

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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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, sirracha 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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