

let's share

EVERYTHING HUMMUS seasoned hummus, garden fresh veggies tossed in oregano vinaigrette house-made flax seed crackers	8
MEAT & CHEESE BOARD chef's selection of meats and cheeses, seikel's mustard, house pickles, served with soughdough toast points	16
BURRATA BOARD creamy burrata cheese, honey, marcona almonds, toast, fresh fruit	12
SMOKED SALMON BOARD house-smoked salmon, seikel's mustard, labneh, six-minute egg	16
FRITTS & GRAVY crispy frites, fried cheddar cheese curds, brown gravy, green onions	9
KING SALMON CAKES king salmon cakes, roasted red pepper rouille, pickled okra	16
LAMB KEFTA house-made lamb meatballs, greek yogurt, basmati rice, served with toasted flat bread	13
BRUSSELS SPROUTS with crimini mushroom, bacon lardons, balsamic reduction drizzled on top, served in a cast iron skillet	8
BACON & EGGS house-made deviled eggs served with bacon	10
CHICKEN BROCHETTES	14

on the side

SAUTÉED ASPARAGUS	5
CREAMY GARLIC PAPPARDELLE	6
FRITES	5
SAUTEED MUSHROOMS	5
CREAMY PARMESAN RISSOTO	6
SOCIAL HOUSE SALAD leaf lettuce, cucumber, red onion, tomato avocado, oregano vinegrette	6
LENTIL SOUP beluga lentil, sweet potato, thyme, served with soughdough toast	5/8

it's all mine

BAKED EGGS poached eggs, lamb meatballs, plum tomato sauce, all baked and served in a cast iron skillet topped with feta cheese, served with flat bread	14
B.E.L.T. bacon, sunny side up egg, heirloom tomato, leaf lettuce, deviled egg mayo, on toasted sourdough, served with frites	13
SHRIMP LOUIE SALAD poached shrimp, hard-cooked egg, red onion, avocado on greens, tossed in louie dressing	15
COUNTRY FRIED STEAK 44 Farms choice black angus steak, served with creamy mashed potatoes, topped with our brown gravy and green onions	16
GARLIC SHRIMP citrus garlic shrimp, crispy bacon, brussels sprouts, crimini mushrooms, red bell peppers	19
TIKKA MASALA choice of chicken or veggies with tomato curry sauce, flatbread, basmati rice, all served in a cast iron skillet	14/22
SHORT RIB RISSOTO 44 Farms beef short rib braised in-house, served over our creamy parmesan risotto, topped with red wine demi glaze, with a side of grilled asparagas	26
MEATLOAF Tomato glaze, creamy mashed potatoes and veg of the day	14
PAN SEARED SEA SCALLOPS Della Terra pappardelle pasta tossed in a creamy garlic sauce, baby sweet peas, topped with parmigiano-reggiano cheese	28
STEAK FRITES chef's choice of steak, served with sauteed spinach, and frites	22
SHORT RIB DIP our braised short rib, caramelized onion, blue cheese cream, on a toasted ciabatta roll, served with au jus and house made potato chips	15

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

#BESOCIALOKC

If you're feeling **SOCIAL**, make sure to tag us!

Beer

PACIFICO	4
SAM 76	4
SEAQUENCH	5
SANTA FE JAVA	4
SIERRA NEVADA HAZY IPA	4
MILLER LIGHT	4
GUINNESS	5
SANTA FE SOCIAL HOUR	4
BLOOD & HONEY	4
AUSTIN EAST (ROTATOR)	4
CRISPIN ORIGINAL	6
COORS	3
LAGUNITAS IPA	5

Premium Pours

MACALLAN 12 YR	10
LAPHROAIG 10 YR	8
PATRON	8
BASIL HAYDEN BOURBON	8
DON JULIO 1942	18
TANQUERAY 10	9
NEW AMSTERDAM GIN	7
KNOB CREEK RYE	7
GOODERHAM WHISKY	8
CHIVAS	7
GREY GOOSE	8

Social Cocktails

RAISING THE BAHR	8
townshend's white rose, turmeon rose vermouth	
SWEET AND SALTY POLOMA	9
tequila, honey syrup, lime juice, club soda, grapefruit juice, salted rim	
CLUB SOCIAL	9
vodka, st germain, half a lemon, and lime, salted rim	
SPECTRE MARTINI	10
new amsterdam gin, tito's hand-made vodka, turmeon blanco vermouth	
GRAND RITA	10
patron silver, cointreau, lime juice, simple syrup, egg white	

Classic Cocktails

CLASSIC DAIQUIRI	9
aged rum, lime juice, simple syrurp	
PISCO SOUR	9
lime juice, simple syrup, egg white, topped with bitters	
NEGRONI	10
new amsterdam gin, campari, turmeon vermouth	
OLD FASHIONED	10
makers mark, simple syrup, angostura bitters, orange bitters	
AVIATION COCKTAIL	10
tanqyeray no. 10, cherry heering liquer, crème de violette, lemon juice	

#SIMPLEDONEWELL

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