



# THE FALL MENU

## Rib Eye\* (GF)

Hand-cut Rib Eye | Mashed Butternut Squash

Chef's Seasonal Vegetable 42.00

## Flat Iron\* (GF)

Hand-cut Flat Iron | Mashed Butternut Squash

Chef's Seasonal Vegetable 32.00

### Steak Toppers

Oscar Style (Dungeness Crab | Hollandaise) +12.00 // Herbed Prawns +6.00 // Sauteed Mushroom & Onion +4.00

## GUMBO (GF)

Tomato Based Broth | Andouille Sausage

Tiger Prawns | Crawfish | Seasoned Rice 24.00

## Halibut Florentine (GF)

Grilled Halibut | Sauteed Greens | Cherry Tomato

Black Garlic Beurre Blanc 29.00

## Sweet & Sour Cauliflower (GF)(V)

Cauliflower | Rice | Sesame Seed

Sliced Cucumber | Pickled Red Onion 18.00

## Tuscan Pasta (V)

Fettucine | Sundried Tomato

Fresh Greens | Cream Sauce 17.00

Flat Iron Steak +10.00 // Grilled Chicken +8.00

Shrimp +6.00

## Butternut Risotto (GF)(V%)

Butternut Squash | Arborio Rice

Vegetable Stock | Coconut Cream Sauce 22.00

## Crab Louis (GF)

Dungeness Crab Cluster | Grilled Romaine

Boiled Egg | Avocado | Louis Dressing 35.00

## SMASH BURGER\* (GF w/ Bun)

1/3 POUND GROUND PRIME | GARLIC AIOLI 16.00

Your Choice of:

**Cali (Lettuce, Tomato, Avocado, Cheddar)**

**MOP (Caramelized Mushrooms and Onions, Provolone)**

**Social Bacon Cheddar (Bacon, Lettuce, Tomato, Cheddar)**

Served with your choice of Regular or Sweet Potato Fries

## Bacon Pesto Caprese Sandwich

Grilled Chicken | Bacon | Almond Basil Pesto

Mozzarella | Tomato 17.00

Served with your choice of Regular or Sweet Potato Fries

### \*KITCHEN APPRECIATION FUND\*

A gratuity paid directly to our Back of House employees each pay day for their dedication.

Please speak to your server if you would like to add to the fund! Thank you! XX

#### MENU KEY:

(GF) This item is Gluten Free or can be modified as Gluten Free.

(V) This item is Vegetarian.

(V%) This item is Vegan.

\* Contains food item that is raw or under-cooked which could make you ill.

## Social Signatures

Rolling Old Fashioned 19.00

Rolling Thunder Stouted Whiskey | Sugar  
Orange Bitters | Luxardo Cherry

DEAD MAN HATTAN 14.00

Rogue Dead Guy Whiskey | Sweet Vermouth  
Housemade Ginger-Maple-Thyme Syrup

OG Grapefruit Margarita 12.00

Charred Grapefruit Infused Tequila | Sour  
Orange Liqueur | Cayenne Cinnamon Sugar Rim

PJ Whiskey Rita 10.00

Suspect PJ Whiskey | Agave Syrup | Orange  
Liqueur | Sour | Kosher Salt Rim

Social 75 10.00

Rogue Farmhouse Gin | Elderflower Liqueur  
Champagne | Lemon

Cold Pursuit 9.00

Pursuit Cold Brew Whiskey | Cold Brew  
Maple Syrup | Cream

## Sangria

10.00 GLASS 18.00 PITCHER

**Red** Brandy Soaked Blueberries Blackberries,  
Raspberries & Strawberries | Merlot + Orange &  
Cranberry Juices

**White** Brandy Soaked Peaches and Mangoes  
Rosé + Orange & Cranberry Juices

## Draft Beer

Coors Light 5 16

Manny's Pale Ale 6 20

Fresh Squeezed IPA 6 20

Mac & Jack's 6 20

Blue Moon 6 20

7 Seas Rotator 7 24

Rogue Rotator 7 24

Cider Rotator 7 24

## Wine & Bubbles

### Reds

Indaba Merlot (South Africa)

Trivento Malbec (Argentina)

Boomtown Cabernet (Washington)

The Vincent Red Blend (Washington)

Simple Life Pinot Noir (California)

### Whites

Lu + Oly Chardonnay (Washington)

Storypoint Chardonnay (California)

Vino Pinot Grigio (Washington)

Flowerhead Sauv Blanc (Washington)

### Rosé & Bubbles

Casal Garcia Rosé (Portugal)

Vino Moscato (Washington)

Cupcake Moscato Split (Italy)

La Marca Prosecco Split (Italy)

## Desserts

### Lavender Crème Brulée

Lavender | Vanilla Custard 7.00

### Coffee Crème Brulée

Coffee | Vanilla Custard 7.00

### Flourless Chocolate Cake

Housemade Berry Compote | Pineapple Caramel

Vanilla Ice Cream 7.00

### Ice Cream

Toasted Coconut

Madagascar Vanilla

Fudge Chocolate

Seasonal Sorbet - Ask Your Server!

5.00