

THE SOCIAL

at midtown
RESTAURANT & ROOFTOP BAR

SHAREABLES

HUMMUS OF THE WEEK 8.99
Served with grilled pita chips, carrots and celery sticks.

TORTS AND SALSA 6.99
Authentic Mexican cantina style salsa or traditional Mexican tomatillo salsa served with fresh tri-color chips. *Add fresh guacamole for \$2.99!*

SOFT PRETZEL STICKS 8.99
Soft pretzel sticks served with our homemade beer cheese dip.

HAND-BREADED CHICKEN TENDERS 8.99
Hand-breaded chicken tenderloins, fried and served with your choice dipping sauce.

BUFFALO CHICKEN TENDERS 9.99
Tossed in your favorite wing sauce. Served with carrots or celery and your choice of Bleu Cheese or Ranch Dressing.

SACK OF POTATOES 4.99
Your Choice of house-style French fries, house-style potato chips, or tater tots. Dusted with your choice of Ranch, Blackened, BBQ, Sweet & Smoky, Salt and Vinegar or Hot & Spicy seasoning.

LOADED SACK OF POTATOES 9.99
Your Choice of house-style French fries, house-style potato chips, or tater tots topped with shredded cheddar, bacon, red onions, jalapeños and drizzled with homemade ranch dressing.

SMOKED MAHI MAHI DIP 9.99
Served with saltines and a side of pickled jalapeños.

K.C. BBQ NACHOS 9.99
Pulled pork on a mountain of house-style chips smothered with K.C. style BBQ sauce, mixed cheeses, bacon, red onions, cole slaw and fried jalapeños.

SPINACH, KALE AND ARTICHOKE DIP 9.99
Topped with Parmesan bread crumbs then served with grilled pita chips and tortilla chips.

AHI TUNA 9.99
Lightly seared sesame Cajun Ahi tuna drizzled with our wasabi aioli sauce and served with a sesame ginger dipping sauce.

SWEET POTATO FRIES 7.99
Served with honey mustard or dill sauce.

BUFFALO CHICKEN WONTONS 8.99
Wontons filled with our homeade buffalo chicken dip and fried to a golden brown. Served with your choice of Bleu cheese or Ranch dressing.

PORK RINDS 5.99
Dusted with your choice of Ranch, Blackened, BBQ, Sweet & Smoky, Salt and Vinegar, Jamaican Jerk or Hot & Spicy seasoning.

SLIDERS (3) 8.99
All sliders are served on King's Hawaiian Rolls. Choose either ground beef, pork or chicken as we are unable to mix and match.

FRESH GROUND BEEF SLIDERS served with American cheese, lettuce, pickles and social sauce.

PULLED PORK SLIDERS topped with pickles, frizzled onions and drizzled with our K.C. style BBQ sauce.

BUFFALO CHICKEN SLIDERS Fried chicken tenderloins tossed in mild, medium or hot buffalo sauce. Served with Ranch or Bleu cheese dressing.

WINGS

JUMBO WINGS 10/10.99 20/20.99 50/49.99
Tossed in your favorite wing sauce or dry rub and served with carrots, celery and either bleu cheese or ranch dressing.

PIG WINGS 3/10.99 5/19.99 7/26.99
Tossed in your choice of dry rub and served with K.C. style BBQ sauce on the side.

WET SAUCES: Mild • Medium • Hot
Suicide (made with Ghost Peppers)
Bang Boom Pow • Teriyaki • Hot Honey Teriyaki
Sweet Thai Chili • K.C. style BBQ
Zesty Blueberry • Orange/Ginger/Habanero

DRY RUBS: Blackened • Jamaican Jerk
Ranch • Salt/Vinegar • House-Made BBQ
Hot & Spicy • Sweet & Smoky

SOUP & SALADS

Add Grilled or Fried Chicken to any salad for \$3.99

SOUP OF THE DAY 4.99

HOUSE SALAD 7.99 / half 4.99
Romaine, baby kale, red cabbage, cucumbers and carrots topped with diced tomatoes, red onions, croutons, mixed cheese and bacon. Served with your choice of dressing.

CAESAR SALAD 7.99 / half 4.99
Crispy romaine or baby kale mix topped with croutons, Parmesan cheese and tossed in our Caesar dressing.

SPINACH SALAD 11.99 / half 6.99
Fresh spinach, mushrooms, bacon, tomatoes, red onions, candied walnuts, raisins and bleu cheese crumbles topped with a white balsamic vinaigrette.

ORANGE & BLUE SALAD 9.99 / half 6.99
Artisan mix topped with blueberries, mandarin oranges, apple chips, candied walnuts, lightly dusted with cardamom sugar and served with blueberry vinaigrette.

SEARED AHI SALAD 12.99
Seared Ahi tuna atop artisan mix with wonton chips, avocado, scallions, sesame seeds and pickled Asian slaw. Served with sesame ginger vinaigrette.

DRESSINGS: Ranch • Bleu Cheese • Caesar
Oil & Vinegar • White Balsamic Vinaigrette
Sesame Ginger Vinaigrette • 1000 Island
Honey Mustard • Blueberry Vinaigrette

SIDES

House-style Fries • House-style Potato Chips
Tater Tots • Cole Slaw • Broccoli • Jasmine Rice
Garlic Whipped Potatoes

PREMIUM SIDES

Upgrade your regular side to a Premium side for only \$2.99

Soup of the Day • Side Caesar Salad
Side House Salad • Sweet Potato Fries •
Edamame • Asparagus • Mac N' Cheese
Bayou Style Cheese Grits

FLATBREADS

Add bacon for \$1.99.

MARGHERITA 9.99

Fresh mozzarella, diced tomatoes & fresh basil drizzled with a balsamic reduction. Add chicken for \$2.29.

BUFFALO CHICKEN 10.99

Grilled chicken tossed in Buffalo sauce and topped with fresh mozzarella, bleu cheese crumbles, scallions and drizzled with Buffalo sauce and either bleu cheese or ranch sauce.

BBQ PORK 9.99

Pulled pork topped with frizzled onions, mixed cheese, pickled jalapeños and drizzled with K.C. style BBQ sauce.

BLACKENED FILET AND BLEU 11.99

Blackened filet mignon tips topped with caramelized onions, spinach, bleu cheese crumbles and finished with our herbed demi glace.

TACOS

3 tacos served with torts & cantina or tomatillo salsa.

ACHIOTE CHICKEN 10.99

Achiote shredded chicken topped with pickled red onions, cilantro and cotija cheese.

MOJO PORK 9.99

Slow roasted mojo pork topped with pickled red onions, fried plantains and guacamole.

BAJA FISH TACOS 11.99

Fried Red Fish topped with fresh slaw, cilantro and Baja Sauce.

CARNE ASADA 11.99

Filet mignon with fresh squeezed lime topped with roasted tomatillo salsa and cotija cheese.

SAY CHEESE

Add bacon for \$1.99.

SOCIAL MAC N' CHEESE 6.99

BUFFALO CHICKEN 10.99

Buffalo sauce infused mac n' cheese topped with fried or grilled Buffalo chicken, drizzled with Buffalo sauce and ranch dressing then topped with bleu cheese crumbles.

BBQ PULLED PORK 9.99

K.C. style BBQ sauce infused mac n' cheese topped with pickled jalapeños and pulled pork then drizzled with our K.C. style BBQ sauce.

FILET MAC 11.99

Filet Mignon blackened filet tips, bleu cheese crumbles, caramelized onions, sautéed spinach, crimini mushrooms topped with panko breadcrumbs and drizzled with sriracha.

ask your server about

SOCIAL HOUR

4 PM - 7 PM MONDAY - FRIDAY and 11 AM - 7 PM SATURDAY and ALL DAY SUNDAY

BURGERS

6 oz. fresh ground beef served with your choice of any of our sides or upgrade to one of our premium sides. Lettuce, tomato, onion, and pickles upon request. Substitute a turkey burger or veggie burger for \$1.

CHEESES: American, Monterey Jack, Swiss, Pepper Jack, and Cheddar

THE BASIC 8.99

Covered with your favorite cheese and served on a brioche bun.

THE MAC STACK 11.99

Served atop 2 thick slices of Texas Toast stuffed with mac n' cheese, then topped with crispy bacon and another thick slice of Texas Toast.

THE BEC 10.99

Topped with bacon, a sunny-side up egg, sunrise sauce and your choice of cheese. Served on a brioche bun.

THE GAUCHO 10.99

Topped with chorizo, fried jalapenos, Swiss cheese, avocado, bacon, and baja sauce. Served on a brioche bun.

THE CUBANO 9.99

Topped with pulled pork, Swiss cheese, mustard, mayo, pickles, and pressed on thick garlic toast.

SANDWICHES

Served with your choice of any of our sides or upgrade to one of our premium sides

MAUI CHICKEN 9.99

Grilled chicken topped with Monterey Jack cheese, teriyaki sauce and grilled pineapple and served on a brioche bun.

BBQ PULLED PORK 8.99

Pull pork topped with cole slaw, frizzled onions and our K.C. style BBQ sauce and served on garlic bread.

SUNRISE BLT 8.99

Bacon, lettuce, tomato, a sunny-side up egg and sunrise sauce on thick sliced white toast.

THE TUSCAN 9.99

Grilled chicken breast topped with fresh mozzarella, tomatoes and fresh basil, finished with our balsamic reduction and served on a brioche bun.

GOURMET GRILLED CHEESE 6.99

Vermont White Cheddar and Monterrey Jack cheeses with a fresh slice of tomato and basil.

RED FISH ABLT 11.99

Blackened or fried red fish topped with thin sliced avocado, bacon, lettuce, tomato, Baja sauce and served on a brioche bun.

SOCIAL FARE

FILET MIGNON 14.99

8 oz. Filet served with garlic whipped potatoes, grilled asparagus and served with herbed demi glace.

BLACKENED RED FISH & GRITS 12.99

Blackened red fish served atop bayou style grits smothered in a spicy Andouille cream sauce.

CHICKEN & WAFFLES 10.99

Sprinkled with powdered sugar and served with spicy maple syrup.

TUNA BOWL 13.99

Seared ahi tuna atop jasmine rice with avocado, scallions, sesame seeds and pickled Asian slaw. Served with ponzu on the side.