

APPETIZERS

CHIPS & SALSA (V) (GF) 3

choice of roasted red, chile de arbol, verde or mango habanero

CHIPS & SALSA FLIGHT (V) (GF) 15

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

GUACAMOLE & CHIPS (V) (GF) 12

fresh guacamole, pico de gallo

QUESO & CHIPS (V) (GF) 12

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

ENTRÉES

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

CHICKEN: 20 | SHRIMP: 23 | STEAK: 24

CARNE ASADA BURRITO 18

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

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) 21

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

ENCHILADAS (GF) 15

(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

ESQUITES & CHIPS (V) (GF) 11

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

Lunch SPECIALS

AVAILABLE MON-FRI 11-3PM

\$12

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

APR GREEK CHICKEN 5.5

Greek yogurt marinated chicken, garlic hummus, tzatziki sauce, Greek pico de gallo on pita bread

MAY CHEESEBURGER 6.50

seasoned ground beef, pickles, tomatoes, romaine lettuce, mixed cheese and in-house made burger sauce

JUN AL PASTOR 6

Guajillo roasted pork, grilled pineapple, cotija, cilantro

TACOS

Classic Tacos

CHICKEN TINGA (GF) 4.75

tinga marinated chicken, tomatillo crema, tropical pico

CARNITAS 4.25

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

CARNE ASADA (GF) 5.5

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

AMERICANO (GF) 4.5

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

SHRIMP FIESTA (GF) 4.75

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

Signature Tacos

PORK BELLY 5.5

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

HOT HONEY FRIED CHICKEN 5.5

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

AHI TUNA* (GF) 5

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) 5.5

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

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

Cocktail Features

MARGARITA OF THE MONTH

APR PB&J MARG8

Chica Chida Peanut butter tequila, strawberry, house sour

MAY BEE STING MARG8

Jose Cuervo Tradicional blanco, triple sec, jalapeño honey, peach puree, house sour

JUN CASAMIGOS COPA MARG9

Casamigos blanco, blue curaçao, pineapple, coconut puree, passionfruit puree, lime

LEMON COCONUT MARGARITA12

Casamigos Blanco, limoncello, lemon juice, coconut puree, orange bitters

LOLITA10

Patron Silver, lime, honey, bitters

DRAGON DEL SOL11

Mi Campo blanco, pineapple, orange, lime, dragon fruit

MARGARITA FLIGHT20

PB&J, Jalapeno Watermelon, Lemon Coconut

MARGARITAS

GLASS/PITCHER

SOCIAL 12/42

Camarena blanco, triple sec, house sour mix, salt rim

MAKE IT A SOCIAL MARG TOWER! 68

+ PATRON UPGRADE +27 | ADD A FLAVOR +7

MEZCAL 12/42

400 Conejos, triple sec, house sour mix, salt rim

PRIMO 14/50

Camarena Reposado, Patron Citronage, house sour mix, salt rim

PINEAPPLE 13.5/46

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, jalapeño, Fresno peppers, house sour mix, social spice rim

SKINNY 13/44

Dulce Vida Lime tequila, agave nectar, orange, lime, salt rim

ADD SOME FLAVOR! 1/4

mango | blackberry | blueberry | guava | watermelon
passion fruit | pomegranate | blood orange

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	Patron	12
Codigo Rosa	20.5	Teremana	9
Clase Azul	39	Tres Generaciones	13
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	Patron	14

ANEJOS

Casa Noble	19
Camarena	13
Codigo	33
Clase Azul Anejo	75
Don Fulano	32
Don Julio	30
Patron	16

EXTRA ANEJOS

1800 Milenio	70
Codigo	33
Don Julio 1942	55
Jose Cuervo de la Familia	54

FLAVORS + OTHER

21Seeds:	
Cucumber Jalapeño	13
Grapefruit Hibiscus	12
Valencia	12
Los Sundays Coconut	10
Tanteo Jalapeño	15

MEZCAL

400 Conejos	11
Bozal Tobasiche	22
Casamigos	19
Clase Azul Durango	60
Del Maguey Vida	14
Dos Hombres	22
Montelobos	17

CRISTALINOS

Avion	43.5	Don Julio 70 th Anniversary	29
Komos Anejo	30		

BEER on TAP

MICHELOB ULTRA 6

MODELO ESPECIAL 6.5

DOS EQUIS AMBAR 6.5

THREE FLOYDS ZOMBIEDUST 8

BOTTLES & CANS

CORONA EXTRA 6

CORONA PREMIER 6.5

CORONA (N/A) 7

PACIFICO 6

ATHLETIC BREWING CO. RUN WILD N/A IPA 7.5

HIGH NOON 7.5

Pineapple Vodka | Peach Vodka

GLASS/PITCHER

CLASSIC RED 10/34

Oliver Red Sangria, orange

LAVENDER LEMON11/36

Oliver Sweet White wine, lemon, lavender

TEQUILA on TAP CHILLED SHOT

JOSE CUERVO TRADICIONAL BLANCO 6

MI CAMPO REPOSADO 8

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