



RESTAURANT WEEK

LUNCH FRIDAY - SUNDAY 11 AM - 4 PM

\$20 plus tax & gratuity

STARTERS

RICOTTA CROQUETTES

honey, sea salt

MEXICAN STREET CORN

chipotle mayo, parmesan cheese, lime

ZESTY HERB WATERMELON SALAD

A medley of juicy watermelon, tangy feta cheese, fresh herbs, and zesty yuzu, all topped with crunchy green beans and shallots

BURRATA*

tomato jam, pesto, bread, basil, balsamic glaze

SOUP DU JOUR

ENTREES

THE SOCIAL BURGER*

caramelized onions, sautéed mushrooms, onion cheddar cheese, house-made steak sauce, crispy fries

GRILLED CHICKEN SANDWICH

tomato, sun-dried tomato aioli, lettuce, pickled cucumbers, fontina, bacon, crispy fries

WILD MUSHROOM PASTA

wild mushrooms, parmesan, garlic, basil, bread crumbs

MARGHERITA*

tomato sauce, mozzarella, parmesan, basil, olive oil

BEE STING*

soppressata, chile oil, honey, mozzarella, oregano, parmesan



RESTAURANT WEEK

DINNER TUESDAY - SATURDAY 4 PM - CLOSE

STARTERS

ZESTY HERB WATER MELON SALAD

A medley of juicy watermelon, tangy feta cheese, fresh herbs, and zesty yuzu, all topped with crunchy green beans and shallots

BURRATA*

tomato jam, pesto, bread, basil, balsamic glaze

TRUFFLE MAC & CHEESE

truffles, fontina, shell pasta, parmesan, boschetto tartufo

MAINS

UMAMI FOREST STEAK

a juicy sirloin baseball cut, grilled to perfection, topped with roasted wild mushrooms and a rich miso butter.

Served alongside velvety cauliflower puree

CITRUS BLISS BRANZINO

Seared to perfection, served with tender asparagus spears, vibrant orange-carrot puree, and a drizzle of brown butter caper sauce

CHICKEN PICATTA

white wine, garlic, capers, pepperoncini, arugula, parmesan, lemon, parsley, roasted potatoes

GUACAMOLE GRILLIZZA*

thinly sliced carne asada meets tangy pesto, jalapeños, melted mozzarella, fresh cilantro, topped with zesty onion and avocado salsa.

PEARADISE PIZZA*

A heavenly combination of creamy garlic confit, melted mozzarella, gorgonzola, and caramelized onions, topped with crispy bacon and poached pear slices

DESSERT

-CRANBERRY TIRAMISU-

mascarpone, amareto, lady fingers, cranberry sauce

-BASQUE CHEESECAKE-

butter-scotch sauce, vanilla ice cream, whipped cream raspberry, lemon, passion fruit, blood orange

COCKTAILS

LYCHEE MARTINI

Citron vodka, lychee puree, lillet blanc, lychee liqueur

14.00

SOCIAL RASPBERRY SMASH

raspberry vodka, fresh raspberries, pineapple juice

14.00

NITRO TEQUILA MARTINI

tequila, nitro cold brew, kahlua, agave syrup

13.00

JUNGLE BIRD

mezcal, aperol, pineapple juice, lemon juice, demerara syrup

15.00

GIN BASIL SMASH

gin, lime juice, basil, agave syrup, tahin

13.00

SEDUCTION

Titos Vodka, lime juice, pineapple juice, hibiscus simple

14.00

GOLDEN OASIS MARGARITA

tequila, passion fruit puree, lime juice, jarabe de goma, tahin

13.00

KENTUCKY BUCK

bourbon, muddle strawberry, simple, lemon juice, angostura bitters, ginger beer

13.00

ELDER-CUKE REFRESHER

gin, cucumber, st germain, cucumber syrup, lime juice

13.00

TEQUILA SUNSET SPRITZ

tequila, watermelon red bull, watermelon, campari, lime juice

13.00

BLOSSOM BREEZE SANGRIA

rose wine, brandy, St. Germain, orange juice, prickly pear liquor, fresh fruit

SHORTY 12, CARAFE 30