



18

SOCIAL

CRAFT COCKTAILS

\$18

PICOSO DOVE

Dos Hombres mezcal, grapefruit, lemon,
agave, serrano

ON STRANGER TIDES

Bacardi spiced rum, pomegranate, lime, sage,
soda

PINEAPPLE MULE

Tito's vodka, ginger beer, pineapple, lime

BANANA FASHIONED

Knob Creek Rye bourbon, banana liqueur,
brown sugar, bitters

INDIGO BLUE-BERRY


Absolute Elyx vodka, muddled blueberries,
lime juice, club soda

MARGARITA ALTO

El Cristiano tequila, cointreau, agave,
angostura bitters, lime juice

SOUTHSIDE ROYALE

Bombay Sapphire gin, cucumber, mint, lime,
with a champagne float





SOCIAL

BOTTLE SERVICE

CHAMPAGNE

VEUVE CLICQUOT	170
MOET & CHANDON	160
PERRIER-JOUET BELLE EPOQUE	600

VODKA

GREY GOOSE	425
CHOPIN	475
TITO'S	350

TEQUILA

CASAMIGO BLANCO	400
CASAMIGO REPOSADO	450
EL CRISTIANO SILVER	400
DON JULIO BLANCO	400
DON JULIO 1942	850
CLASA AZUL REPOSADO	850

WHISKEY

JAMESON	375
CROWN ROYAL	400
JACK DANIEL'S	375

COGNAC

HENNESSY	450
HENNESSY XO	950
COURVOISIER	425

20% GRATUITY WILL BE ADDED TO ALL TABLE SERVICES. CHOOSE
3 MIXERS WITH BOTTLE SERVICE. RED BULL IS AN EXTRA CHARGE

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WINE

SPARKLING

	<u>GL / BTL</u>
CHANDON BRUT, CALIFORNIA	18 / 72
LUNETTA PROSECCO, VENETO, ITALY	14 / 56
GLORIA FERRER SPARKLING ROSE, CALIFORNIA	16 / 64
VEUVE CLICQUOT, FRANCH	170
MOET & CHANDON, FRANCE	160
PERRIER-JOUET BELLE EPOQUE, FRANCE 2014	600

WHITE / ROSE

	<u>GL / BTL</u>
AIX ROSE, FRANCE	15 / 58
IL MASSO PINOT GRIGIO, ITALY	14 / 56
HUGEL RIESLING, FRANCE	17 / 64
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	15 / 58
GAINNEY CHARDONNAY, CALIFORNIA	15 / 58

RED

	<u>GL / BTL</u>
WAGNER SEA SUN PINOT NOIR, CALIFORNIA	15 / 58
LUIGI BOSCA MALBEC, ARGENTINA	14 / 56
CONUNDRUM RED BLEND, CALIFORNIA	15 / 58
JOEL GOTT CABERNET, CALIFORNIA	15 / 58
DAOU CABERNET, CALIFORNIA	16 / 64

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SHAREABLES

CRAB CAKE 23

CRAB MEAT, DICED PEPPERS, SPICY ROASTED CORN SAUCE

LAMB LOLLIPOPS 34

SEARED HERBED LAMB CHOPS, ITALIAN SALSA VERDE

PHILLY CHEESE STEAK ROLL 25

DICED CHUCK MEAT, 3 CHEESE BLEND, WRAPPED IN EGGROLL,
SWEET CHILI SAUCE, HONEY MUSTARD DRIZZLE


MINI BARBACOA QUESADILLA 22

MARINATED SHORT RIB, CHEESE BLEND, ADOBO MANGO SALSA
SUNDRIED TOMATO TORTILLA

KUNG PAO WINGS 21

CRISPY WINGS, KUNG PAO SAUCE, DRIED CHILI, GREEN ONIONS

GARLIC PARMESAN FRIES 19

TRUFFLE OIL, MINCED GARLIC, GRATED PARMESAN CHEESE,
PARSLEY 

AHI TACOS 19

SUSHI GRADE AHI TUNA-RAW, WONTON SHELL, AVOCADO
MOUSSE, SESAME SEEDS, GREEN ONIONS, SRIRACHA AIOLI

ROASTED BUFFALO CAULIFLOWER 18

ROASTED CAULIFLOWER, BUFFALO SAUCE 

SPICY POPCORN SHRIMP 19

CRISPY FRIED SHRIMP, SRIRACHA AIOLI, GLAZED WALNUTS

SHRIMP COCKTAIL STACK 21

COOKED SHRIMP, HOMEMADE COCKTAIL SAUCE, CUCUMBER,
ONION, TOMATO, LEMON, AVOCADO, CILANTRO

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.



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SOCIAL

BEERS

BOTTLED BEER 7

CORONA

BUDWEISER

BUD LIGHT

COORS LIGHT

MODELO NEGRO

HEINEKEN

HEINEKEN OO NA

DRAFT BEERS 8

STELLA ARTOIS

STONE IPA

MODELO

CORONADO ORANGE WIT

DAILY PROGRAMING

SUNDAY - TUESDAY

CLOSED

WEDNESDAY

7PM - MIDNIGHT

THURSDAY REGGAETON NIGHT

7PM - 1 AM

FRIDAY R&B SOUL

7PM - 1 AM

SATURDAY HOUSE MUSIC

7PM - 1 AM

