Sweet Potatoes and Parsnips, Cinnamon Sugar Beets, Black Bean Spread, Arugula and Toasted Pepitas

NOVEMBER **BARBACOA TACO** **\$5**

Barbacoa Beef, Pickled Red Onions, Pico de Gallo and Cotija

DECEMBER **DUCK CARNITAS** **\$5.5**

Slow cooked and pulled Duck with Orange Margarita Glaze, Red Cabbage, Fried Red Fresno Chili and Cilantro

FALL CREATIONS

FRIED PORK MILANESA **\$14**

Breaded Pork Chop, Black Bean Spread, Avocado, Pico de Gallo, Romaine and Tomatillo Crema on Fresh Ciabatta with House Fried Tortilla Chips and choice of Salsa

STEAK FAJITAS **\$21**

Grilled Sirloin over Peppers and Onions, Warm Tortillas, Cilantro Lime Rice, Charro Beans, Shredded Lettuce, Pico de Gallo, Blended Cheddar and Monterrey Jack Cheeses

SHRIMP FAJITAS **\$19**

Seared Shrimp over Peppers and Onions, Warm Tortillas, Cilantro Lime Rice, Charro beans, Shredded Lettuce, Tropical Pico, Blended Cheddar and Monterrey Jack Cheeses

SOCIAL FRIES **\$9**

Crisp Fried and Specially Seasoned Yuca Fries Served with Four House Mase Dipping SAuces - Tomatillo Crema, Chimichurri, Queso Cheese & Adoba Crema

FALL INSPIRED COCKTAILS

PUMPKIN SPICE MARGARITA

Hornitos, Cardinal Valencia, House Sour, Pumpkin, +
Brown Sugar and Cinnamon rim

RANCH WATER

Desnuda Blanco, Lime, Agave, + Mineragua Mineral
Water

THE SOCIAL MANGO

Hornitos, Cardinal Valencia, Mango, Peach, House Sour,
+ Chamoy and Tajin rim

HARVEST APPLE SANGRIA

Crisp White Wine, Apple, + Cinnamon

MARGARITA FLIGHT

Pumpkin Spice, Blood Orange + Mezcal, The Social
Mango, Blueberry + Guava



SOCCIA
CANTINA