

BRUNCH

MEXICAN HAYSTACKS

\$11

shredded hashbrowns, mixed cheese, onion, green bell pepper, jalapeño, avocado ranch

BREAKFAST TACO

\$6

scrambled eggs, chorizo, fried potatoes, mixed cheese, adobo crema, green onions

SOCIAL BURRITO

\$16

scrambled eggs, chorizo, bacon, fried potatoes, mixed cheese, adobo crema

SOCIAL EMPANADAS

BACON scrambled eggs, bacon, jalapeño, onion, mixed cheese

\$5.5

CHORIZO scrambled eggs, chorizo, jalapeño, onion, mixed cheese

\$5.5

VEGGIE portobellos, green onions, jalapeño, white American cheese

\$5

MILANESA ASADA

\$24

lightly breaded and fried asada steak, fried egg, brunch potatoes, scratch made chorizo gravy

SHRIMP + CHORIZO GRITS

\$23

marinated grilled shrimp, chorizo with jalapeño cheddar grits, green onions

MAPLE CHURRO BITES

\$10

churros, cinammon sugar, maple syrup, strawberry, maple whipped cream, powdered sugar

friday: 11AM-2PM

saturday & sunday: 10AM-2PM

BRUNCH

cocktails

MIMOSA

\$10

prosecco + choice of orange, pineapple or grapefruit juice

MIMOSA BOTTLE FLIGHT

\$32

bottle of prosecco + orange, pineapple & grapefruit juices

BUILD YOUR OWN BLOODY

\$13

choice of Tito's, Camarena Blanco or Del Maguey Vida Mezcal with bloody mary mix, seared jalapeño, olive, cornichon, lime, social spice rim

APEROL SPRITZ

\$12

prosecco, Aperol, soda water

SOCIAL SUNRISE MIMOSA

\$11

prosecco, Camarena Blanco, orange juice, strawberry

MAPLE BACON OLD FASHIONED

\$12

Bulleit Bourbon infused with bacon, maple simple syrup, chocolate bitters, house made candied bacon

TENNESSEE WEEKEND

\$14

Jack Daniels, Ole Smokey Peach Moonshine, house sour mix, lemonade, blueberry purée



SOCIAL
CANTINA