

APPETIZERS

- CHIPS & SALSA (V) (GF)** \$13
choice of roasted red, verde, chile de arbol, mango habanero, avocado ranch
PICK 1 SALSA: \$3.5 | PICK 2: \$7 | PICK 3: \$9
- CHIPS & SALSA FLIGHT (V) (GF)** \$13
choice of two salsas and two of the following: white queso, guacamole, pico de gallo, avocado ranch
- CHIPS & QUESO (V)** \$11
white queso blended with roasted peppers
- CHIPS & GUACAMOLE (V) (GF)** \$11
fresh guacamole, pico de gallo
- CHORIZO QUESO FUNDIDO (GF)** \$14
Old Major chorizo sausage, white queso, mixed cheese, pico de gallo, jalapeños, tortilla chips
- ESQUITES (GF)** \$7
street corn served off the cob, chipotle aioli, cotija cheese, cilantro, tortilla chips
- SOCIAL NACHOS (V) (GF)** \$13
tortilla chips, white queso, roasted corn and poblano peppers, guacamole, pico de gallo, jalapeños, tomatillo crema, adobo crema
+ ADD: CHICKEN TINGA: \$3.5 | CARNE ASADA: \$5
- SOCIAL FRIES (V)** \$9
seasoned yuca fries, served with tomatillo crema, chimichurri, adobo crema, and white queso
- JALAPEÑO RELLENOS (6)** \$13
fresh jalapeños, cream cheese, bacon, adobo crema, pico de gallo

CANTINA BOWLS

make your bowl into a burrito or a salad

- GRINGO** \$13
seasoned ground beef, cilantro lime rice, romaine, jalapeño, tomatillo crema, pico de gallo
- EL MATADOR** \$15
marinated grilled flank steak, cilantro lime rice, grilled peppers and onions, chimichurri, guacamole, pico de gallo, red cabbage, cotija cheese
- LA VERDE** \$14
tinga marinated chicken, cilantro lime rice, salsa verde, guacamole, tomatillo crema, tropical pico, mango, red cabbage
- VERDURAS** \$13
crispy fried portobello mushrooms, quinoa, grilled peppers and onions, guacamole, red cabbage, black beans, ancho honey crema, green onions
- FIESTA SHRIMP** \$16
seasoned and grilled shrimp, cilantro lime rice, guacamole, jalapeño, pickled red onion, red cabbage, pineapple habanero crema, tropical pico
- DESPACITO** \$14
citrus marinated pork, cilantro lime rice, salsa verde, tomatillo crema, red cabbage, pico de gallo, cilantro
- AHI PARADISE *** \$17
seared ahi tuna, white rice, guacamole, mangos, pickled red onion, adobo crema, arugula

SALADS & SOUP

- GRILLED CHICKEN CANTINA SALAD (GF)** \$14
chopped romaine, marinated grilled chicken, cucumbers, roasted corn and poblano, black beans, mixed cheese, pico de gallo, guacamole, tortilla strips, choice of avocado ranch, caesar, chili lime vinaigrette
- MEXICAN SHRIMP CAESAR** \$16
chopped romaine, seasoned and grilled shrimp, cotija cheese, house-made polenta croutons, spicy caesar dressing
- BLACK BEAN CHORIZO SOPA** \$7
house recipe soup with Old major sausage, black beans, corn, pico de gallo, avocado, tortilla strips

WINTER FEATURE

CANTINA EMPANADAS \$17

savory pastry, Cochinita Pibil pork, fried potatoes, jalapeño, green bell pepper, onion, white cheese served with cilantro lime rice and charro beans

ENTREES

- ENCHILADAS** \$14
Three enchiladas with cilantro lime rice and charro beans
CHICKEN TINGA corn tortillas, tinga sauce, mixed cheese, adobo crema, pico de gallo
CARNITAS corn tortillas, salsa verde, mixed cheese, tomatillo crema, pico de gallo
SHRIMP corn tortillas, salsa verde, mixed cheese, pineapple habanero crema, tropical pico
- FAJITA BURRITO (WET)** \$14
grilled peppers and onions, romaine, avocado, pico de gallo, cotija cheese, white queso, chimichurri
STEAK: \$16 | CHICKEN: \$14
- STUFFED AVOCADO*** \$14
avocado, seared ahi tuna, cream cheese, sweet soy glaze, adobo crema, pickled red onions, tropical pico, black sesame seeds, white rice
- CHICKEN TINGA QUESADILLA** \$14
large flour tortilla stuffed with mixed cheese and tinga marinated chicken served with chopped romaine, pico de gallo, roasted red salsa, and tomatillo crema
- QUESABIRRIA TACOS (3)** \$17
slow-cooked barbacoa beef, white cheese, consommé, cilantro rice, charro beans
- FAJITAS** \$19
grilled peppers and onions, choice of tortilla, cilantro lime rice, charro beans, romaine, pico de gallo, mixed cheese
STEAK: \$20 | SHRIMP: \$21 | CHICKEN: \$19

SIDES

- CILANTRO LIME RICE** \$2.5
BACON CHARRO BEANS \$4
BLACK BEANS \$3
GUACAMOLE \$3SM/\$5LG
QUESO \$3.5SM/\$6LG
SOUR CREAM \$1

TACOS

TACO of the MONTH

- JAN COCHINITA PIBIL** \$5
roasted pork, pickled red onion, cotija cheese, cilantro
- FEB JALAPEÑO RELLENO** \$5.5
guacamole, red cabbage, jalapeño relleno, adobo crema, pico de gallo, cilantro
- MAR SHRIMP & STREET CORN** \$5.5
fried shrimp, sriracha honey crema, esquites corn, queso fresco, cilantro

SIGNATURE TACOS

- BARBACOA** \$5
barbacoa beef, pickled red onion, pico de gallo, cotija cheese
- AHI TUNA *** \$5.5
seared ahi tuna, guacamole, adobo crema, mango, red cabbage
- FRIED AVOCADO** \$4.75
crispy avocado, romaine, adobo crema, pico de gallo
- FRIED MUSHROOM** \$4.75
crispy portobello, roasted corn and poblano, tomatillo crema, red cabbage, cotija cheese
- PORK BELLY** \$5
pork belly, Korean BBQ sauce, guacamole, pico de gallo, pickled red onion, cotija cheese
- CHORIZO PICADILLO** \$4.75
Old Major chorizo sausage, fried potatoes, cilantro lime rice, ancho honey crema, ghost pepper jack cheese

CLASSIC TACOS

- AMERICANO** \$4.25
seasoned ground beef, romaine, mixed cheese, pico de gallo
- SHRIMP VERDE** \$5.5
seasoned and grilled shrimp, guacamole, arugula, pineapple habanero crema, tropical pico
- CHICKEN TINGA** \$5
tinga marinated chicken, guacamole, tomatillo crema, tropical pico
- CARNE ASADA** \$5.75
marinated and grilled flank steak, grilled peppers and onions, chimichurri, cotija cheese
- BAJA FISH** \$4.75
beer battered pollack, guacamole, pineapple habanero crema, tropical pico
- CARNITAS** \$4.25
citrus marinated pork, salsa verde, pico de gallo, cilantro

DESSERTS

- TRES LECHES** \$9
sponge cake, sweetened milk, whipped cream, strawberries
- CHURROS** \$8
fried sweet dough, cinnamon sugar, chocolate sauce, strawberry sauce
+ ADD: ICE CREAM \$3

CANTINA

SIGNATURE COCKTAILS

THE SOCIALITE \$12
Hard Truth Toasted Coconut Rum, El Jimador Blanco, mango, pineapple, agave nectar, lime

REVOLUCIÓN \$12
Woodford Reserve, Corralejo Anejo, Angostura bitters, agave nectar, orange peel

PASSION & SMOKE \$11
Del Maguey Vida mezcal, pineapple, passion fruit, house sour mix

PALOMA \$11
Milagro Silver, grapefruit, agave nectar, lime

MEXICAN MULE \$11
Exotico Blanco, guava, habanero, Barritt's ginger beer, lime

TROPICAL TEQUILA \$11
Exotico Blanco, Red Bull Yellow Edition, orange, lime

Winter COCKTAIL FEATURES

SWEET FLAMES \$11
400 Conejos Mezcal, amaretto, mango, lemon, jalapeños

CARAMEL ESPRESSO MARTINI \$11
Absolut Vanilia, Kahlua, cold brew, caramel, whipped cream

MOMENT OF PASSION \$11
Absolut Vanilia, prosecco, passion fruit, lime

STRAWBERRY BASIL SMASH \$11
Four Roses Bourbon, basil, strawberry, lemon, simple syrup

SPICED BLACKBERRY SANGRIA \$11
white wine, blackberry, orange, cinnamon, nutmeg

BEER on TAP

THE TAP SOCIAL LAGER \$5

THE TAP BIONIC DRAGON IPA \$6.75

MICHELOB ULTRA \$5.5

MODELO ESPECIAL \$6.5

DOS EQUIS AMBAR \$6.5

ASK ABOUT OUR ROTATING GUEST TAPS!

BOTTLES & CANS

CORONA EXTRA \$5.5

CORONA PREMIER \$5.5

MODELO NEGRA \$6

PACIFICO \$5.5

TOPO CHICO HARD SELTZER \$6.5

STRAWBERRY GUAVA

MOM WATER \$7.5

KAREN | SUSAN | LINDA | SANDY

MARGARITAS

PRIMO GLASS/PITCHER \$13.5/50

Herradura Reposado, Cardinal Valencia, house sour mix, salt rim

PINEAPPLE \$12/44

Hornitos Plata, triple sec, agave nectar, house sour mix, pineapple, salt rim

STRAWBERRY \$12.5/46

Hornitos Plata, triple sec, strawberry, house sour mix, mango sugar rim

BLUEBERRY BASIL \$12.5/46

Hornitos Plata, triple sec, blueberry, basil, house sour mix, salt rim

SPICY \$12.5/46

Hornitos Plata, triple sec, jalapeños & fresno peppers, house sour mix & Social Spice rim

SKINNY \$12/42

Dulce Vida Lime tequila, agave nectar, orange, lime, salt rim

SOCIAL MARGARITA

\$11 GLASS / \$38 PITCHER

choice of agave spirit, triple sec, house sour mix & salt rim

CHOOSE YOUR AGAVE SPIRIT

HORNITOS PLATA

DEL MAGUEY VIDA MEZCAL

50/50

ADD SOME FLAVOR! \$1.5/\$5

MANGO | BLACKBERRY | BLUEBERRY | GUAVA
PASSION FRUIT | WATERMELON | POMEGRANATE
BLOOD ORANGE

NON-ALCOHOLIC

JARRITOS MEXICAN SODA \$4
STRAWBERRY | TAMARIND | PINEAPPLE | FRUIT PUNCH
MANGO | LIME | MANDARIN | GRAPEFRUIT

TOPO CHICO MINERAL WATER \$6

RED BULL \$5
ENERGY | SUGARFREE | YELLOW EDITION (TROPICAL)

TEQUILA on TAP

CHILLED TEQUILA SHOT

HORNITOS \$5

TEREMANA BLANCO \$7

SANGRIAS

GLASS/PITCHER

ROSÉ \$9/32

Rosé, strawberry, & lemon

SEASONAL \$11/36



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