



social

OLD TOWN FORT COLLINS



## 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!

# SOCIAL STANDARDS

<b>WHISKEY SMASH</b> BOURBON, FRESH LEMON, MINT SYRUP, FRESH MINT	7.75	<b>LAVENDER SOUR</b> VODKA, GINGER COGNAC, HOUSE-CRAFTED LAVENDER-INFUSED SOUR	8.25
<b>SOCIAL'S G &amp; T</b> SPRING 44 GIN, HOUSE- MADE TONIC SYRUP, SODA WATER, JUNIPER BERRIES	8.25	<b>SANGRE DE DRAGO</b> TEQUILA, GINGER SHRUB, FRESH LIME, HABANERO TINCTURE, BLOOD ORANGE ITALIAN SODA	9.25
<b>VOGUE NOUVEAU</b> PINEAPPLE-INFUSED SPICED RUM, BOURBON, DEMERARA SYRUP, BITTERS BLEND	9.25	<b>MARBLE RYE</b> RYE WHISKEY, BÉNÉDICTINE, PUNT E MES, CYNAR, TOASTED CARAWAY BITTERS	11.25
<b>OLD STOGIE</b> RYE WHISKEY, BROWN SUGAR, CITRUS BITTERS, SMOKED PEACH-EARL GREY TEA	11.50	<b>LA BICYCLETTE</b> GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS	9.75
<b>FIRST CLASS SPRITZ</b> ELDERFLOWER LIQUEUR, COCCHI AMERICANO, SPARKLING WINE, SODA WATER, FRESH MINT	9.75	<b>UNHOLY ALLIANCE</b> SCOTCH, COGNAC, ZUCCA RABBARO, PUNT E MES, BITTERS	11.25
<b>AFTERNOON OFF</b> PISCO, GREEN CHARTREUSE, FALERNUM, FRESH LEMON, MINT, PEYCHAUD'S BITTERS	11.50	<b>TRUST FROM A DISTANCE</b> PASSIONFRUIT LIQUEUR, BOURBON, FRESH LEMON, PINEAPPLE, HABANERO TINCTURE	8.75
<b>SEPTEMBER 2020</b> <b>FEATURED COCKTAIL</b> <b>"JOHNNY SILVERHAND"</b> TEQUILA, MEZCAL, SHISHITO AND JALAPEÑO SYRUP, ORANGE BITTERS, MODELO ESPECIAL BY MITCHELL	9	<b>MELOGOLD</b> MEZCAL, CONTRATTO APERITIF, COCCHI AMERICANO, CAMPARI, HOPPED GRAPEFRUIT BITTERS	11.75

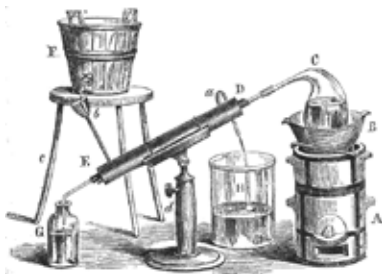


## SOCIAL'S SECRET GARDEN

<b>BERRY WHITE</b> STRAWBERRY-INFUSED WHITE PORT, SILVER RUM, GINGER COGNAC, FRESH LIME, HOUSE-CRAFTED TONIC SYRUP, GRAPEFRUIT, SODA WATER	8.75	<b>BOSSA NOVA</b> SILVER CACHAÇA, VODKA, LEMONGRASS SYRUP, FRESH LIME, CUCUMBER, SEA SALT	8.75
<b>FLOWER POWER</b> VODKA, DRY VERMOUTH, CHAREAU ALOE LIQUEUR, ELDERFLOWER LIQUEUR, ROSE WATER	10.50	<b>PAN GALACTIC</b> <b>GARGLE BLASTER #2</b> GIN, HOUSE-MADE DRAGONFRUIT- LIME CORDIAL, ORANGE BITTERS	10.50
<b>GARDEN MARG</b> SUGAR SNAP PEA, CUCUMBER AND PARSLEY-INFUSED TEQUILA, POBLANO LIQUEUR, DRY CURAÇAO, FRESH LIME, SEA SALT	9.25	<b>BEES, PLEASE</b> MEZCAL, CYNAR, APEROL, HONEY, FRESH LEMON, STRAWBERRY	11.25
		<b>BLACK MAGIC</b> GIN, BLACKBERRY PURÉE, SAGE SYRUP, CELERY BITTERS, FRESH LEMON	10.75

## THROWBACKS

<b>OLD FASHIONED</b> RYE WHISKEY, DEMERARA SUGAR, BITTERS BLEND, LEMON PEEL • CIRCA 1806	9.25	<b>WHISKEY HIGHBALL</b> BLENDED AND SINGLE MALT SCOTCH, SODA WATER • CIRCA 1894	8.75
<b>FRENCH 75</b> GIN, FRESH LEMON, SUGAR, BRUT SPARKLING WINE • CIRCA 1915	9.25	<b>ABSINTHE FRAPPÉ</b> ABSINTHE, MINT SYRUP, FRESH LEMON, SODA WATER • CIRCA 1874	10.25
		<b>SUMMER SHANDY</b> LAGER, HIBISCUS LIQUEUR, FRESH LEMON, LEMON-LIME SODA • CIRCA 1850	7.50



## DESSERT COCKTAILS

<b>LOWRIDER</b>	8.75	<b>CHARM OFFENSIVE</b>	10.25
AMARETTO, VODKA, FRESH LEMON, ANGOSTURA BITTERS, BLOOD ORANGE SODA		TAWNY PORT, COGNAC, RASPBERRY-RHUBARB SYRUP, CREAM, RUBY COUVERTURE CHOCOLATE	
<b>PIRATE GROG</b>	9.25	<b>PB&amp;J</b>	9.50
COCONUT-OIL WASHED THREE RUM BLEND (SILVER, AGED, PINEAPPLE), COCONUT MILK ORGEAT, CREAM, NUTMEG, TOASTED COCONUT		PEANUT BUTTER WHISKEY, BOURBON, CRÈME DE CASSIS, SEA SALT, XOCOLATL MOLE BITTERS	

## BOTTLED COCKTAILS

MADE AND BOTTLED IN-HOUSE FOR YOUR GROUP'S IMBIBING PLEASURE.  
EACH BOTTLE SERVES 3-4 PEOPLE.

<b>LA BICYCLETTE</b>	28	<b>FLOWER POWER</b>	28
DRY GIN, ELDERFLOWER LIQUEUR, LILLET BLANC, APPLE BITTERS		VODKA, ELDERFLOWER LIQUEUR, CHAREAU ALOE LIQUEUR, DRY VERMOUTH, ROSE WATER	
<b>MARBLE RYE</b>	29	<b>BLACK MANHATTAN</b>	28
RYE WHISKEY, CYNAR, BÉNÉDICTINE, PUNT E MES, CARAWAY BITTERS		BOURBON, AMARO AVERNA, BITTERS BLEND	

## DRY DRINKS

CREATIVE NON-ALCOHOLIC COCKTAILS

<b>STUBBORN MULE</b>	5.75	<b>WRINKLE IN THYME</b>	5.75
PINEAPPLE, FRESH LIME, GINGER BEER		FRESH LEMON & LIME, THYME SYRUP, GINGER BEER	
<b>WILD CARD</b>	5.75	<b>SUMMER BREEZE</b>	5.75
FRESH ORANGE, VANILLA BEAN SYRUP, CARDAMOM, SODA WATER, FRESH THYME		RASPBERRY-RHUBARB SYRUP, FRESH LEMON, CREAM SODA, SODA WATER	
<b>COCO NUT</b>	5.75	<b>LIMONADE DE PROVENCE</b>	5.75
COCONUT MILK ORGEAT, RASPBERRY-RHUBARB SYRUP, CREAM, NUTMEG		CRANBERRY, FRESH LEMON, ROSEMARY SYRUP, ORANGE FLOWER WATER	

## 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.

<b>MONTENEGRO</b> · ITALY, BALANCED AND LIGHT (23%)	7	<b>CYNAR</b> · ITALY, BITTERSWEET, ARTICHOKE (16.5%)	7
<b>ANTICA TORINO</b> · ITALY, SEMI-SWEET (35%)	7	<b>CONTRATTO APÉRITIF</b> · ITALY, BITTERSWEET, HERBACEOUS (13.5%)	7
<b>RICARD PASTIS</b> · FRANCE, BALANCED, ANISE (45%)	7	<b>SUZE</b> · FRANCE, BITTERSWEET, GENTIAN (20%)	7



### 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.

<b>FERNET BRANCA</b> · ITALY, BITTER, STRONG (39%)	7	<b>CHARTREUSE, GREEN/YELLOW</b> · FRANCE, SWEET, HERBACEOUS (55% / 40%)	9
<b>UNDERBERG</b> · GERMANY, BITTER, COMPLEX (20 ML, 44%)	5	<b>SAMBUCA</b> · ITALY, SWEET, ANISE (38%)	7

### 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.

<b>LEOPOLD BROS. TART CHERRY</b> · COLORADO, CHERRY LIQUEUR (20%)	7	<b>BELLE DE BRILLET</b> · FRANCE, PEAR COGNAC LIQUEUR (30%)	9
<b>GRAND MARNIER</b> · FRANCE, ORANGE COGNAC LIQUEUR (40%)	7	<b>LIMONCELLO</b> · ITALY, SEMI-SWEET LEMON LIQUEUR (26%)	8

### 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.

<b>LUSTAU LOS ARCOS SHERRY</b> · AMONTILLADO, JEREZ-XÉRÈS, DRY (18.5%)	7	<b>SALERS GENTIAN APÉRITIF</b> · FRANCE, AROMATISED WHITE VERMOUTH (16%)	8
<b>KOPKE 20 YEAR TAWNY PORT</b> · PORTUGAL, RICH AND BALANCED (20%)	12	<b>BYRRH GRAND QUINQUINA</b> · CATALONIA, AROMATISED RED VERMOUTH [18%]	9

# SOCIAL PLATES

PLEASE ASK YOUR SERVER ABOUT OPTIONS FOR ANY DIETARY RESTRICTIONS

<b>PICO DE GALLO</b> ROMA TOMATOES, RED ONION, JALAPENO, CILANTRO, LIME, TORTILLA CHIPS	6.75
<b>OLIVES</b> SICILIAN CASTELVETRANO OLIVES	5.25
<b>BAVARIAN PRETZEL</b> ROSEMARY SEA SALT, HOUSE MADE BRIE MUSTARD	6.75
<b>SUMMER SALAD</b> ARUGULA, STRAWBERRIES, CANDIED ALMONDS, CHEVRE, RASPBERRY VINEGARETTE	9.25
<b>EDAMAME</b> TOGARASHI SEASONING, HONEY PONZU SAUCE	7.25
<b>ELOTES</b> ROASTED CORN, MAYONNAISE, COTIJA, CILANTRO, PICKLED RED ONION	9.25
<b>HOUSE-MADE HUMMUS</b> TOASTED PINE NUT, OLIVE OIL, PAPRIKA, PITA, CUCUMBER, CARROT	8.25
<b>DEVEILED EGGS</b> CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO	6.25
<b>BLISTERED SHISHITO PEPPERS</b> JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT	8.25
<b>SMOKED SALMON PÂTÉ</b> HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB CROSTINI	9.75
<b>BURRATA CAPRESE</b> BEEFSTEAK TOMATOES, BASIL, BURRATA, POMEGRANATE-BALSAMIC REDUCTION, OLIVE OIL, BLACK SEA SALT	11.75
<b>FALAFEL PLATE</b> HOUSE-MADE FALAFEL, PICKLED CUCUMBER SALAD, PITA, CURRIED-MAYO	12.75
<b>CEVICHE CORVINA *</b> WHITE SEA BASS, PICO DE GALLO, SWEET POTATO CHIPS, CUCUMBER SLICES	13.75
<b>STEAK TACOS PLATE *</b> 6 TACOS, SEARED FLANK STEAK, PICO DE GALLO, COTIJA, PICKLED RED ONION, CILANTRO, TORTILLAS	18.50
<b>HALF ORDER (3)</b>	11.00
<b>WILD GAME BRAT PLATTER</b> FOUR WILD GAME BRATS, PICKLED RED ONIONS, HOUSE-MADE BRIE MUSTARD, HORSERADISH CREAM, WHOLE GRAIN MUSTARD, OLIVES, SOURDOUGH	21.25

\*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, FINOCCHIONA, SPECK  
• 12.75 •

### OAK

JAMÓN SERRANO, FINOCCHIONA, CAPOCOLLO, SPECK  
• 18.75 •

### BAMBOO

BEEFSTEAK TOMATOES, SEASONAL FRESH FRUIT AND VEGGIES, HEARTS OF PALM, CUCUMBER SALAD, PICKLED VEGETABLES, CITRUS-OLIVE SALAD, CANDIED PEANUTS, CANDIED ALMONDS  
• 13.25 •

### CHEESE

THREE FEATURED CHEESES, NUTS, DRIED FRUIT, SEASONAL HOUSE JAM  
• 14.50 •

### CHEESE & CHARCUTERIE

JAMÓN SERRANO, SPECK, FINOCCHIONA, THREE FEATURED CHEESES, HOUSE JAM, PICKLED VEGETABLES, OLIVES, DRIED FRUIT, NUTS, WHOLE GRAIN MUSTARD  
• 29.75 •

### CHARCUTIER'S SANDWICH

JAMON SERRANO, CREAMY BRIE, ROASTED APPLES, PICKLED RED ONION, CANDIED ALMONDS, SOURDOUGH  
• 10.25 •

## DESSERTS

### COBBLER

RHUBARB, STRAWBERRY, SUGAR, CRISP TOPPING, WHIPPED CREAM

7.50

### BROWNIE

GLUTEN-FREE BROWNIE, CARAMEL, WHIPPED CREAM

8.50

### MOUSSE AND BERRIES

GRAHAM CRACKER CAKE, RUBY COVETURE MOUSSE, BLUE RASBERRY COMPOTE

9.75

### VANILLA GELATO

GELATO, WAFFLE CONE PIECES

• MAKE IT AN AFFOGATO! ADD A SHOT OF LIQUEUR FOR \$6. CHOOSE FROM: GRAND MARNIER, BRANCA MENTA, PEANUT BUTTER WHISKEY, TART CHERRY LIQUEUR

6.25



# BEER AND CIDER

## DRAFT

AYINGER BAVARIAN PILS [5.3%]	5	NEW BELGIUM ROTATING SOUR	8
EQUINOX SPACE GHOST IPA	6	LOCAL ROTATING DRAFT #1	MKT
HORSE AND DRAGON ROTATING	6	LOCAL ROTATING DRAFT #2	MKT

## BOTTLES AND CANS

### LIGHT AND QUAFFABLE

BUD LIGHT · LAGER [4.2%]	4	COORS BANQUET · LAGER [4.2%]	4
NEW BELGIUM OLD AGGIE · LAGER [4.7%]	4	STELLA ARTOIS · PALE LAGER, 330ML CAN [5%]	4
MODELO ESPECIAL · MEXICAN-STYLE LAGER [4.4%]	4	AYINGER · BAVARIAN PILSNER [5.3%]	5
NEW BELGIUM DAYBLAZER · LIGHT GOLDEN ALE [4.8%]	4	ODELL EASY STREET · WHEAT [4.6%]	5
DOGFISH HEAD SEAQUENCH · KÖLSCH, GOSE BLEND [4.9%]	5	NEW BELGIUM/PRIMUS MURAL · AGUA FRESCA CERVEZA [4%]	4

### HOPPY AND FLAVORFUL

BEAR REPUBLIC RACER 5 · WEST COAST-STYLE IPA [7%]	6	ODELL INDIA PALE ALE · AMERICAN-STYLE IPA [7%]	5
NINKASI BREWING PRISMATIC · EAST COAST-STYLE IPA [5.9%]	7	BELL'S TWO HEARTED ALE · AMERICAN-STYLE IPA [7%]	7

### A LITTLE BIT DARKER NOW

NEW BELGIUM FAT TIRE · AMBER ALE [5%]	5	ODELL 90 SHILLING · AMBER ALE [5.3%]	5
ORVAL · BELGIAN TRAPPIST DUBBEL ALE [6.2%]	11	DUVEL · BELGIAN STRONG GOLDEN ALE [8.5%]	10

### A LOTTA BIT DARKER NOW

ROGUE HAZELNUT BROWN NECTAR · BROWN ALE [5.6%]	7	DESCHUTES BLACK BUTTE · PORTER [5.2%]	7
MAUI BREWING COCONUT HIWA · COCONUT PORTER [6%]	7	GUINNESS · STOUT, 14.9 OZ CAN [6%]	6

### SOUR AND SOUR-ISH

FUNKWERKS TROPIC KING · IMPERIAL SAISON WITH MANGO [6.8%]	7	PETRUS AGED PALE · BELGIAN BARREL-AGED SOUR ALE [11.2%]	11
ODELL SIPPIN' PRETTY · SOUR ALE WITH GUAVA, 16 OZ CAN [4.5%]	8	DUCHESS DE BOURGOGNE · FLANDERS RED SOUR ALE [6.2%]	13

### CIDERS AND NON-ALCOHOLIC

MAGNERS · OFF-DRY APPLE CIDER, 375 ML [4.5%]	6	AVAL CIDRE ARTISANAL ROSÉ · FRENCH FARMHOUSE CIDER, 11.2 OZ [6%]	10
SAMUEL SMITH'S ORGANIC PERRY · ENGLISH DRY PEAR CIDER, 550 ML [5%]	9	ERDINGER WEISSBIER ALKOHOLFREI · NON-ALCOHOLIC HEFEWEIZEN [0.4%]	6

# WINE

## BUBBLES

MOSCATO D'ASTI, BRICCO RIELLE, PIEDMONT, ITALY	10/36
BRUT, PAUL CHEVALIER, VIN MOUSSEUX, FRANCE	8/30
ROSÉ, BOUVET-LADUBAY, LOIRE VALLEY, FRANCE	10/36
CHAMPAGNE, NICOLAS FEUILLATTE 'BRUT RESERVE', FRANCE SPLIT (187 ML BOTTLE)	15

## WHITES

ROSÉ, SEASONAL ROTATING, SOMEWHERE ON EARTH	10/36
CHENIN BLANC, FLEUR DU CAP, STELLENBOSCH, SOUTH AFRICA	8/30
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	9/32
CHARDONNAY, STOLLER FAMILY ESTATE, DUNDEE HILLS, OREGON	11/40

## REDS

PINOT NOIR, PRIMARIUS, WILLAMETTE VALLEY, OREGON	10/36
MALBEC, LES JAMELLES 'CÉPAGE RARE', LANGUEDOC, FRANCE	10/36
ITALIAN BLEND, PICCINI MEMORO ROSSO, TUSCANY, ITALY	8/30
CABERNET SAUVIGNON, ALTOCEDRO 'ANO CERO', MENDOZA, ARGENTINA	11/40
NEBBIOLO, LUIGI VOGHERA, PIEDMONT, ITALY	12/44
TEMPRANILLO, DEHESA LA GRANJA, CASTILLA Y LEÓN, SPAIN	11/40

### WHAT TY'S DRINKING

PINOT GRIS - LUCIEN ALBRECHT - ALSACE, FRANCE  
APRICOT, WHITE PEACH, YELLOW APPLE, WHITE FLOWERS  
12/44



# SOCIAL HOUR

OFFERED EVERY EVENING FROM 4-6 PM AND ALL EVENING TUESDAY

## DRINK

### WHISKEY SMASH

BOURBON, FRESH LEMON, MINT  
SYRUP, FRESH MINT  
• 5.75 •

### SOCIAL'S G & T

SPRING 44 GIN, HOUSE-CRAFTED  
TONIC SYRUP, SODA WATER  
• 5.75 •

### BERRY WHITE

STRAWBERRY-INFUSED WHITE PORT,  
SILVER RUM, GINGER COGNAC, FRESH  
LIME, HOUSE-CRAFTED TONIC SYRUP,  
GRAPEFRUIT, SODA WATER  
• 6.75 •

### FLEUR DU CAP

CHENIN BLANC  
• 6 •

### PAUL CHEVALIER

SPARKLING WINE  
• 6 •

### LAVENDER SOUR

VODKA, GINGER COGNAC,  
HOUSE-CRAFTED LAVENDER-INFUSED  
SOUR, FRESH LAVENDER  
• 5.75 •

### TRUST FROM A DISTANCE

PASSIONFRUIT LIQUEUR, BOURBON,  
FRESH LEMON, PINEAPPLE,  
HABANERO TINCTURE  
• 7.50 •

### BOSSA NOVA

SILVER CACHAÇA, VODKA,  
LEMONGRASS SYRUP, FRESH LIME,  
CUCUMBER, SEA SALT  
• 7.25 •

### PICCINI MEMORO ROSSO

RED BLEND  
• 6 •

### AYINGER BAVARIAN PILS

PILSNER  
• 4 •

## EAT

### BAVARIAN PRETZEL 4

ROSEMARY SEA SALT, HOUSE-MADE BRIE MUSTARD

### OLIVES 3

SICILIAN CASTELVETRANO OLIVES

### GRILLED CHEESE 6

KARST AGED CHEDDAR, FRESH TOMATO, BASIL-MAYO

### BLISTERED SHISHITO PEPPERS 5

JAPANESE MILD PEPPERS, OLIVE OIL, SEA SALT

### SMOKED SALMON PÂTÉ 7

HONEY SMOKED SALMON, CAPERS, FRESH DILL, LEMON HERB TOAST

### DEVEILED EGGS 5

CHIVE, SMOKED PAPRIKA, JAMÓN SERRANO

### CHARCUTERIE BOARD 9

JAMÓN SERRANO (IT), FEATURED CHEESE, WHOLE GRAIN MUSTARD, BREAD STICKS,  
NUTS, PICKLED VEGETABLES

## TO-GO MENU

CONTINUE THE PARTY AT HOME WITH SOCIAL'S TO-GO BOTTLED COCKTAILS,  
OR HAVE US MAKE YOU ANY CLASSIC OR MENU COCKTAIL IN A SINGLE-SERVING TO-GO CUP!

**LAVENDER SOUR BOTTLE** 26  
VODKA, GINGER COGNAC,  
HOUSE-CRAFTED  
LAVENDER-INFUSED SOUR  
• 4 SERVINGS AT A \$7 DISCOUNT

**DOUBLE WINDSOR BOTTLE** 35  
BOURBON, PEAR COGNAC,  
FRESH LEMON, HONEY,  
SAIGON CINNAMON  
• 4 SERVINGS AT AN \$8 DISCOUNT

**SOCIAL MULE BOTTLE** 27  
VODKA, FRESH LIME,  
PINEAPPLE, GINGER BEER  
• 4 SERVINGS AT A \$7 DISCOUNT

**WHISKEY SMASH BOTTLE** 25  
BOURBON, FRESH LEMON,  
MINT SYRUP  
• 4 SERVINGS AT A \$6 DISCOUNT

**SOCIAL'S G&T BOTTLE** 26  
GIN, HOUSE-CRAFTED  
TONIC SYRUP, SODA WATER  
• 4 SERVINGS AT A \$7 DISCOUNT

**TRUST FROM A DISTANCE  
BOTTLE** 28  
BOURBON, PASSIONFRUIT  
LIQUEUR, FRESH LEMON,  
PINEAPPLE, HABANERO  
TINCTURE  
• 4 SERVINGS AT A \$7 DISCOUNT



**BLACK MANHATTAN BOTTLE** 35  
BOURBON, AMARO AVERNA,  
ANGOSTURA BITTERS,  
ORANGE BITTERS  
• 4 SERVINGS AT AN \$8 DISCOUNT

**FLOWER POWER BOTTLE** 34  
VODKA, ELDERFLOWER  
LIQUEUR, CHAREAU ALOE  
LIQUEUR, DRY VERMOUTH,  
ROSE WATER  
• 4 SERVINGS AT AN \$8 DISCOUNT

**LA BICYCLETTE BOTTLE** 32  
GIN, ELDERFLOWER  
LIQUEUR, LILLET BLANC,  
APPLE BITTERS  
• 4 SERVINGS AT A \$7 DISCOUNT

**OLD FASHIONED BOTTLE** 36  
100-PROOF RYE WHISKEY,  
DEMERARA SYRUP,  
ANGOSTURA BITTERS,  
ORANGE BITTERS  
• 5 SERVINGS AT A \$9 DISCOUNT

DON'T SEE YOUR FAVORITE COCKTAIL ON THE LIST? NOT ALL COCKTAILS WORK IN A BOTTLE  
BUT ASK US AND WE'LL MAKE IT FOR YOU IF WE CAN.

PLEASE NOTE: WE ARE REQUIRED TO SELL YOU AT LEAST ONE FOOD ITEM IN ORDER TO SELL  
YOU ALCOHOL TO-GO.

# 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 HOTEL

### THE MELTING POT

GOURMET CHEESE FONDUE, SALADS, ENTRÉE  
FONDUES, AND DECADENT CHOCOLATE FONDUES

### RODIZIO GRILL

BRAZILIAN-STYLE GRILL WITH A GREAT SALAD  
BAR AND UNLIMITED ROTATION OF MEATS

### LITTLE

SMALL, 40-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 PUBLIC 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 HOTEL

### LUCKY JOE'S

IRISH PUB OPEN UNTIL 2:00 AM

### COOPERSMITH'S

BILLIARDS, PIZZA, HOUSE-BREWED BEER, AND A  
GREAT SPACE FOR PRIVATE EVENTS

