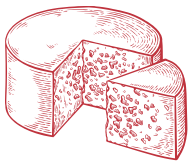




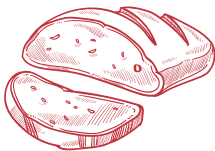
SOCIAL BOARDS



B + B

pan baguette, hand cut flatbread  
infused olive oil, herb butter  
olive tapenade

7



EMPANADAS

made by hand

spinach+parmesan  
chicken+mixed pepper  
beef+tomato  
ham & mozzarella  
garlic aioli, chimichurri, aji uruguay

small board of four

11

large board of four

16

C + C

manchego+grana padano  
mortadella+capocollo  
herb crouton  
truffle butter+extra virgin olive oil

15

+add charcuterie, truffle salami  
prosciutto, finocchiona anise

9

+add cheese, forteto truffle  
camembert, fontina, honeycomb

9

+add olives, castelvetrano, cerignolia  
nostralina, nicoise

8

SUPPER BOARDS

SURF

PAN SEARED BRANZINO

mandarin citrus butter, green apple cous cous  
mint, thyme

24

TURF

GRASS-FED BEEF TENDERLOIN

papito salad, parmesan crust  
caramelized onion, chimichurri

27

RANGE

CRISPY CHICKEN PROVENCE

rainbow beets, fresno chili sauce, lavender, olives  
garlic, vin blanc

22

RIBS

BONELESS SHORT RIB

braised medallions, potato foam, port reduction  
crispy chips, truffle oil

23

SIDE BOARDS

GREENS

organic leaves + grapefruit

blood orange, avocado vinaigrette, shallots, fennel  
cherry tomato, cilantro

12

NICOISE

saki tuna + farm fresh egg

romaine, heirloom tomato, marble potato, haricots vert  
olive, dijon

14

FARM

edamame hummus + grilled fennel

rainbow carrot, goat cheese, kalamata olive  
herb baguette crouton, lime jalapeno yogurt

13

SWEET BOARDS

S O S

ricotta donuts, shortbread cookies, churros

dulce de leche, hazelnut sauce

12

CHOCOHOLIC

sea salt caramel souffle, truffle ice cream, chiseled chocolate

white chocolate sauce, raspberry

13



Consuming raw or undercooked meats and seafood increases your risk of food-borne illnesses.  
20% gratuity added to all checks.

Executive Chef | JAVIER CARBALLO



SPECIALTY COCKTAILS

**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

**THE SOCIAL PAINKILLER 16**  
banks 5yr rum, plantation rum, lime  
orange pineapple, basil coconut creme

**ANCHORITA 15**  
milagro silver tequila, lime, anch reyes, agave

**APEROL SPRITZ 12**  
aperol liqueur, prosecco



BARREL TO GLASS WINES

RED

**BEAUJOLAIS 12**  
DOMAINE BROSETTE, BURGUNDY, FRANCE 2018

**ZINFANDEL 15**  
KLINKER BRICK OLD VINE, LODI, CALIFORNIA 2016

**CABERNET SAUVIGNON 12**  
PACIFIC STANDARD, SONOMA, CALIFORNIA 2017

**PINOT NOIR 13**  
RAINSTORM, WILAMETTE VALLEY, OREGON 2018

**PETITE SIRAH 16**  
SPELLBOUND, CALIFORNIA 2017

**CABERNET SAUVIGNON 17**  
FREAKSHOW, MICHAEL DAVID VINEYARDS, LODI, CA 2017

WHITE

**SAUVIGNON BLANC 13**  
MATUA, MARLBOROUGH, NEW ZEALAND 2018

**CHARDONNAY 14**  
ST FRANCIS, SONOMA, 2017

**PINOT GRIGIO 12**  
GAZERRA, SICILY, ITALY 2018

**VIIGNIER 15**  
MINER, OAKVILLE-NAPA, CALIFORNIA 2017

**CHARDONNAY 16**  
FREAKSHOW, MICHAEL DAVID VINEYARDS, LODI CA 2017

ROSÉ

**MAISON SALEYA 14**  
PROVENCE, FRANCE 2017

BOTTOMLESS MIMOSAS 35

(3 hour limit, price per person)  
**choice of** guava, orange, peach, or mango

**+GERARD BERTRAND LE CREMANT SPARKLING ROSE 55**  
**+GH MUMM CHAMPAGNE 85**

BEER

- WYNWOOD LA RUBIA BLONDE ALE 8**
- 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**
- NEGRO MODELO 8**
- ST PAULI GIRL N/A 8**
- PERONI 8**

ENDLESS WINE FLIGHTS 49

(3 hour limit, price per person)

BUBBLES

**PROSECCO 13/48**  
gambino, treviso, italy

**BRUT ROSÉ 14/52**  
gerard bertrand “cremant de limoux” france

**CHAMPAGNE 25/95**  
gh mumm, france

