Why the Pineapple?

Pineapples have been a symbol of hospitality since the European discovery of the New World, when royalty would give the precious fruit, imported at great expense, to their most distinguished guests. Over time, the pineapple evolved into an international symbol of hospitality.

At Social, we humbly try to continue this tradition in everything we do. Our pineapple logo is a daily reminder that providing true hospitality for our guests is our number one priority.

Thank you for joining us tonight, and cheers!
<table>
<thead>
<tr>
<th>SOCIAL STANDARDS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WHISKEY SMASH</strong></td>
</tr>
<tr>
<td>Bourbon, Fresh Lemon, Mint Syrup, Fresh Mint</td>
</tr>
<tr>
<td><strong>SOCIAL'S G &amp; T</strong></td>
</tr>
<tr>
<td>Spring 44 Gin, House-Made Tonic Syrup, Soda Water, Juniper Berries</td>
</tr>
<tr>
<td><strong>SANGRE DE DRAGO</strong></td>
</tr>
<tr>
<td>Tequila, Ginger Shrub, Fresh Lime, Habanero Tincture, Blood Orange Italian Soda</td>
</tr>
<tr>
<td><strong>SCOTTISH BREAKFAST</strong></td>
</tr>
<tr>
<td>Scotch, House-Made Tonic Syrup, Fresh Lemon, Soda Water</td>
</tr>
<tr>
<td><strong>BLACK MAGIC</strong></td>
</tr>
<tr>
<td>Gin, Blackberry Purée, Sage Syrup, Celery Bitters, Fresh Lemon</td>
</tr>
<tr>
<td><strong>OLD STOGIE</strong></td>
</tr>
<tr>
<td>Rye Whiskey, Brown Sugar, Citrus Bitters, Smoked Peach-Earl Grey Tea</td>
</tr>
<tr>
<td><strong>FEATURED COCKTAIL</strong></td>
</tr>
<tr>
<td>A rotating libation created by one of Social's esteemed bartenders</td>
</tr>
<tr>
<td><strong>LAVENDER SOUR</strong></td>
</tr>
<tr>
<td>Vodka, Ginger Cognac, House-Crafted Lavender-Infused Sour</td>
</tr>
<tr>
<td><strong>LA BICYCLETTE</strong></td>
</tr>
<tr>
<td>Gin, Elderflower Liqueur, Lillet Blanc, Apple Bitters</td>
</tr>
<tr>
<td><strong>MARBLE RYE</strong></td>
</tr>
<tr>
<td>Rye Whiskey, Bénédictine, Punt e Mes, Cynar, Toasted Caraway Bitters</td>
</tr>
<tr>
<td><strong>WHAT'S UP DOC?</strong></td>
</tr>
<tr>
<td>Gin, Ancho Reyes Verde, Fresh Carrot Juice, Fresh Lemon Juice, Parsley, Maple Allspice Syrup, Celery Bitters</td>
</tr>
<tr>
<td><strong>DESERT NEGRONI</strong></td>
</tr>
<tr>
<td>Mezcal, Punt e Mes, Cynar, Xocolatl Mole Bitters, Orange Peel</td>
</tr>
<tr>
<td><strong>SUN GODDESS</strong></td>
</tr>
<tr>
<td>Jamaican Rum, Thai Chili-Infused 151 Rum, Fresh Lime, Mango Purée, Sweet Curry, Roasted Banana Vanilla Bean Syrup</td>
</tr>
<tr>
<td><strong>RIDER ON THE STORM</strong></td>
</tr>
<tr>
<td>Reposado Tequila, Ancho Reyes, Barolo Chinato, Black Walnut Bitters, Cayenne Honey, Side of Spicy Almonds</td>
</tr>
</tbody>
</table>
## SEASONAL OFFERINGS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Harvest Toddy</strong></td>
<td>8.25</td>
<td>Applejack, Pear Liqueur, Honey, Fresh Lemon, Hot Water, Spiced Sugar Rim</td>
</tr>
<tr>
<td><strong>Scarlet Letter</strong></td>
<td>9.25</td>
<td>Cognac, Branca Menta, Cinnamon-Cranberry Syrup, Fresh Lemon</td>
</tr>
<tr>
<td><strong>Kinky Corset</strong></td>
<td>10.75</td>
<td>Gin, Fernet Branca, Amaro Meletti, Sweet Vermouth</td>
</tr>
<tr>
<td><strong>Ferris Wheel</strong></td>
<td>10.75</td>
<td>Chamomile-Infused Rye Whiskey, Apple Liqueur, Ancho Reyes, Fresh Lemon, Cinnamon Bark Syrup</td>
</tr>
<tr>
<td><strong>Fall Fashion</strong></td>
<td>9.75</td>
<td>Apple, Cinnamon, and Vanilla Bean-Infused Bourbon, Brown Sugar, Bitters Blend, Caramel Apple Slice</td>
</tr>
<tr>
<td><strong>Les Noisettes</strong></td>
<td>9.50</td>
<td>Hazelnut Liqueur, Cognac, 151-Proof Rum, Fresh Lemon, Honey, Hot Mulled Cider, Nutella Quenelle</td>
</tr>
<tr>
<td><strong>Oh Snap!</strong></td>
<td>11.25</td>
<td>House-Made Gingersnap Liqueur, Aged Rum, Allspice Dram, Fresh Lemon, Cinnamon Bark Syrup, Gingersnap Cookie</td>
</tr>
</tbody>
</table>

## THROWBACKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Champagne Cocktail</strong></td>
<td>8.75</td>
<td>Bitters-Soaked Sugar Cube, Brut Sparkling Wine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Circa 1862</td>
</tr>
<tr>
<td><strong>Irish Coffee</strong></td>
<td>9.75</td>
<td>Irish Whiskey, Hot Coffee, Demerara, Cream</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Circa 1943</td>
</tr>
<tr>
<td><strong>Rum Swizzle</strong></td>
<td>9.50</td>
<td>Aged Rum, Silver Rum, Falernum, Pineapple, Bitters, Fresh Lime</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Circa 1760</td>
</tr>
<tr>
<td><strong>Old Fashioned</strong></td>
<td>9.25</td>
<td>Rye Whiskey, Demerara Sugar, Bitters Blend, Lemon Peel</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Circa 1806</td>
</tr>
<tr>
<td><strong>Negroni</strong></td>
<td>10.75</td>
<td>Dry Gin, Campari, Sweet Vermouth</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Circa 1919</td>
</tr>
</tbody>
</table>
## DESSERT COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wired Russian</strong></td>
<td>10.50</td>
</tr>
<tr>
<td>Espresso-Infused Vodka,</td>
<td></td>
</tr>
<tr>
<td>Coffee Liqueur, Brown</td>
<td></td>
</tr>
<tr>
<td>Sugar, Mascarpone Gelato,</td>
<td></td>
</tr>
<tr>
<td>Saigon Cinnamon</td>
<td></td>
</tr>
<tr>
<td><strong>Second Wind</strong></td>
<td>8.25</td>
</tr>
<tr>
<td>Amaretto, Bourbon,</td>
<td></td>
</tr>
<tr>
<td>Fresh Lemon Juice,</td>
<td></td>
</tr>
<tr>
<td>Pineapple Juice</td>
<td></td>
</tr>
<tr>
<td><strong>First Time Guru</strong></td>
<td>9.75</td>
</tr>
<tr>
<td>Rum, Amaro Averna,</td>
<td></td>
</tr>
<tr>
<td>Roasted Banana Vanilla</td>
<td></td>
</tr>
<tr>
<td>Bean Syrup, Chai, Milk</td>
<td></td>
</tr>
<tr>
<td><strong>Rhythm &amp; Booze</strong></td>
<td>10.25</td>
</tr>
<tr>
<td>Rye Whiskey, Cognac,</td>
<td></td>
</tr>
<tr>
<td>Benedictine, Bitters,</td>
<td></td>
</tr>
<tr>
<td>Served Warmed,</td>
<td></td>
</tr>
<tr>
<td>Without Dilution</td>
<td></td>
</tr>
</tbody>
</table>

## BOTTLED COCKTAILS

Made and bottled in-house for your group's imbibing pleasure. Each bottle serves 3-4 people.

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Marble Rye</strong></td>
<td>29</td>
</tr>
<tr>
<td>Rye Whiskey, Cynar,</td>
<td></td>
</tr>
<tr>
<td>Benedictine, Punt e Mes,</td>
<td></td>
</tr>
<tr>
<td>Caraway Bitters</td>
<td></td>
</tr>
<tr>
<td><strong>La Bicyclette</strong></td>
<td>28</td>
</tr>
<tr>
<td>Dry Gin, Lillet Blanc,</td>
<td></td>
</tr>
<tr>
<td>Elderflower Liqueur,</td>
<td></td>
</tr>
<tr>
<td>Apple Bitters</td>
<td></td>
</tr>
<tr>
<td><strong>Negroni</strong></td>
<td>29</td>
</tr>
<tr>
<td>Dry Gin, Campari,</td>
<td></td>
</tr>
<tr>
<td>Sweet Vermouth</td>
<td></td>
</tr>
<tr>
<td><strong>Fall Fashion</strong></td>
<td>28</td>
</tr>
<tr>
<td>Apple, Cinnamon, and</td>
<td></td>
</tr>
<tr>
<td>Vanilla-Infused Bourbon,</td>
<td></td>
</tr>
<tr>
<td>Brown Sugar, Bitters,</td>
<td></td>
</tr>
<tr>
<td>Caramel Apple Slice</td>
<td></td>
</tr>
</tbody>
</table>

## DRY DRINKS

Creative Non-Alcoholic Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stubborn Mule</strong></td>
<td>5.25</td>
</tr>
<tr>
<td>Pineapple, Fresh Lime,</td>
<td></td>
</tr>
<tr>
<td>Ginger Beer</td>
<td></td>
</tr>
<tr>
<td><strong>Namaste Here</strong></td>
<td>5.75</td>
</tr>
<tr>
<td>Roasted Banana Vanilla</td>
<td></td>
</tr>
<tr>
<td>Bean Syrup, Chai, Milk</td>
<td></td>
</tr>
<tr>
<td><strong>Wascally Wabbit</strong></td>
<td>5.75</td>
</tr>
<tr>
<td>Fresh Carrot Juice,</td>
<td></td>
</tr>
<tr>
<td>Fresh Lemon Juice,</td>
<td></td>
</tr>
<tr>
<td>Pistachio Extract,</td>
<td></td>
</tr>
<tr>
<td>Ginger Beer</td>
<td></td>
</tr>
<tr>
<td><strong>Wrinkle in Thyme</strong></td>
<td>5.25</td>
</tr>
<tr>
<td>Fresh Lemon &amp; Lime,</td>
<td></td>
</tr>
<tr>
<td>Thyme Syrup, Ginger Beer</td>
<td></td>
</tr>
<tr>
<td><strong>Limonade de Provence</strong></td>
<td>5.25</td>
</tr>
<tr>
<td>Cranberry, Fresh Lemon,</td>
<td></td>
</tr>
<tr>
<td>Rosemary Syrup, Orange</td>
<td></td>
</tr>
<tr>
<td>Flower Water</td>
<td></td>
</tr>
<tr>
<td><strong>Wild Card</strong></td>
<td>5.50</td>
</tr>
<tr>
<td>Fresh Orange, Vanilla</td>
<td></td>
</tr>
<tr>
<td>Bean Syrup, Cardamom,</td>
<td></td>
</tr>
<tr>
<td>Soda Water, Fresh Thyme</td>
<td></td>
</tr>
</tbody>
</table>
OTHER SPIRITOUS OPTIONS

Not wanting a full cocktail tonight? Explore our wall of delicious spirits and liqueurs. Here are a few select options from our full spirit list.

Select Apéritifs

Meaning "to open", apéritifs are alcoholic beverages usually served before a meal to stimulate the appetite. They tend to be light and somewhat dry and/or bitter.

**Montenegro** 7  
- Italy, Balanced and Light (23%)  

**Antica Torino** 7  
- Italy, Semi-Sweet (35%)  

**Ricard Pastis** 7  
- France, Balanced, Anise (45%)  

**Cynar** 7  
- Italy, Bittersweet, Artichoke (16.5%)  

**Campari** 7  
- Italy, Bitter, Herbaceous (24%)  

**Suze** 7  
- France, Bittersweet, Gentian (20%)  

Select Digestifs

Digestifs are alcoholic beverages taken after a meal to aid digestion. Usually herbaceous, they can be bitter but are frequently sweetened as well.

**Fernet Branca** 7  
- Italy, Bitter, Strong (39%)  

**Chartreuse, Green/Yellow** 9  
- France, Sweet, Herbaceous (55% / 40%)  

**Underberg** 5  
- Germany, Bitter, Complex (20 mL, 44%)  

**Sambuca** 7  
- Italy, Sweet, Anise (38%)  

Select Cordials

Cordials are alcoholic beverages typically consumed after a meal. They tend to be on the sweeter side, without the herbal notes of digestifs.

**Belle de Brillet** 9  
- France, Pear Cognac Liqueur (30%)  

**Grand Marnier** 7  
- France, Orange Cognac Liqueur (40%)  

**Goldschläger** 7  
- Switzerland, Cinnamon Liqueur (43.5%)  

**Limoncello** 8  
- Italy, Semi-sweet Lemon Liqueur (26%)  

Select Fortified Wines

Port, Sherry, and Vermouth all fall within this broad category. These wines have been "fortified" with a spirit (often brandy) to increase ABV and shelf life.

**Lustau Los Arcos Sherry** 7  
- Amontillado, Jerez-Xérès, Dry (18.5%)  

**Cocchi Barolo Chinato** 9  
- Italy, Spiced Red Vermouth (16.5%)  

**Kopke 20 Year Tawny Port** 12  
- Portugal, Rich and Balanced (20%)  

**Taylor Fladgate LBV Port** 12  
- Portugal, Late Bottle Vintage (20%)
# SOCIAL PLATES

Please ask your server about options for any dietary restrictions

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut Squash Soup</td>
<td>4/7</td>
</tr>
<tr>
<td>Squash, Potatoes, Spices, Sour Cream, Sage</td>
<td></td>
</tr>
<tr>
<td>• Cup or Bowl</td>
<td></td>
</tr>
<tr>
<td>Olives</td>
<td>5.25</td>
</tr>
<tr>
<td>Sicilian Castelvetrano Olives</td>
<td></td>
</tr>
<tr>
<td>Bavarian Pretzel</td>
<td>6.25</td>
</tr>
<tr>
<td>Rosemary Sea Salt, House Made Brie Mustard</td>
<td></td>
</tr>
<tr>
<td>House-Made Hummus</td>
<td>7.75</td>
</tr>
<tr>
<td>Toasted Pine Nut, Olive Oil, Paprika, Flatbread, Cucumber, Carrot</td>
<td></td>
</tr>
<tr>
<td>Hash Au Gratin</td>
<td>5.50</td>
</tr>
<tr>
<td>Potato Hash, Bechamel, Garlic, Red Onion, Cheddar</td>
<td></td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>6.25</td>
</tr>
<tr>
<td>Chive, Smoked Paprika, Jamón Serrano</td>
<td></td>
</tr>
<tr>
<td>Roasted Beet Salad</td>
<td>8.75</td>
</tr>
<tr>
<td>Goat Cheese, Pomegranate-Balsamic Reduction, Pistachios, Thyme</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Pâté</td>
<td>9.75</td>
</tr>
<tr>
<td>Honey Smoked Salmon, Capers, Fresh Dill, Lemon Herb Crostini</td>
<td></td>
</tr>
<tr>
<td>Blistered Shishito Peppers</td>
<td>8.25</td>
</tr>
<tr>
<td>Japanese Mild Peppers, Olive Oil, Sea Salt</td>
<td></td>
</tr>
<tr>
<td>Mushroom Bechamel Lasagna</td>
<td>8.75</td>
</tr>
<tr>
<td>Crimini Mushrooms, Ricotta, Parmesan, Pesto, Marinara</td>
<td></td>
</tr>
<tr>
<td>Roasted Tomato Bruschetta</td>
<td>9.25</td>
</tr>
<tr>
<td>Garlic, Fresh Basil, Pomegranate Balsamic Reduction, Grated Manchego</td>
<td></td>
</tr>
<tr>
<td>• Add Goat Cheese for 2.25</td>
<td></td>
</tr>
<tr>
<td>French Dip</td>
<td>10.25</td>
</tr>
<tr>
<td>Steak, Provolone, Denver Crunch Roll, Au Jus</td>
<td></td>
</tr>
<tr>
<td>• Add Hash Au Gratin for 2.75</td>
<td></td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>10.50</td>
</tr>
<tr>
<td>Teriyaki Marinated Thighs, Turmeric Rice, Ginger-Orange Carrot Ribbons</td>
<td></td>
</tr>
<tr>
<td>Short Rib</td>
<td>12.25</td>
</tr>
<tr>
<td>Short Rib Medallions, Chimichurri, Fingerling Potatoes, Creme Fraiche</td>
<td></td>
</tr>
<tr>
<td>Wild Game Brat Platter</td>
<td>21.25</td>
</tr>
<tr>
<td>Four Wild Game Brats, Red Onion Marmalade, House-Made Brie Mustard, Horseradish Cream, Whole Grain Mustard, Pickles, Ciabatta</td>
<td></td>
</tr>
</tbody>
</table>

*Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition*
CHEESE & CHARCUTERIE

SERVED WITH CRACKERS, PICKLED VEGETABLES, NUTS, OLIVES & WHOLE GRAIN MUSTARD

WALNUT
Jamón Serrano (SP), Soppressata (US), Speck (SP)
• 12.75 •

OAK
Jamón Serrano (SP), Soppressata (US), Capocollo (IT), Speck (SP)
• 18.75 •

BAMBOO
Roasted Tomatoes, Seasonal Fresh Fruit, Hearts of Palm, Cucumber Salad,
Pickled Curry Cauliflower, Olive Tapenade
• 13.25 •

CHEESE
Three Featured Cheeses, Nuts, Dried Fruit, Seasonal House Jam
• 14.50 •

CHEESE & CHARCUTERIE

Jamón Serrano (SP), Speck (SP), Soppressata (US), Three Featured Cheeses,
Seasonal House Jam, Pickled Vegetables, Olives, Crackers, Dried fruit, Nuts,
Whole Grain Mustard
• 29.75 •

CHARCUTIER’S TOASTED REUBEN
Pastrami, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Rye Bread
• 9.75 •

DESSERTS

COOKIE JAR
Variety of Freshly Baked Cookies
• Chocolate Chip (2), Peanut Butter Chip (1), White Chocolate Macadamia (1)
6.50

MASCARPONE GELATO
Gelato, Roasted Banana Vanilla Syrup, Sugar Glass, Waffle Cone Pieces
• Make it an affogato! Add a shot of liqueur for 6.25. Choose from:
Grand Marnier, Branca Menta, Peanut Butter Whiskey, Tart Cherry Liqueur
6.25

DECADENT BROWNIE
Gluten-Free Brownie, Candied Peanuts, Caramel, Whipped Cream
• Add Mascarpone Gelato for 1.50
8.50

CHOCO-MINT CHEESECAKE
Mint Chocolate Cheesecake, Oreo Crumble Crust, Chocolate Ganache
8.75
# BEER AND CIDER

## Draft

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kronenbourg 1664 Lager (5.5%)</td>
<td>5</td>
</tr>
<tr>
<td>Equinox Space Ghost IPA</td>
<td>6</td>
</tr>
<tr>
<td>Jessup Farm Barrel House Rotating</td>
<td>6</td>
</tr>
</tbody>
</table>

## Bottles and Cans

### Light and Quaffable

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light: Lager (4.2%)</td>
<td>4</td>
</tr>
<tr>
<td>New Belgium Old Aggie: Lager (4.7%)</td>
<td>4</td>
</tr>
<tr>
<td>Tecate: Mexican-Style Lager (4.5%)</td>
<td>4</td>
</tr>
<tr>
<td>New Belgium Dayblazer: Light Golden Ale (4.8%)</td>
<td>4</td>
</tr>
</tbody>
</table>

### Hoppy and Flavorful

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bear Republic Racer 5: West Coast-Style IPA (7%)</td>
<td>6</td>
</tr>
<tr>
<td>Ninkasi Brewing Prismatic: East Coast-Style IPA (5.9%)</td>
<td>7</td>
</tr>
</tbody>
</table>

### A Little Bit Darker Now

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Belgium Fat Tire: Amber Ale (5%)</td>
<td>5</td>
</tr>
<tr>
<td>Orval: Belgian Trappist Dubbel Ale (6.2%)</td>
<td>11</td>
</tr>
<tr>
<td>Founders Dirty Bastard: Scottish Wee Heavy Ale (8.5%)</td>
<td>7</td>
</tr>
</tbody>
</table>

### A Lotta Bit Darker Now

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rogue Hazelnut Brown Nectar: Brown Ale, 22 oz (5.6%)</td>
<td>16</td>
</tr>
<tr>
<td>Guinness: Stout, 14.9 oz Can (6%)</td>
<td>6</td>
</tr>
</tbody>
</table>

### Sour and Sour-ish

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Funkwerks Tropic King: Imperial Saison with Mango (6.8%)</td>
<td>7</td>
</tr>
<tr>
<td>Crooked Stave Rotating Sour/Saison: Rotating [ABV Varies]</td>
<td>9</td>
</tr>
</tbody>
</table>

### Ciders and Non-Alcoholic

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magners: Off-Dry Apple Cider, 375 ml (4.5%)</td>
<td>6</td>
</tr>
<tr>
<td>Samuel Smith’s Organic Perry: English Dry Pear Cider, 550 ml (5%)</td>
<td>9</td>
</tr>
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* Seasonal offering, may not be available for the full duration of the menu
WINE

BUBBLES

Moscato d’Asti, Bricco Riel, Piedmont, Italy 10/36
Brut, Paul Chevalier, Vin Mousseaux, France 8/30
Rosé, Bouvet-Ladubay, Loire Valley, France 10/36
Champagne, Nicolas Feuillatte 'Brut Reserve', Champagne, France 15
Split (187 mL Bottle)

WHITES

Rosé, Seasonal Rotating, Somewhere on Earth 10/36
Colombard, Domaine Duffour, Côtes de Gascogne, France 9/32
Pinot Gris, Cooper Hill, Willamette Valley, Oregon 10/36
Riesling, S.A. Prum, Dry 'Luminance', Mosel, Germany 10/36
Sauvignon Blanc, La Petite Perrière, Loire Valley, France 8/30
Chardonnay, B Side, North Coast, California 11/40

REDS

Pinot Noir, Primarius, Willamette Valley, Oregon 10/36
Italian Blend, Piccini Memoro Rosso, Tuscany, Italy 8/30
Malbec, Lamadrid, Mendoza, Argentina 11/44
Cabernet Sauvignon, Seven Falls, Wahluke Slope, Washington 9/32
Bordeaux Blend, 'Te Kahu', Hawke’s Bay, New Zealand 13/48
Nebbiolo, Luigi Voghera, Piedmont, Italy 12/48

WHAT TY'S DRINKING
Sangiovese - Tenuta di Arceno - Chianti Classico Riserva, Tuscany, Italy
Blueberry, Tart Cherry, Lavender, Violet, Vanilla, Rustic
15/56

Award-Winning Bottle List Available By Request
SOCIAL HOUR

Offered every evening from 4-6pm and all evening Tuesday

Drink

WHISKEY SMASH
Bourbon, Fresh Lemon, Mint Syrup, Fresh Mint
• 5.50 •

FALL FASHION
Apple, Cinnamon, and Vanilla Bean-Infused Bourbon, Brown Sugar, Bitters Blend, Caramel Apple Slice
• 7.75 •

SCARLET LETTER
Cognac, Branca Menta, Cinnamon Cranberry Syrup, Fresh Lemon
• 7.75 •

LA PETITE PERRIÈRE
Sauvignon Blanc
• 6 •

KRONENBOURG 1664
Lager
• 4 •

LAVENDER SOUR
Vodka, Ginger Cognac, House-Crafted Lavender-Infused Sour, Fresh Lavender
• 5.50 •

SOCIAL’S G & T
Spring 44 Gin, House-Crafted Tonic Syrup, Soda Water
• 5.50 •

HARVEST TODDY
Applejack, Pear Liqueur, Honey, Fresh Lemon, Hot Water, Spiced Sugar Rim
• 7 •

PICCINI MEMORO ROSSO
Red Blend
• 6 •

PAUL CHEVALIER
Sparkling Wine
• 6 •

Eat

BAVARIAN PRETZEL 4
Rosemary Sea Salt, House-Made Brie Mustard

OLIVES 3
Sicilian Castelvetrano Olives

GRILLED CHEESE 6
Karst Aged Cheddar, Roasted Tomato, Basil

BLISTERED SHISHITO PEPPERS 5
Japanese Mild Peppers, Olive Oil, Sea Salt

SMOKED SALMON PÂ TÉ 7
Honey Smoked Salmon, Capers, Fresh Dill, Lemon Herb Toast

DEVILED EGGS 5
Chive, Smoked Paprika, Jamón Serrano

CHARCUTERIE BOARD 9
Jamón Serrano (IT), Featured Cheese, Whole Grain Mustard, Bread Sticks, Nuts, Pickled Vegetables
SOCIAL IS LOCAL

THANKS FOR BEING HERE TONIGHT FOR THE PARTY WE’RE THROWING. WE WOULD LOVE TO INTRODUCE YOU TO SOME OF OUR FRIENDS!

LOCAL BUSINESSES WE LOVE: OUR SUPPLIERS

WE SOURCE MANY OF THE HIGH-QUALITY NON-ALCOHOLIC PRODUCTS WE USE IN THIS BAR FROM THESE OUTSTANDING LOCAL MERCHANTS.

**Happy Lucky’s Teahouse**  
Tea, including our custom-blended Peach Earl Grey Tea in the Old Stogie

**Kilwins**  
Caramel and other confections

**Horsetooth Hot Sauce**  
Bloody Mary mix and assorted hot sauces for cocktails

**Savory Spice Shop**  
High quality lavender, juniper, spices, essential oils, organic extracts, etc.

**Old Town Spice Shop**  
Bittering agents for house-made tonic, syrups, and bitters

**Harbinger Coffee**  
Locally roasted coffee beans

LOCAL BUSINESSES WE LOVE: EATERIES

OUR SISTER RESTAURANTS AND OTHER EXCELLENT DINING OPTIONS

**Union**  
Soda fountain and elevated diner food, plus the best patio downtown

**Rare Italian**  
Scratch kitchen, house-made pasta, dry-aged steaks, and an amazing staff

**The Emporium**  
Modern French fare in a warm and elegant space at the Elizabeth

**The Melting Pot**  
Fondue, cheese and chocolate. Go for a meal or a decadent dessert

**Rodizio Grill**  
Brazilian-style grill with a great salad bar and all-you-can-eat meat

**Little**  
Small, 20-seat neighborhood eatery with a seasonal menu and an incredible staff

LOCAL BUSINESSES WE LOVE: OTHER BARS

WE’RE SO GLAD YOU’VE JOINED US! BUT IF YOUR NIGHT ISN’T OVER YET, HERE ARE SOME GREAT PLACES FREQUENTED BY OUR STAFF.

**The Whisk(e)y**  
Third-largest whiskey selection in the US and a knowledgeable staff

**Elliot’s Martini Bar**  
Classic martini bar with a fun vibe

**The Forge Publick House**  
Intimate pub with a great local and international beer selection

**Sunset Lounge / The Magic Rat**  
Rooftop cocktail lounge and intimate live music space at the Elizabeth

**Lucky Joe’s**  
Irish pub open until 2:00 AM

**Coopersmith’s**  
Billiards, pizza, house-brewed beer, and a great space for private events