

# FEATURES

## TACO OF THE MONTH

### **AUG SWEET THAI SHRIMP TACO \$5.75**

fried shrimp, Thai chili aioli, Asian slaw, sriracha, green onion

### **SEP AHI TUNA WONTON TACO \$5.75**

ahi tuna, honey sriracha aioli, wonton shell

### **OCT CHORIZO & BUTTERNUT SQUASH TACO \$5.25**

roasted butternut squash, chorizo, toasted pepitas, salsa macha, cilantro

### **NOV AL PASTOR TACO \$5**

Guajillo roasted pork, grilled pineapple, cotija, cilantro

## FALL CREATIONS

### **NOPALES SALAD \$4**

pickled cactus, tomato, radish, red onion, queso fresco

### **AGUACHILE \$16**

poached shrimp, rojo sauce, verde sauce, cucumber, avocado, lime, jicama, tortilla chips

### **SOCIAL FLAUTAS \$15**

crispy potato-filled tortillas, chicken tinga, avocado, queso fresco with nopales salad

### **SEARED ADOBO SALMON \$20**

seared salmon, cilantro, queso fresco with cilantro lime rice and nopales salad

**FALL**

# **COCKTAILS**

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## **PUMPKIN SPICE MARGARITA**

Hornitos Plata, Triple Sec, Pumpkin, &  
House Sour

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## **BEE STING MARGARITA**

Avion Silver, Cardinal Valencia, Honey,  
Jalapeños, Peach, & House Sour

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## **BAD BLOOD**

Absolut, Dry Vermouth, & Blood Orange

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## **SMOKEY SUNRISE**

400 Conejos Mezcal, Pomegranate,  
Cranberry, & Orange Juice

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## **HARVEST APPLE SANGRIA**

Crisp White Wine, Apple, & Cinnamon

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