

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

KOREAN FRIED CHICKEN BOWL \$17
 marinated fried chicken, cilantro lime rice, pickled carrot and daikon, red cabbage, fried egg, hoisin sesame mayo, cilantro

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* (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 lime rice, charro beans

FAJITAS (GF)
 grilled peppers and onions, choice of tortilla, cilantro lime rice, charro beans, romaine, pico de gallo, mixed cheese

STEAK: \$24 | SHRIMP: \$21 | CHICKEN: \$19

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 for \$3!

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

TACOS

TACO of the MONTH

JAN PORK BANH MI \$5.75
 roasted pork, pickled carrot and daikon, hoisin sesame mayo, cilantro

FEB GREEK CHICKEN \$6
 marinated grilled chicken, garlic hummus, Greco de gallo, tzatziki sauce, pita crunch

MAR CAJUN SHRIMP + CRAB \$6.75
 seasoned and grilled shrimp, lump blue crab meat, étouffée white rice, green onion

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 \$6.5
 marinated grilled flank steak, grilled peppers and onions, chimichurri, cotija cheese

BAJA FISH \$5.25
 beer battered cod, 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) \$17.5
 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

CANTINA

SIGNATURE COCKTAILS

ADD A 1 OZ SIDECAR OF GRAN MARNIER TO ANY COCKTAIL FOR \$5!

- 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
Jose Tradicional Blanco, 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
Jose Tradicional 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

- JACK FROST MARGARITA** \$12
Jose Cuervo Tradicional Blanco, triple sec, blue curaçao, white cranberry juice, lime juice
- THE PEPPER BLOSSOM** \$12
Nolet's Gin, elderflower, grapefruit juice, jalapeño, basil
- OAXACAN NEGRONI** \$12
400 Conejos Mezcal, Campari, sweet vermouth
- BLACKBERRY BOURBON MULE** \$11
Bulleit Bourbon, lime juice, Barritt's ginger beer, blackberry
- BLACKBERRY SANGRIA** \$11
Oliver Sweet White wine, blackberry, citrus, cinnamon, nutmeg
- MARGARITA FLIGHT** \$22
Jack Frost Margarita, Mezcal Paloma, Raspberry Hibiscus Margarita

🚫 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

- JOSE TRADICIONAL BLANCO** \$6
- MAESTRO DOBEL** \$8

SANGRIAS GLASS/PITCHER

- CLASSIC RED** \$10/34
Oliver Red Sangria, orange
- BLACKBERRY** \$11/36
Oliver Sweet White wine, blackberry, citrus, cinnamon, nutmeg

MARGARITAS

- PRIMO** 🍷 GLASS/PITCHER \$14/50
Herradura Reposado, Cardinal Valencia, house sour mix, salt rim
- PINEAPPLE** \$13/46
Jose Tradicional Blanco, triple sec, agave nectar, house sour mix, pineapple, salt rim
- STRAWBERRY** 🍷 \$13.5/48
Camarena Blanco, triple sec, strawberry, house sour mix, mango sugar rim
- BLUEBERRY BASIL** \$13.5/48
Camarena Blanco, triple sec, blueberry, basil, house sour mix, salt rim
- SPICY** \$13.5/48
Camarena Blanco, 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

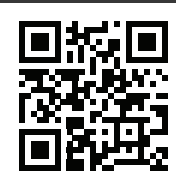
- CAMARENA BLANCO
- DEL MAGUEY VIDA MEZCAL
- 50/50
- SEEDLIP NOTAS DE AGAVE (N/A)

ADD SOME FLAVOR! \$2/\$5

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

BOTTLES & CANS

- CORONA EXTRA** \$6
- CORONA PREMIER** \$6
- CORONA (N/A)** \$7
- MODELO NEGRA** \$6
- PACIFICO** \$6
- ATHLETIC BREWING CO. RUN WILD N/A IPA** \$7.5
- HIGH NOON** \$7.5
- Pineapple Vodka | Peach Vodka
Lime Tequila | Tea



FHG Rewards

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