

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)** \$14
 choice of two salsas and two of the following: white queso, guacamole, pico de gallo, avocado ranch
- CHIPS & QUESO (V) (GF)** \$12.5
 white queso blended with roasted peppers
- CHIPS & GUACAMOLE (V) (GF)** \$12.5
 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)** \$13.5
 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

DESSERT EMPANADAS \$12

flaky pastry, cream cheese, strawberries, blueberries, cinnamon, sugar, crème anglaise, caramel

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
- GRILLED CHICKEN BURRITO** \$16
 marinated grilled chicken, grilled peppers and onions, cilantro lime rice, mixed cheese, white queso, adobo crema served with romaine, pico de gallo and charro beans
- CARNE ASADA BURRITO** \$18
 marinated grilled flank steak, grilled peppers and onions, cilantro lime rice, cotija cheese, white queso, chimichurri served with romaine, pico de gallo and charro beans
- STUFFED AVOCADO* (GF)** \$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 (GF)** \$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 (GF)**
 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

- JUL CHEESEBURGER** \$5.5
 gringo beef, burger sauce, dill pickle, romaine, tomato
- AUG SUMMER SALMON** \$6
 grilled marinated salmon, red cabbage, tropical pico, pineapple habanero crema
- SEPT CHICKEN/BACON/AVOCADO** \$5.5
 marinated grilled chicken, bacon, elote mayo, avocado, pico de gallo, romaine

SIGNATURE TACOS

- BARBACOA** \$5.25
 barbacoa beef, pickled red onion, pico de gallo, cotija cheese
- AHI TUNA* (GF)** \$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 (GF)** \$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 (GF)** \$5.75
 seasoned and grilled shrimp, guacamole, arugula, pineapple habanero crema, tropical pico
- CHICKEN TINGA (GF)** \$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 (GF)** \$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, Milagro Silver, 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
- PALOMA** 🦋 \$12
Milagro Silver, grapefruit, agave nectar, lime
- STRAWBERRY BASIL SMASH** \$12
Knob Creek FHG Single Barrel, Strawberry, lemon, simple syrup, basil

- CARAMEL ESPRESSO MARTINI** \$12
Absolut Vanilia, Grind Double Espresso Rum, Bailey's, Owen's Espresso Martini Mix, Salted Caramel
- MEXICAN MULE** \$12
Hiatus Blanco, Barritt's ginger beer, lime
- TROPICAL TEQUILA** \$12
Don Julio Blanco, Red Bull Yellow Edition, Munyon's Paw-Paw
- SINGLE BARREL MARGARITA** 🦋 \$15
Your choice from our current selection of Social Cantina Single Barrel Tequilas, Cardinal Valencia, lime juice, agave nectar

Cocktail Features

- BEE STING MARGARITA** \$12
Avion Silver, triple sec, honey, peach purée, jalapeño, sour mix
- JUNGLE BIRD** \$11
Cardinal Lake House Rum, Campari, lime juice, agave nectar, pineapple juice
- WHITE PEACH SANGRIA** \$11
Oliver Soft White, white peach

- CUCUMBER JALAPEÑO RANCH WATER** \$12
21 Seeds Cucumber Jalapeño tequila, agave nectar, lime juice, soda water, cucumber, jalapeño
- 21 SEEDS MARGARITA FLIGHT** \$24
Salted Watermelon, Marg-Mosa, and Blackberry Jalapeño

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

BEER on TAP

- THE TAP SOCIAL LAGER** \$6
- THE TAP BIONIC DRAGON** \$7
- MICHELOB ULTRA** \$6
- MODELO ESPECIAL** \$6.5
- DOS EQUIS AMBAR** \$6.5

ASK ABOUT OUR ROTATING GUEST TAPS!

NON-ALCOHOLIC COCKTAILS & SIPS

- PANOMA** \$7
Seedlip Spice 94, Grapefruit, Agave Nectar, lime
- BLOOD ORANGE FIZZ** \$7
Seedlip Notas de Agave, lime, agave nectar, blood orange, soda water
- JARRITOS MEXICAN SODA** \$4
Strawberry | Tamarind | Pineapple | Lime Fruit Punch | Mango | Grapefruit Mandarin | Mineragua Sparkling Water
- RED BULL** \$5
Energy | Sugarfree | Yellow Edition (Tropical)

TEQUILA on TAP 🦋

CHILLED TEQUILA SHOT

- HORNITOS** \$6
- MAESTRO DOBEL DIAMANTE FHG SINGLE BARREL** \$8

SANGRIAS GLASS/PITCHER

- ROSÉ** 🦋 \$10/34
Oliver Soft Rosé, strawberry, & lemon
- WHITE PEACH** \$11/36
Oliver Soft White, white peach

MARGARITAS

- PRIMO** 🦋 GLASS/PITCHER \$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

BOTTLES & CANS

- CORONA EXTRA** \$6
- CORONA PREMIER** \$6
- MODELO NEGRA** \$6
- PACIFICO** \$6
- HIGH NOON** \$7.5
Pineapple Vodka | Peach Vodka | Lime Tequila | Lemon Tea



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