

APPETIZERS

- CHIPS & SALSA (V) (GF)** \$14
 choice of roasted red, verde, chile de arbol, mango habanero, avocado ranch
PICK 1 SALSA: \$4 | PICK 2: \$7 | PICK 3: \$10
- 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) (GF)** \$12
 white queso blended with roasted peppers
- CHIPS & GUACAMOLE (V) (GF)** \$12
 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)** \$11
 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) (GF)** \$11
 seasoned yuca fries, served with tomatillo crema, chimichurri, adobo crema, and white queso
- JALAPEÑO RELLENOS (6) (GF)** \$14
 fresh jalapeños, cream cheese, bacon, adobo crema, pico de gallo

CANTINA BOWLS

make your bowl into a burrito or a salad

- GRINGO (GF)** \$14
 seasoned ground beef, cilantro lime rice, romaine, jalapeño, tomatillo crema, pico de gallo
- EL MATADOR (GF)** \$16
 marinated grilled flank steak, cilantro lime rice, grilled peppers and onions, chimichurri, guacamole, pico de gallo, red cabbage, cotija cheese
- LA VERDE (GF)** \$14.5
 tinga marinated chicken, cilantro lime rice, salsa verde, guacamole, tomatillo crema, tropical pico, mango, red cabbage
- VERDURAS** \$13.5
 crispy fried portobello mushrooms, quinoa, grilled peppers and onions, guacamole, red cabbage, black beans, ancho honey crema, green onions
- FIESTA SHRIMP (GF)** \$16
 seasoned and grilled shrimp, cilantro lime rice, guacamole, jalapeño, pickled red onion, red cabbage, pineapple habanero crema, tropical pico
- DESPACITO (GF)** \$14.5
 citrus marinated pork, cilantro lime rice, salsa verde, tomatillo crema, red cabbage, pico de gallo, cilantro
- AHI PARADISE* (GF)** \$17
 seared ahi tuna, white rice, guacamole, mangos, pickled red onion, adobo crema, arugula

SALAD & 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
- BLACK BEAN CHORIZO SOPA** \$8
 house recipe soup with Old major sausage, black beans, corn, pico de gallo, avocado, tortilla strips

Feature

- SHRIMP & CHORIZO GRITS** \$18
 savory jalapeño cheddar grits, seasoned and grilled shrimp, Old Major chorizo, pineapple habanero crema, green onions (GF)

ENTREES

- ENCHILADAS (GF)** \$16
 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)**
 grilled peppers and onions, romaine, avocado, pico de gallo, cotija cheese, white queso, chimichurri
STEAK: \$18 | CHICKEN: \$16
- 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** \$15
 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) (GF)** \$18
 slow-cooked barbacoa beef, white cheese, consommé, cilantro rice, charro beans
- FAJITAS**
 grilled peppers and onions, choice of tortilla, cilantro lime rice, charro beans, romaine, pico de gallo, mixed cheese
STEAK: \$21 | SHRIMP: \$21 | CHICKEN: \$19

SIDES

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

TACOS

TACO of the MONTH

- APR ROASTED CAULIFLOWER (V)** \$5.25
 roasted cauliflower, red cabbage, General Tso's sauce, green onions, black sesame seeds
- MAY CAJUN SHRIMP & CRAB** \$5.75
 seasoned and grilled shrimp, lump blue crab meat, etouffee sauce, white rice, green onion
- JUN JERK CHICKEN** \$5.5
 grilled Jamaican jerk chicken, fried plantain, grilled pineapple, pineapple habanero crema, cilantro

SIGNATURE TACOS

- BARBACOA** \$5.25
 barbacoa beef, pickled red onion, pico de gallo, cotija cheese
- AHI TUNA *** \$5.75
 seared ahi tuna, guacamole, adobo crema, mango, red cabbage
- FRIED AVOCADO** \$5
 crispy avocado, romaine, adobo crema, pico de gallo
- FRIED MUSHROOM** \$5
 crispy portobello, roasted corn and poblano, tomatillo crema, red cabbage, cotija cheese
- PORK BELLY** \$5.25
 pork belly, Korean BBQ sauce, guacamole, pico de gallo, pickled red onion, cotija cheese
- CHORIZO PICADILLO** \$5
 Old Major chorizo sausage, fried potatoes, cilantro lime rice, ancho honey crema, ghost pepper jack cheese
- SHRIMP AND STREET CORN** \$5.75
 fried shrimp, sriracha crema, esquites corn, queso fresco, cilantro

CLASSIC TACOS

- AMERICANO** \$4.75
 seasoned ground beef, romaine, mixed cheese, pico de gallo
- SHRIMP VERDE** \$5.75
 seasoned and grilled shrimp, guacamole, arugula, pineapple habanero crema, tropical pico
- CHICKEN TINGA** \$5.25
 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** \$5.25
 beer battered pollack, guacamole, pineapple habanero crema, tropical pico
- CARNITAS** \$5
 citrus marinated pork, salsa verde, pico de gallo, cilantro

DESSERTS

- TRES LECHES** \$11
 sponge cake, sweetened milk, whipped cream, strawberries
- CHURROS** \$10
 fried sweet dough, cinnamon sugar, chocolate sauce, strawberry sauce
- + ADD: ICE CREAM \$3**

CANTINA

SIGNATURE COCKTAILS

THE SOCIALITE \$13

Hard Truth Toasted Coconut Rum, El Jimador Blanco, mango, pineapple, agave nectar, lime

REVOLUCIÓN \$13

Woodford Reserve, Corralejo Anejo, Angostura bitters, agave nectar, orange peel

PASSION & SMOKE \$12

400 Conejos Mezcal, pineapple, passion fruit, house sour mix

CARAMEL ESPRESSO MARTINI \$12

Absolut Vanilla, Kahlua, cold brew, caramel, whipped cream

PALOMA \$12

Milagro Silver, grapefruit, agave nectar, lime

MEXICAN MULE \$12

Exotico Blanco, guava, habanero, Barritt's ginger beer, lime

TROPICAL TEQUILA \$12

Don Julio Blanco, Red Bull Yellow Edition, orange, lime

SINGLE BARREL MARGARITA \$15

your choice from our current selection of Social Cantina Single Barrel Tequilas, Cardinal Valencia, lime juice, agave nectar

Cocktail Features

NSFW MARGARITA \$12

Don Julio Blanco, passion fruit, lime juice

TEQUILA NEGRONI \$12

Don Julio Reposado, Aperol, sweet vermouth

MANGO CHILI MOJITO \$11

Bacardi Mango Chili rum, agave nectar, mint, soda water, Sprite

LAVENDER LEMON SANGRIA \$11

crisp white wine, lavender, lemon

🍷 make any tequila cocktail non-alcoholic by substituting Seedlip Notas de Agave

BEER on TAP

THE TAP SOCIAL LAGER \$6

THE TAP BIONIC DRAGON IPA \$7

MICHELOB ULTRA \$6

MODELO ESPECIAL \$6.5

DOS EQUIS AMBAR \$6.5

ASK ABOUT OUR ROTATING GUEST TAPS!

BOTTLES & CANS

CORONA EXTRA \$6

CORONA PREMIER \$6

MODELO NEGRA \$6

PACIFICO \$6

TOPO CHICO HARD SELTZER \$6.5

STRAWBERRY GUAVA

MOM WATER \$7.5

KAREN | SUSAN | LINDA | SANDY

TEQUILA on TAP

CHILLED TEQUILA SHOT

HORNITOS \$6

TEREMANA BLANCO \$8

SANGRIAS

GLASS/PITCHER

ROSÉ \$10/34

Rosé, strawberry, & lemon

SEASONAL \$11/36

MARGARITAS

GLASS/PITCHER

PRIMO \$14/50

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

PINEAPPLE \$13/46

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

STRAWBERRY \$13.5/48

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

BLUEBERRY BASIL \$13.5/48

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

SPICY \$13.5/48

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

SKINNY \$13/44

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

SOCIAL MARGARITA

\$12 GLASS / \$42 PITCHER

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

CHOOSE YOUR AGAVE SPIRIT

HORNITOS PLATA

DEL MAGUEY VIDA MEZCAL

50/50

SEEDLIP NOTAS DE AGAVE (N/A)

ADD SOME FLAVOR! \$2/\$5

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

NON-ALCOHOLIC

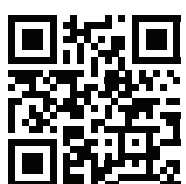
JARRITOS MEXICAN SODA \$4

STRAWBERRY | TAMARIND | PINEAPPLE | FRUIT PUNCH
MANGO | LIME | MANDARIN | GRAPEFRUIT

TOPO CHICO MINERAL WATER \$6

RED BULL \$5

ENERGY | SUGARFREE | YELLOW EDITION (TROPICAL)



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