

**THE**  
**SOCIAL**  
**at midtown**  
RESTAURANT & ROOFTOP BAR

**MEET • EAT • PLAY**

(352) 373-7383 • [www.TheSocialGNV.com](http://www.TheSocialGNV.com)  
1728 W University Ave • Gainesville, FL 32603  
**Hours:** Monday-Sunday 11am-2am

# THE SOCIAL

AT MIDTOWN  
RESTAURANT & ROOFTOP BAR

## SHAREABLES

**HUMMUS** .....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.

**FRIED SHRIMP** ..... 10.99  
Eight lightly battered jumbo shrimp butterflied and deep fried. Served with your choice of sweet thai chili or bang boom pow dipping sauce.

**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 CHIPS** .....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.

**CHICKEN NACHOS** ..... 11.99  
Our authentic achiote chicken on our fresh corn tortilla chips topped with cheddar cheese sauce, lettuce, tomatoes, roasted corn and red pepper, avocado, sour cream and cilantro.

**AHI TUNA NACHOS** .....14.99  
Seared Ahi tuna sliced and diced with scallions, tomatoes, roasted corn, red pepper and avocado on a bed of crispy wonton chips drizzled with wasabi aioli and a tangy sriracha aioli.

**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, Hot & Spicy seasoning, or Smokey Bacon.

## SOUPS AND SALADS

Add Grilled or Fried Chicken or Tempeh to any salad for \$3.99, Steak for 4.99, Shrimp for 5.99

**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, croûtons, 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 croûtons, 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** ..... 11.99 / 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** ..... 14.99  
Seared Ahi tuna atop artisan mix with wonton chips, avocado, scallions, sesame seeds and pickled Asian slaw. Served with sesame ginger vinaigrette.

**WASABI STEAK SALAD**..... 14.99  
Blackened filet tips on a bed of chopped romaine lettuce with blue cheese crumbles, bacon, and diced tomatoes drizzled with a wasabi aioli and ranch dressing.

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

## WINGS & TENDERS

### 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 5/17.99 7/24.99

Tossed in your choice of dry rub and served with K.C. style BBQ sauce on the side.

### HAND-BREADED CHICKEN TENDERS .....8.99

Hand-breaded chicken tenderloins, fried and served with your choice dipping sauce. Tossed in your favorite wing sauce or dry rub for \$0.99.

**WET SAUCES:** Mild • Medium • Hot • Volcano (made with Ghost Peppers) • Bang Boom Pow • Teriyaki • Sweet Thai Chili  
K.C. style BBQ • Garlic Parmesan • Orange/Ginger/Habanero

**DRY RUBS:** Blackened • Jamaican Jerk • Ranch • Salt/Vinegar  
BBQ • Smoky Bacon • Hot & Spicy • Sweet & Smoky  
Lemon Pepper

## BURGERS

1/2 pound 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, tempeh or veggie burger for \$1.

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

### THE BASIC .....9.99

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

### THE MAC STACK ..... 12.99

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..... 11.99

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

### THE GAUCHO..... 11.99

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

### THE CUBANO..... 10.99

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

### THE G.O.A.T. .... 12.99

Topped with goat cheese, fig jam, fried jalapeños, and caramelized onions. Served on a brioche bun.

## SIDES

House-style Fries  
House-style Potato Chips  
Tater Tots  
Cole Slaw

Broccoli  
Jasmine Rice  
Garlic Whipped Potatoes  
BBQ Pork Rinds

## TACOS

3 tacos served with torts & cantina or tomatillo salsa.

Substitute tempeh for any protein for \$1.

### 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 Boom Boom Pow Sauce.

### SHRIMP TACOS..... 11.99

Jumbo shrimp grilled or fried topped with a mango slaw, cilantro and our house-made tangy shrimp sauce.

### CARNE ASADA..... 11.99

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

## SANDWICHES

Served with your choice of any of our sides or upgrade to one of our premium sides. Substitute tempeh for any protein for \$1.

### CLASSIC YARDBIRD.....8.99

Grilled or fried chicken breast served on a brioche bun. Ask your server for upgrades to make it your new favorite selection.

### 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 Monterey 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.

## 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

Asparagus  
Mac N' Cheese  
Southern Style Cheese Grits  
Sautéed Veggies

## SAY CHEESE

Substitute tempeh for any protein for \$1.  
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.

**TACO MAC** .....9.99

Grilled chorizo sausage with a blend of spices infused into our social mac n' cheese topped with lettuce, tomatoes, sour cream and crispy tortilla strips.

**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.

## FLATBREADS

Substitute tempeh for any protein for \$1.  
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 ranch dressing.

**VEGGIE** .....9.99

Topped with pesto, sautéed onions, tomatoes, artichoke hearts, spinach, mushrooms, and mozzarella cheese. Add tempeh for \$2.29.

**BLACKENED FILET AND BLEU** .....11.99

Blackened filet mignon tips topped with caramelized onions, spinach, bleu cheese crumbles and finished with our roadhouse sauce.

**CLASSIC** .....10.99

Topped with sun-dried tomato pesto, pepperoni and mozzarella cheese. Lightly sprinkled with parmesan and garlic.

ask your server about

# SOCIAL HOUR

4 PM - 7 PM · MONDAY - FRIDAY

11 AM - 7 PM · SATURDAY

MIDNIGHT - CLOSE  
MONDAY - THURSDAY

and

ALL DAY SUNDAY

## SOCIAL FARE

**FILET MIGNON** .....14.99

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

**SHRIMP PRIMAVERA** .....14.99

Jumbo shrimp sauteed with fresh garlic, broccoli, squash, tomatoes, and red peppers in a white wine pesto sauce served on our house pasta with Parmesan cheese.

**BLACKENED RED FISH & GRITS** .....14.99

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

**CHICKEN & WAFFLES** .....12.99

Honey-chipotle tenders on a Belgium waffle topped with a roasted corn and red pepper medley.

## SLIDERS

All sliders are served on King's Hawaiian Rolls.

Served in sets of three.

Please no mix and match orders.

**FRESH GROUND BEEF SLIDERS** .....8.99

Served with American cheese, lettuce, pickles and social sauce.

**3B SLIDERS** .....9.99

Beef sliders topped with blue cheese, bacon and bbq sauce.

**KOREAN BBQ PORK SLIDERS** .....8.99

Topped with Mandarin slaw, Asian BBQ sauce and wonton crisps.

**BUFFALO CHICKEN SLIDERS** .....8.99

Fried chicken tenderloins topped with mild, medium or hot buffalo sauce and drizzled with Ranch dressing.

**LEMON PEPPER CHICKEN SLIDERS** .....8.99

Grilled chicken seasoned with our house lemon pepper seasoning topped with pepper jack cheese and ranch.

## RICE BOWLS

**TUNA BOWL** .....14.99

Seared ahi tuna atop jasmine rice with avocado, scallions, sesame seeds and pickled Asian slaw. Served with a sesame ginger dipping sauce.

**ASIAN CHICKEN BOWL** .....12.99

Grilled chicken served over jasmine rice with fresh avocado, Asian slaw, crispy wonton strips and topped with our house-made Asian Tang sauce.

**FAJITA STEAK BOWL** .....13.99

Filet tips sautéed with fresh garlic, onions, red and green peppers and crimini mushrooms served over jasmine rice and topped with our house demi-glace.

**JAMAICAN REDFISH BOWL** .....14.99

Grilled Red fish seasoned with our Jamaican spice rub served over jasmine rice, crispy plantain, roasted peppers and topped with grilled pineapple. Finished with a house-made coconut cream sauce and toasted coconut flakes.