

FEATURES

TACO OF THE MONTH

FEB CHORIZO PICADILLO \$5

Old Major Chorizo, Fried Potatoes, Cilantro Lime Rice, Ancho Honey Crema, Ghost Pepper Jack Cheese

MAR CRISPY SHRIMP & STREET CORN \$5.5

Fried Shrimp, Curtido Slaw, Roasted Corn, Elote Mayo, Cotija, Cilantro

APR CHILI VERDE CHICKEN \$5

Cerveza Braised Chicken, Tomatillo Salsa, Shredded Romaine, Grilled Green Chili Crema, Queso Fresco

SPRING CREATIONS

SOCIAL HUSHPUPPIES \$8

Jalapeño Corn Fritters with Ancho Honey Crema, Fried Pork Belly and Green Onion

QUESABIRRIA TACOS \$13

Two Fried Tacos with Slow-Cooked Barbacoa Beef, Oaxaca Cheese and Carne Consome. Served with Cilantro Rice and Charro Beans

ARROZ CON POLLO \$17

Roasted Chicken, Spanish Rice, Queso, Adobo and Tomatillo Crema, Cilantro

FAJITAS STEAK \$19 | SHRIMP \$18 | CHICKEN \$16.50

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

SOCIAL FRIES \$9

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

SOCIAL

CANTINA

SPRING COCKTAILS

HIBISCUS MARGARITA

Hornitos Plata, Triple Sec, House Sour, + Hibiscus

ST. TAMARINDO

Del Maguey Vida Mezcal, Tamarindo,
Barritt's Ginger Beer, + Lime

ESPRESSO CANTINI

Herradura Blanco, Espresso Syrup,
Kahlua, + Agave

LAVENDER LEMON SANGRIA

Crisp White Wine, Lavender, + Lemon

CORRALEJO

MARGARITA FLIGHT

Black Cherry, Hibiscus, Tamarindo, + Strawberry Kiwi