

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

SOCIAL HUSHPUPIES \$11
 corn meal, onion, jalapeño, green bell pepper, corn, avocado ranch, adobo crema

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 \$18.5
 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* \$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: \$22 | SHRIMP: \$21 | CHICKEN: \$19

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 for \$3!

DESSERT EMPANADAS \$12
 flaky pastry, cream cheese, seasonal fruit, cinnamon, sugar, crème anglaise, caramel

TACOS

TACO of the MONTH

OCT CHORIZO + BUTTERNUT SQUASH \$5.75
 Old Major chorizo sausage, roasted butternut squash, crema, toasted pepitas, cilantro

NOV TURKEY BURNT END + CRANBERRY JALAPEÑO \$6
 smoked turkey thigh burnt ends, cranberry jalapeño sauce, cotija cheese, cilantro

DEC CHICKEN TIKKA MASALA \$6
 roasted chicken, white rice, tikka masala sauce, cilantro, naan bread

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

SIDES

CILANTRO LIME RICE \$3
 BACON CHARRO BEANS \$4
 BLACK BEANS \$3
 GUACAMOLE \$3 SMALL/\$5 LARGE
 QUESO \$3.5 SMALL/\$6 LARGE
 SOUR CREAM \$1

APPETIZERS

CHIPS & SALSA (V) (GF)
 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) \$16.5
 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

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness.

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

- PUMPKIN SPICE MARGARITA** \$12
Hornitos Plata, triple sec, sour mix, pumpkin purée, cinnamon brown sugar rim
- CRANBERRY ORANGE MARGARITA** \$12
21 Seeds Valencia Orange tequila, triple sec, sour mix, cranberry

- SWEET FLAMES** \$13
400 Conejos Mezcal, amaretto, mango, lemon, jalapeño, Social Spice rim
- HARVEST APPLE SANGRIA** \$11
Oliver Sweet White, apple, cinnamon brown sugar rim
- MARGARITA FLIGHT** \$22
Pumpkin Spice, Cranberry Orange, Cinnamon Apple

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

BEER on TAP

- THE TAP SOCIAL LAGER** \$6
- FHG CARES** WITH EVERY PURCHASE OF A SOCIAL LAGER, FINNEY HOSPITALITY GROUP WILL GIVE BACK A PORTION OF SALES TO LOCAL CHARITIES AND TO OUR FHG TEAM MEMBER RELIEF FUND
- 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

- CLASSIC RED** \$10/34
Oliver Red Sangria, orange
- HARVEST APPLE** \$11/36
Oliver Sweet White, apple

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

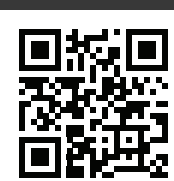
SEEDLIP NOTAS DE AGAVE (N/A)

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



FHG Rewards

JOIN FHG REWARDS TODAY FOR \$10 OFF YOUR NEXT VISIT! SCAN THE CODE TO THE LEFT TO DOWNLOAD THE APP.