



SPECIALTY COCKTAILS

- AMBER, MY DEAREST 19**  
monkey shoulder scotch, all spice dram  
benedictine, maple, cranberry lemon  
angostura bitters
- THE ROYAL VIOLETTE 16**  
fords gin, crème de violette, lemon, basil syrup  
prosecco, bitter truth lemon bitters
- NOT SO HEMINGWAY 16**  
tanqueray gin, luxardo maraschino, grapefruit  
lime, thyme simple syrup
- BASIC BAE 17**  
kettle vodka, cointreau, lychee puree, rosemary  
simple syrup, lemon, peychaud’s bitters
- SHERRY COBBLER 16**  
lustau east indian solera sherry, lemon, orange  
tiki bittermens
- MAHOGANY FINISH 16**  
jim beam rye, borghetti, orgeat, egg white  
angostura bitters
- CLOUD 17 17**  
del maguey vida mezcal, agave, egg white  
lemon lime, pineapple
- THE SOCIAL PAINKILLER 16**  
banks 5yr rum, plantation rum, lime, orange  
pineapple, basil coconut creme
- THE REVOLUTION 16**  
cynar, bluecoat gin, carpano antica formula
- OLD TOKYO 18**  
suntory toki whiskey, ginger, rosemary, lemon
- GREEN HORSESHOE (SPIRIT FREE) 8**  
seedlip garden 108, passion fruit, lemon

LOCAL DRAFTS

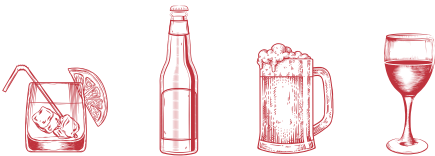
- VEZA SUR** spanglish lager 8
- WYNWOOD** la rubia blonde ale 8
- SOUTH BEACH** blood orange ipa 8

BEER

- CIGAR CITY LAGER 8**
- CIGAR CITY JAI ALAI IPA 9**
- FLORIDA CRACKER HEFEWEIZEN 8**
- CORONA 8**
- CORONA LIGHT 8**
- STELLA ARTOIS 9**
- GUINNESS 9**
- LAGUNITAS 8**
- NEGRA MODELO 8**
- ST PAULI GIRL N/A 8**
- PERONI 8**

LARGE FORMAT COCKTAILS

- BOTTOMLESS SANGRIA 28**  
fresh fruit  
\*3 hour bottomless limit\*
- BOTTOMLESS MIMOSAS 30**  
choice of oj, guava, mango, or peach  
\*3 hour bottomless limit\*
- MOJITO 55**  
traditional or fresh fruit



WHITE

- SAUVIGNON BLANC 14/52**  
gerard bertrand “perles” languedoc-roussillon  
france 2018
- CHARDONNAY 13/48**  
la crema, sonoma coast, california 2017
- PINOT GRIGIO 11/43**  
banfi “le rime” toscana igt 2017
- RIOJA BLANCO 14/52**  
cvne “monopole” viura, spain 2018
- RIESLING KABINETT 13/48**  
august kessler “r” rheingau, germany 2017
- VIOGNIER 14/52**  
san simeon, paso robles 2017
- SAUVIGNON BLANC 12/45**  
peter yealands, marlborough  
new zealand 2017

ROSÉ

- GRIS BLANC 13/48**  
gerard bertrand, pays d’oc, france 2015
- BELGUARDO 12/45**  
tuscany, italy 2017
- MUGA, BODEGAS MUGA 14/52**  
rioja, spain 2017

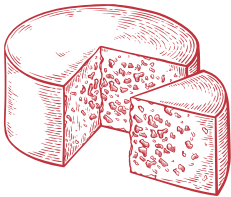
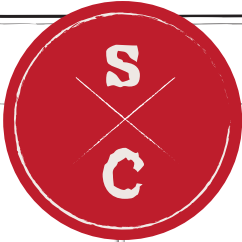
Lead bartender  
**ANDRES RAIKAN**

RED

- RIOJA RESERVA 15/56**  
cvne, spain 2013
- ZINFANDEL 14/52**  
cline “ancient vines” california 2017
- CORBIERES 13/48**  
grenache/syrah/mourvedre, gerard bertrand  
languedoc-roussillon, france 2015
- PINOT NOIR 14/52**  
landmark, sonoma county, california 2017
- LANGHE NEBBIOLO 15/56**  
michele chiaro “il principe” italy 2017
- SYRAH 14/52**  
daou “the pessimest” paso robles 2018
- MALBEC 13/48**  
aruma, mendoza, argentina 2017
- CABERNET SAUVIGNON 16/60**  
daou, paso robles 2017

BUBBLES

- PROSECCO 13/48**  
gambino, treviso, italy
- BRUT ROSÉ 14/52**  
gerard bertrand “cremant de limoux” france
- CHAMPAGNE 16/60**  
gh mumm, france
- CAVA ROSÉ 15/56**  
roger goulart “coral” spain



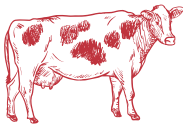
**CHEESE AND CHARCUTERIE BOARD**  
24-hour seasonal preserves  
chef daily selection of 2 cheeses  
2 shaved meat options, pizza bianca

19

BOARDS

**VEGETABLE FARM BOARD**  
hummus, grilled eggplant  
bell pepper, zucchini, pizza bianca

16



**THE ULTIMATE SOCIAL BOARD**  
24-hour seasonal preserves, 2 cheeses  
2 meats pizza bianca, veggies, hummus

35

SOCIAL PLATES

**KALE CAESAR 12**  
shaved parmesan, pita crouton  
cracked black pepper

**BURRATA SALAD 18**  
heirloom tomato, stone fruit, fennel  
pistachio, basil

**MEDITERRANEAN GARBANZO SALAD 15**  
homemade citrus labneh, cucumber  
cherry tomato, arugula, pita chips

**POKÉ TUNA TACOS 13**  
yuzu avocado crema, soft herbs  
cucumber

**WHOLE SHIBANG SHRIMP 15**  
lemon, shibang butter

**SMOKED BRISKET QUESADILLA 13**  
black bean tomato relish, egg

**CRISPY BBQ SMOKED WINGS 15**  
peach barbeque or buffalo

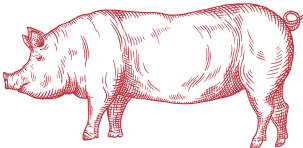
**SOCIAL SLIDERS 14**  
crispy onion, roasted heirloom tomato  
truffled thousand island

**LOBSTER MAC AND CHEESE 15**  
mascarpone, white cheddar, parmesan  
gruyere

**OCTOPUS ALA PLANCHA 18**  
aji amarillo, purple potato, peanuts

**BRAISED JERK PORK CHEEKS 22**  
creamed mofongo, chicharron  
pickled tomato, celery leaf

..as featured at james beard house.....



**CRISPY SNAPPER 19**  
cream braised escarole  
heirloom tomato, cipollini

**DUCK FRIED RICE 18**  
confit, heirloom carrot  
green coconut curry, chinese spinach  
lake meadow egg

**SOCIAL FRIED CHICKEN 15**  
house hot sauce, cheddar biscuit

**ROASTED DRY AGED STRIP LOIN 21**  
horseradish cream, marble potato  
wild mushroom blend

**PAD THAI 15**  
rice noodle, thai basil, pepper  
baby corn, cilantro

**add chicken +8 or shrimp +12**

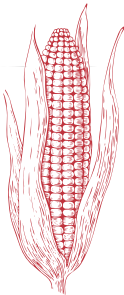
SIDES

**ELOTE 9**  
jalapeño avocado crema, chili, lime  
cotija cheese, baby corn

**CHARRED BROCCOLINI 11**  
lemon yogurt, garlic, crispy shallot

**SOCIAL TOTS 10**  
creamed horseradish, pepper ketchup

**CRISPY FRITES 6**  
golden brown and delicious  
garlic parm 7, animal style 8, loaded 9



SWEETS

**Q'S PB&J BANANA PUDDIN' 11**

**FRESH RICOTTA DOUGHNUTS 12**  
dulce de leche, espresso hazelnut fudge

**COOKIE SUNDAE 10**  
vanilla gelato, chocolate sauce



**EXECUTIVE CHEF: JEFF WILLIAMS**

Consuming raw or undercooked meats and seafood increases your risk of foodborne illnesses. Please inform your server of any allergies or dietary restrictions upon ordering. 19% gratuity has been included in your check for your convenience.