

SR

SOCIAL REPUBLIC

craft kitchen + bar

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FOOD MENU

KIDS MENU

CHEESEBURGER - 10
 angus beef | american
 cheese | fries

CHICKEN FINGERS - 9
 breaded chicken tenders |
 ranch dressing | fries

MOZZ STIX - 8
 breaded mozzarella |
 marinara sauce

PASTA IN RED SAUCE - 8
 penne (or fettucine) pasta |
 marinara sauce (or butter)

FISH N' CHIPS - 9
 crispy white fish | tartar
 sauce | fries

GRILLED CHICKEN - 10
 grilled chicken breast |
 Spanish rice

SUPER SUNDAE - 4
 vanilla (or chocolate) ice
 cream | chocolate syrup |
 whipped cream | cherry

 = GLUTEN FREE

FOR THE TABLE

GUACAMOLE & CHIPS 10

PROSCIUTTO WRAPPED DATES 10
 goat cheese | mango honey balsamic glaze

**BAKED BACON WRAPPED
SWEET PLANTAINS 8**
 sour cream | cotija

EMPANADAS LATINAS 9
 3 empanadas: beef, chicken and cheese
 chipotle dipping sauce

NACHOS 12
 tortilla chips | black beans | pico de gallo
 homemade queso sauce | jalapeños
add chicken +4

SALADS

CLASSIC CAESAR SALAD 12
 romaine | parmesan, pecorino & asiago
 cheeses | croutons | house-made
 Caesar dressing

WEDGE SALAD 12
 baby lettuce | bleu cheese dressing
 cherry tomato | crispy pancetta
 fried shallots

ITALIAN RUSTICA SALAD 12
 mixed greens | peppers | garlic confit
 tomatoes | asparagus | zucchini | shitake
 caramelized walnuts | balsamic vinaigrette

CHOPPED SALAD 12
 iceberg | tomato | gorgonzola | peppers
 green apple | cucumber | red onion | egg
 chickpeas | avocado | citrus Italian
 vinaigrette

PROTEIN ADD-ONS

chicken +10 salmon +16 steak +18
 shrimp +15 scallops +16

LUNCH

AVAILABLE MONDAY
THROUGH FRIDAY UNTIL 3PM

CAPRESE CHICKEN PANINI 17
 burrata mozzarella | pesto | hummus
 spinach | tomato | caramelized onions
 coleslaw | fries

BLACKENED CHICKEN SANDWICH 17
 lettuce | tomato | caramelized onion
 mayo | provolone cheese
 coleslaw | fries

BACON DATES PANINI 17
 goat cheese | chopped dates | bacon
 arugula | fig glaze | coleslaw | fries

BREAKFAST BURRITO WRAP 17
 scrambled eggs | bacon | cheese
 tater tots | guacamole | side of fries

SOCIAL CHICKEN WRAP 18
 chicken milanese strips | lettuce | tomato
 avocado | queso fresco | chipotle mayo
 fries

CHORIPAN SANDWICH 18
 grilled Argentinian sausage | cheese
 tomato | onion | chimichurri | fries

STREET CORN DIP 10
 chipotle mayo sauce | pita chips

LONG ISLAND CALAMARI 14
 artichoke hearts | capers | cherry peppers
 garlic white wine sauce

CHICKEN WINGS 14
 choice of: buffalo, BBQ, or plain
 carrots | celery | bleu cheese dressing

ASIAN AHI TUNA 15
 sushi rice | avocado | tartare sauce | onions
 cherry tomatoes | pickled ginger

HOUSE-MADE HUMMUS 14
 pita chips

ENTREES

VEGAN BOWL 20
 quinoa | chickpeas | spinach | asparagus
 roasted zucchini | fried shallots
 hummus bruschetta | roasted carrot coulis
**add-ons: chicken +10 salmon +16
 steak +18 shrimp +15 scallops +16**

GRILLED PESTO SALMON 28
 mashed potato | julienne vegetables

NEW YORK STRIP 38
 fingerling potatoes | Argentinian chimichurri

CHICKEN MILANESE 24
 Spanish rice | arugula | cherry tomatoes
 lemon beurre blanc

SHRIMP FETTUCCINE 26
 julienne vegetables | onions | pesto cream

SEASONAL RAVIOLI 28
 filled with beef | creamy gorgonzola,
 parmesan cheese sauce

PAN SEARED SEA SCALLOPS 30
 onions | shitake | tomatoes | mascarpone
 orzo pasta | yellow pepper coulis

COCO SEAFOOD FESTIVAL 49
 fresh coconut shell | grilled octopus |
 shrimp | mussels | scallops | bell peppers |
 creamy cheese sauce | white rice | lettuce
 onion | tomato salad | bread

SANDWICHES & TACOS

SOCIAL BURGER 19
 angus beef (medium well) | tri-color peppers
 bacon | mushrooms | sriracha mayo | cheese
 fries | (Gluten Free bread available)

PHILADELPHIA CHEESESTEAK 19
 rib-eye | peppers | mushrooms | mayo
 onion | american cheese | lettuce | tomato
 fries

BAJA TACOS 19
 flour tortillas | crispy white fish | onion
 coleslaw | cilantro | chipotle mayo | rice

NYTACOS 26
 corn tortillas | strip steak | caramelized onion
 cilantro oil | avocado | cotija cheese
 salsa verde | rice | beans

SIDES

Potato Fries 6 Sweet Potato Fries 8
 Tater Tots 7 Spanish Rice 6
 Coleslaw 4 Black Beans 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness, especially if you have certain medical conditions. Please notify your server for any and all allergies.

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DRI NK ME NU

MOCKTAILS

CUCUMBER BASIL SMASH 11
Cucumbers, Basil, Simple Syrup
Lime, Soda

BLUSHING GEISHA 12
Ritual N/A Gin, Lychee, Rose
Simple Syrup, Lemon

**DRAGONFRUIT LAVENDER
MARGARITA 11**
Dragonfruit, Lavender Simple
Lime, Agave, N/A Triple Sec

VIRGEN MICHELADA 11
Corona N/A, Clamato, Lime.
Maggi Sauce, Tajin, Hot Sauce
Salt, Pepper

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 = GLUTEN FREE

COCKTAIL MENU

SAINT TROPEZ MARTINI - 13
Ketel One Cucumber Mint Botanical
St. Germain | Lemon

SMOKE & CITRUS - 14
Mezcal | Grapefruit Soda | Lime
Orange | Salt | Tajin Rim

WILL YOU MARRY ME? - 13
Strawberry Infused Gin | Wild Moon Rose
Strawberry | Grapefruit Juice

IL LIDO SPIRITZ - 13
Grey Goose Vodka | Blackberries
Lemon | Basil | Soda

HEATWAVE - 13
Jalapeño Infused Tequila | Lime
Agave | Triple Sec | Dragonfruit

RYE REVIVER - 15
Rye Whiskey | Espresso Simple Syrup
Smoked Cinnamon Bitters

'ESPRESSING' MY FEELINGS - 15
Chocolate Vodka | Espresso | Coffee Liqueur
Topped with fresh Parmigiano Reggiano

FUMO MULE - 14
Mezcal | Orange Liqueur | Lime
Mango | Ginger Beer

IBIZA SANGRIA - 13
Sauvignon Blanc | Malibu Coconut Rum
Seasonal Fruit | Citrus

SOCIAL OLD FASHIONED - 13
Orange and Cherry Infused Bourbon
Ango Bitters | Sugar Cube

LIVING IN MANHATTAN - 14
Orange & Cherry Infused Bourbon
Ango Bitters | Sweet Vermouth

LET'S BE SOCIAL - 13
Silver Tequila | Agave Nectar | Fresh Lime
Orange Liqueur | Add Flavor \$1.50
(Passion Fruit, Strawberry, or Mango)

COCO BONGO - 13
1800 Coco Tequila | Triple Sec
Coco Purée | Fresh Lime | Agave Nectar

WINE & BEER

RED WINE

BONANZA - Reserve Red Blend. California 10 / 14 / 38

CLOUDLINE - Pinot Noir. Oregon 11 / 16 / 42

FIRESTONE - Cabernet Sauvignon. Paso Robles. California - 11 / 16 / 42

AIA VECCHIA LAGONE - Toscana. Italy - 14 / 20.5 / 54

BANFI - Chianti Classico. Italy - 12 / 17.5 / 46

TRIVENTO RESERVE - Malbec. Argentina - 10 / 14.5 / 38

JUAN GIL RED - this organic blend of Monastrell, Cabernet & Syrah explodes with flavor. Juicy and a slight touch of smokiness play well with steaks, burgers. BOTTLE ONLY 40

RED SCHOONER TRANSIT 2: California & Australia merge to create a monster blend from Grenache, Shiraz, Mataro & Cabernet. Dark fruit, black pepper & a hint of Eucalyptus will pair beautifully with Steaks, Burgers & Barbeque & anything blackened. BOTTLE ONLY 69

WHITE WINE

MIONETTO - Prosecco Brut or Rose - Italy - 11 / 42

MER SOLEI - Reserve Chardonnay - Santa Lucia Highlands - 10 / 14 / 38

AMISFIELD - Sauvignon Blanc - New Zealand - 10 / 14 / 38

LE RIVE - Pinot Grigio - Italy - 9 / 13 / 34

PACIFIC RIM - Dry Riesling - Washington - 9 / 13 / 34

DRAFT BEER

Please ask your server about the most updated draft list.

BOTTLES/CANS


Bud | Bud Light | Bohemia | Corona | Coors Light | Heineken | Modelo Negra
Stella Artois | Miller Lite | Michelob Ultra | Cisco Grey Lady | Allagash White
Miller High Life | Athletic N/A Upside Dawn | Long Trail CBD Seltzer | Modelo
Backeast Ice Cream Man | Counterweight Headway IPA | Black Hog Hazy IPA
Corona light | Dos Equis Lager | Dos Equis Amber | Corona N/A | Heineken 0.0

THE SOCIAL HOUR - SPECIALS

MONDAY - FRIDAY | 3PM - 6PM **ONLY AVAILABLE IN THE BAR**
(EXCLUDES BUSHNELL PERFORMANCE NIGHTS)


FOOD

 **SHRIMP COCKTAIL** - with cocktail sauce & lemon
1.75 A PIECE

 **TAQUITOS BOTANEROS** - deep-fried corn tortillas stuffed
with chicken. With pico de gallo, lettuce, crema cotija cheese - 8

LONG ISLAND CALAMARI - with artichoke hearts, capers
lemon & cherry peppers - 8

 **BACON-WRAPPED SHRIMP** - with sauteed spinach
gorgonzola cream sauce - 7

 **AHI TUNA SUSHI** - with sushi rice, wasabi, pickled
ginger, siracha mayo - 7

 **ROASTED CAULIFLOWER** - with spicy Asian BBQ Sauce - 7

 **HAPPY NACHOS** - tortilla chips, black beans, pico de gallo
cheddar, jalapeños - 7 | add chicken +4

COCKTAILS

LET'S BE SOCIAL MARGARITA - 8

RED SANGRIA - 8

COCO MARTINI - 9

HIGHBALL DRINKS - 7

BEER

BOTTLED BEERS

Miller Lite - 3

Modelo Especial - 4

Counterweight Headway - 6

DRAFT BEERS - Please ask server

WINE

CABERNET SAUVIGNON, PINOT NOIR,
CHARDONNAY, PINOT GRIGIO
6oz - 5 9oz - 7

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BRUNCH MENU

SERVED SATURDAY
& SUNDAY UNTIL 3PM

KIDS MENU

CHEESEBURGER - 10
 angus beef | american
 cheese | fries

CHICKEN FINGERS - 9
 breaded chicken tenders |
 ranch dressing | fries

MOZZ STIX - 8
 breaded mozzarella |
 marinara sauce

PASTA IN RED SAUCE - 8
 penne (or fettucine) pasta |
 marinara sauce (or butter)

FISH N' CHIPS - 9
 crispy white fish | tartar
 sauce | fries

GRILLED CHICKEN - 10
 grilled chicken breast |
 Spanish rice

SUPER SUNDAE - 4
 vanilla (or chocolate) ice
 cream | chocolate syrup |
 whipped cream | cherry

FOR THE TABLE

GUACAMOLE & CHIPS 10

PROSCIUTTO WRAPPED DATES 10
 goat cheese | mango honey balsamic glaze

**BAKED BACON WRAPPED
SWEET PLANTAINS 8**
 sour cream | cotija

EMPANADAS LATINAS 9
 3 empanadas: beef, chicken and cheese
 chipotle dipping sauce

NACHOS 12
 tortilla chips | black beans | pico de gallo
 homemade queso sauce | jalapeños
add chicken +4

STREET CORN DIP 10
 chipotle mayo sauce | pita chips

LONG ISLAND CALAMARI 14
 artichoke hearts | capers | cherry peppers
 garlic white wine sauce

CHICKEN WINGS 14
 choice of: buffalo, BBQ, or plain
 carrots | celery | bleu cheese dressing

ASIAN AHI TUNA 15
 sushi rice | avocado | tartare sauce | onions
 cherry tomatoes | pickled ginger

HOUSE-MADE HUMMUS 14
 pita chips

SALADS

CLASSIC CAESAR SALAD 12
 romaine | parmesan, pecorino & asiago
 cheeses | croutons | house-made
 Caesar dressing

WEDGE SALAD 12
 baby lettuce | bleu cheese dressing
 cherry tomato | crispy pancetta
 fried shallots

ITALIAN RUSTICA SALAD 12
 mixed greens | peppers | garlic confit
 tomatoes | asparagus | zucchini | shitake
 caramelized walnuts | balsamic vinaigrette

CHOPPED SALAD 12
 iceberg | tomato | gorgonzola | peppers
 green apple | cucumber | red onion | egg
 chickpeas | avocado | citrus Italian
 vinaigrette

PROTEIN ADD-ONS

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SANDWICHES & TACOS

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 fries | (Gluten Free bread available)

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 onion | american cheese | lettuce | tomato
 fries

BAJA TACOS 19
 flour tortillas | crispy white fish | onion
 coleslaw | cilantro | chipotle mayo | rice

NY TACOS 26
 corn tortillas | strip steak | caramelized onion
 cilantro oil | avocado | cotija cheese
 salsa verde | rice | beans

ENTREES

ACAI POWER BOWL 14
 Acai smoothie base, toasted coconut flakes
 kiwi, strawberry, blueberry, granola

TEX-MEX OMELETTE 17
 Jalapeño, cheddar, black bean, corn, onion
 housemade salsa, avocado, chorizo

CAPRESE AVO TOAST 15
 Avocado, fresh mozzarella, tomatoes, basil
 balsamic glaze

MINI QUICHES 15
 Puff pastry, caramelized onion and gruyere
 spinach and feta, roasted pepper
 and goat cheese

CROISSANT SMOKED SALMON 18
 Croissant, boursain cheese, scrambled egg
 smoked salmon, chives

**WHITE CHOCOLATE RASPBERRY
BELGIAN WAFFLE 15**
 Fresh Belgian waffles, white chocolate
 fresh raspberry, raspberry drizzle

COCONUT FRENCH TOAST 14
 French toast, toasted coconut flakes
 pineapples, pineapple rum sauce

ULTIMATE BREAKFAST BURRITO 17
 Scrambled eggs, bacon, breakfast sausage
 spicy crema, hashbrowns, avocado, cheese
 housemade salsa

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BRUNCH

DRINKS

MOCKTAILS

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 Cucumbers, Basil, Simple Syrup
 Lime, Soda

BLUSHING GEISHA 12
 Ritual N/A Gin, Lychee, Rose
 Simple Syrup, Lemon

DRAGONFRUIT LAVENDER MARGARITA 11
 Dragonfruit, Lavender Simple
 Lime, Agave, N/A Triple Sec

VIRGEN MICHELADA 11
 Corona N/A, Clamato, Lime.
 Maggi Sauce, Tajin, Hot Sauce
 Salt, Pepper

COCKTAILS

MIMOSA FLIGHT 15
 Prosecco Brut, Strawberry, Passionfruit
 Blackberry, Watermelon

LAVENDER BREEZE 14
 Vodka, Lavender Simple Syrup
 Lemon, Orange Liqueur

RISE AND SHINE 14
 Spiced Rum, Cold Brew Coffee
 Irish Cream, Cinnamon

TOAST À LA FRANÇAIS 15
 Vanilla Vodka, Maple Syrup
 Butterscotch, Heavy Cream, Cinnamon

'ESPRESSING' MY FEELINGS - 15
 Chocolate Vodka | Espresso | Coffee Liqueur
 Topped with fresh Parmigiano Reggiano

SEIZE THE DAY 14
 Strawberry Infused Gin, Hibiscus Iced Tea
 Simple Syrup, Lemon

MIDDAY MAPLE 14
 Bacon Infused Bourbon, Maple Syrup
 Ango Bitters, Cinnamon

SOCIAL MICHELADA 14
 Modelo Especial, Clamato, Maggi Sauce
 Lime, Tajin, Hot Sauce, Salt, Pepper

BLOODY MARÍA 14
 Tequila, Tomato Juice, Lime, Salt
 Worcestershire, Hot Sauce, Celery, Pepper

I DID IT MY WAY 50
 Bottomless OJ Mimosas (2 hour max, per person)
 Add flavor +1.50 each Mimosa.

WINE & BEER

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