

## 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)** ..... \$8  
 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: \$4 | CARNE ASADA: \$5.5**
- SOCIAL FRIES (V) (GF)** ..... \$10  
 seasoned yuca fries, served with tomatillo crema, chimichurri, adobo crema, and white queso
- JALAPEÑO RELLENOS (6) (GF)** ..... \$13  
 fresh jalapeños, cream cheese, bacon, adobo crema, pico de gallo

## CANTINA BOWLS

*make your bowl into a burrito or a salad*

- GRINGO (GF)** ..... \$13.5  
 seasoned ground beef, cilantro lime rice, romaine, jalapeño, tomatillo crema, pico de gallo
- EL MATADOR (GF)** ..... \$15  
 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)** ..... \$14.5  
 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)** ..... \$15  
 grilled peppers and onions, romaine, avocado, pico de gallo, cotija cheese, white queso, chimichurri  
**STEAK: \$17 | CHICKEN: \$15**
- STUFFED AVOCADO\*** ..... \$15  
 avocado, seared ahi tuna, cream cheese, sweet soy glaze, adobo crema, pickled red onions, tropical pico, black sesame seeds, white rice
- CHICKEN TINGA QUESADILLA** \$14.5  
 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** ..... \$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** ..... \$3
- BACON CHARRO BEANS** ..... \$4
- BLACK BEANS** ..... \$3
- GUACAMOLE** ..... \$3.5SM/\$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** ..... \$10  
 sponge cake, sweetened milk, whipped cream, strawberries
- CHURROS** ..... \$9  
 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

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

### CARAMEL ESPRESSO MARTINI \$12

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

### PALOMA \$11

Milagro Silver, grapefruit, agave nectar, lime

### MEXICAN MULE \$11

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

### TROPICAL TEQUILA \$11

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 \$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

## TEQUILA on TAP

### CHILLED TEQUILA SHOT

### HORNITOS \$5

### TEREMANA BLANCO \$7

## SANGRIAS

GLASS/PITCHER

### ROSÉ \$9/32

Rosé, strawberry, & lemon

### SEASONAL \$11/36

# 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

SEEDLIP NOTAS DE AGAVE (N/A)

### 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

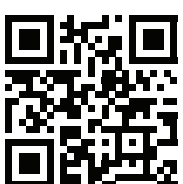
### TOPO CHICO MINERAL WATER

\$6

### RED BULL

\$5

ENERGY | SUGARFREE | YELLOW EDITION (TROPICAL)



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