

APPETIZERS

CHIPS & SALSA (V) (GF)

choice of roasted red, verde, chile de arbol, mango habanero, avocado ranch

PICK 1 SALSA: 3 | PICK 2: 6 | PICK 3: 9

CHIPS & SALSA FLIGHT 🌮 (V) (GF) 15

choice of two salsas and two of the following: white queso, guacamole, pico de gallo, avocado ranch

ESQUITES & CHIPS (V) (GF) 11

street corn served off the cob, elote mayo, cotija cheese, cilantro

GUACAMOLE & CHIPS (V) (GF) 13.5

fresh guacamole, pico de gallo

QUESO & CHIPS (V) (GF) 13

white queso blended with roasted peppers

SOCIAL NACHOS 🌮 (V) (GF) 15

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

ENTRÉES

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

STEAK: 24 | SHRIMP: 23 | CHICKEN: 20

CARNE ASADA BURRITO 18.5

marinated grilled steak, grilled peppers and onions, cilantro lime rice, cotija cheese, white queso, chimichurri, served with romaine, pico de gallo, bacon charro beans

GRILLED CHICKEN BURRITO 17

marinated grilled chicken, grilled peppers and onions, cilantro lime rice, mixed cheese, white queso, adobo crema, served with romaine, pico de gallo, bacon charro beans

CANTINA SALAD (GF) 11

chopped romaine, cucumbers, roasted corn and poblano, black beans, mixed cheese, pico de gallo, guacamole, tortilla strips, choice of avocado ranch or chili lime vinaigrette

➕ ADD: GRILLED CHICKEN 4 | CARNE ASADA 5 | SHRIMP 4

ARROZ CON POLLO 16.5

fried chicken, cilantro lime rice, white queso, mixed peppers and onions, whole fried jalapeño, cilantro, served with your choice of flour or corn tortillas

QUESABIRRIA TACOS (3) 19

slow-cooked barbacoa beef, melted cheese, consommé, cilantro lime rice, bacon charro beans

ENCHILADAS 🌮 (GF) 16.5

(3 enchiladas) tinga marinated chicken, corn tortillas, mixed cheese, adobo crema, pico de gallo, served with cilantro lime rice and bacon charro beans

CHICKEN TINGA QUESADILLA 🌮 ... 16

large flour tortilla stuffed with mixed cheese and tinga marinated chicken served with chopped romaine, pico de gallo, roasted red salsa, tomatillo crema

CANTINA BOWLS

make your bowl into a burrito or a salad

LA VERDE (GF) 15

tinga marinated chicken, cilantro lime rice, salsa verde, guacamole, tomatillo crema, tropical pico, mango, red cabbage

DESPACITO 10

citrus marinated pork, cilantro lime rice, salsa verde, pickled red onions, tomatillo crema, red cabbage, pico de gallo, cilantro

AHI PARADISE* (GF) 17.5

seared ahi tuna, white rice, guacamole, mango, pickled red onion, adobo crema, arugula

GRINGO (GF) 11

seasoned ground beef, cilantro lime rice, romaine, jalapeño, tomatillo crema, pico de gallo, white queso, cilantro

EL MATADOR 🌮 (GF) 17.5

grilled steak, cilantro lime rice, grilled peppers and onions, chimichurri, guacamole, pico de gallo, red cabbage, cotija cheese

KOREAN FRIED CHICKEN* 19

marinated fried chicken, cilantro lime rice, pickled carrot and daikon, cucumber, red cabbage, fresno peppers, green onions, fried egg, hoisin sesame mayo, cilantro

FIESTA SHRIMP 🌮 (GF) 17

seasoned and grilled shrimp, cilantro lime rice, guacamole, jalapeño, pickled red onion, red cabbage, pineapple habanero crema, tropical pico

Feature

BARBACOA QUESADILLA ... 18

slow-roasted barbacoa beef, white cheese, romaine, pickled red onion, avocado ranch, cilantro

Lunch SPECIALS

AVAILABLE MON-FRI 11-3PM

all meals are served with your choice of rice, beans, or chips & salsa and a soft drink

TWO TACO PLATE

your choice of gringo beef, carnitas, or tinga marinated chicken

LUNCH QUESADILLA

your choice of gringo beef, carnitas, or tinga marinated chicken

CANTINA SALAD

chopped romaine, cucumbers, roasted corn and poblano, black beans, mixed cheese, pico de gallo, guacamole, tortilla strips

DESSERTS

ADD ICE CREAM \$3

CHURROS 12

fried sweet dough, cinnamon sugar, chocolate sauce, strawberry sauce.

TRES LECHES 🌮 11

sponge cake, sweetened milk, whipped cream, strawberries

TACO of the MONTH

JAN CHICKEN TIKKA MASALA 6

roasted chicken, white rice, tikka masala sauce, cilantro, naan bread

FEB PIG IN THE GARDEN 6.25

guacamole, arugula, crispy pork belly, social giardiniera, balsamic glaze, candied bacon

MAR CAJUN SHRIMP AND CRAB .. 6.75

seasoned and grilled shrimp, lump blue crab meat, étouffée sauce, white rice, green onion

TACOS

Classic Tacos

CHICKEN TINGA 🌮 (GF) 5.5

tinga marinated chicken, guacamole, tomatillo crema, tropical pico

CARNITAS 3

citrus marinated pork, salsa verde, pico de gallo, cilantro

CARNE ASADA (GF) 6.5

grilled steak, grilled peppers and onions, chimichurri, cotija cheese

AMERICANO (GF) 3

seasoned ground beef, romaine, mixed cheese, pico de gallo

BAJA FISH 5.75

beer battered cod, guacamole, pineapple habanero crema, tropical pico

SHRIMP FIESTA 🌮 (GF) 5.75

seasoned and grilled shrimp, guacamole, arugula pineapple habanero crema, tropical pico

Signature Tacos

PORK BELLY 🌮 5.75

pork belly, Korean BBQ sauce, guacamole, pico de gallo, pickled red onion, cotija cheese

HOT HONEY FRIED CHICKEN 6

sriracha hot honey fried chicken, mango and red cabbage slaw, avocado ranch

AHI TUNA* (GF) 5.75

seared ahi tuna, guacamole, adobo crema, mango, red cabbage

FRIED AVOCADO (V) 5.5

crispy avocado, romaine, adobo crema, pico de gallo

SHRIMP AND STREET CORN (GF) .. 5.75

fried shrimp, sriracha crema, esquites corn, cotija cheese, sriracha, cilantro

MAKE IT Social STYLE!

add a side of rice, beans and a side of white queso to any meal for just \$5!



Sides

CILANTRO LIME RICE | BLACK BEANS
WHITE RICE | BACON CHARRO BEANS

SIGNATURE COCKTAILS

THE SOCIALITE13
Hard Truth Toasted Coconut Rum, Don Julio Blanco, mango, pineapple, agave nectar, lime

REVOLUCIÓN14
Bulleit Bourbon, Don Julio Anejo, Angostura bitters, agave nectar, orange peel

CARAMEL ESPRESSO MARTINI12
Absolut Vanilia, Grind Double Espresso Rum, Bailey’s, Owen’s Espresso Martini Mix, salted caramel, Fee Foam

Cocktail Features

MARGARITA OF THE MONTH

- JAN JACK FROST MARG5
Jose Cuervo Tradicional Blanco, blue curaçao syrup, white grape juice, house sour mix, peppermint sugar rim
- FEB SWEETHEART MARG8
Casamigos Blanco, strawberry, house sour mix, prosecco
- MAR IRISH MARG8
Jameson, triple sec, house sour mix

STRAWBERRY BASIL SMASH 12
Bulleit Bourbon, strawberry, lemon, simple syrup, basil

PALOMA12
Jose Cuervo Tradicional Blanco, grapefruit, agave nectar, lime

PASSION & SMOKE12.5
400 Conejos Mezcal, pineapple, passion fruit, house sour mix

SINGLE BARREL MARGARITA 15
Your choice from a selection of Social Cantina’s single barrel tequilas, Naranja triple sec, lime juice, agave nectar

- PRICKLE ME PINK12
Mi Campo Blanco, lime juice, prickly pear purée, simple syrup
- BUCHANAN’S GUAVA MULE11
Buchanan’s Pineapple, guava, lime, ginger beer
- BLACKBERRY BLISS11
400 Conejos, lemon, blackberry, Fee Foam
- MARGARITA FLIGHT20
Prickly Pear, Pineapple Guava Mezcalita, Orange Dream

Tequila!

BLANCOS			
818	15.5	Don Fulano Fuerte (100 proof)	22
Avion	17	Don Julio	12
Casamigos	15	Don Julio Alma Miel	35
Camarena	9	G4	16
Cincoro	29	Teremana	9
Codigo Rosa	20.5	Tres Generaciones	13
Clase Azul	39		
Don Fulano	17		

REPOSADOS			
818	16	Don Julio	15
Avion	22	Don Julio Rosado	33
Casamigos	17	Don Julio Primavera	46
Camarena	11	Don Fulano	20
Clase Azul	65	El Tequileno	18
Cincoro	35	Komos Rosa	30
Codigo FHG Single Barrel	15		

ANEJOS		EXTRA ANEJOS	
Casa Noble	19	1800 Milenio	70
Camarena	13	Codigo	33
Codigo	33	Don Julio 1942	55
Clase Azul Anejo	75	Jose Cuervo de la Familia	54
Don Fulano	32		
Don Julio	30		

FLAVORS + OTHER		MEZCAL	
21Seeds:		400 Conejos	11
Cucumber Jalapeño	13	Bozal Tobasiche	22
Grapefruit Hibiscus	12	Casamigos	19
Valencia	12	Clase Azul Durango	60
Los Sundays Coconut	10	Del Maguey Vida	14
Tanteo Jalapeño	15	Dos Hombres	22
		Montelobos	17

CRISTALINOS			
Avion	43.5	Komos Anejo	30
Don Julio 70 th Anniversary	29	Mi Campo Reposado	7

BEER on TAP

- MICHELOB ULTRA 6
- MODELO ESPECIAL6.5
- DOS EQUIS AMBAR6.5
- THREE FLOYDS ZOMBIEDUST 8

BOTTLES & CANS

- CORONA EXTRA 6
- CORONA PREMIER6.5
- CORONA (N/A) 7
- PACIFICO 6
- ATHLETIC BREWING CO. RUN WILD N/A IPA7.5
- HIGH NOON7.5
Pineapple Vodka | Peach Vodka

SANGRIA

GLASS/PITCHER

- CLASSIC RED10/34
Oliver Red Sangria, orange
- SPICED BLACKBERRY11/36
Oliver Sweet White, blackberry, cinnamon, nutmeg

- TEQUILA on TAP CHILLED SHOT
- JOSE CUERVO TRADICIONAL BLANCO 6
- MI CAMPO REPOSADO 8

MARGARITAS

GLASS/PITCHER

- PRIMO14/50
Camarena Reposado, Naranja triple sec, house sour mix, salt rim
- PINEAPPLE13.5/46
Jose Tradicional Blanco, triple sec, agave nectar, house sour mix, pineapple, salt rim
- STRAWBERRY13.5/48
Camarena Blanco, triple sec, strawberry, house sour mix, mango sugar rim
- BLUEBERRY BASIL13.5/48
Camarena Blanco, triple sec, blueberry, basil, house sour mix, salt rim
- SPICY13.5/48
Camarena Blanco, triple sec, jalapeño, fresno peppers, house sour mix, social spice rim
- SKINNY13/44
Dulce Vida Lime tequila, agave nectar, orange, lime, salt rim

Social MARGARITA

GLASS 12 OR PITCHER 42
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! 1/4
mango | blackberry | blueberry | guava | watermelon
passion fruit | pomegranate | blood orange

NON-ALCOHOLIC SIPS

- N/A SOCIAL MARGARITA10
Seedlip Notas de Agave, house sour mix, salt rim
- N/A BLUEBERRY BASIL MARGARITA10
Seedlip Notas de Agave, blueberry, basil, house sour mix, salt rim
- N/A PANOMA7
Seedlip Spice 94, grapefruit, agave nectar, lime
- N/A BLOOD ORANGE FIZZ7
Seedlip Notas de Agave, lime, agave nectar, blood orange, soda water
- JARRITOS MEX. SODA4
Strawberry | Tamarind | Pineapple | Lime | Fruit Punch
Mango | Grapefruit | Mandarin
- RED BULL Energy | Sugarfree | Yellow (Tropical)5
- SARATOGA WATER Still or Sparkling4

LOW ALCOHOL COCKTAILS

- THE BLACK MARKET8
Coca-Cola, Bailey’s, cherry
- CRIMSON CRUSH9
Red Bull, Peachtree, lemon, pomegranate, sparkling water
- BUBBLE TROUBLE8
Sprite, Bailey’s, strawberry

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain, or come into contact with milk, eggs, fish, crustacean shellfish (including crab, lobster, shrimp, and prawns), tree nuts, peanuts, wheat, soybeans, and sesame. If you have a food allergy or special dietary requirement, please inform a member of our staff before placing your order.