LUNCH

SABORES DE AQUÍ

CHICHARRONES DE PESCADO 24
crispy fried fish of the day | red onions
escabeche jalapeños | lime | local
mayo-ketchup or chipotle ranch

AHI TUNA TOSTONES 18
fresh tuna | shallots | chives
charred onion aioli

PASSION FRUIT CEVICHE 22
fish of the day | onion | cilantro
crispy plantain

CROQUETAS DE LA ABUELA 12
mamposteao rice | morcilla
cilantro aioli | tomato marmalade

MOFONGO RELLENO
jumbo shrimp-local creole sauce $29
beef ropa vieja $24 | sautéed chicken $22

APPETIZERS

HUMMUS OF THE DAY 16
toasted chickpeas | celery | grilled pita

SLIDERS 18
angus beef patty | cheddar | bacon jam
cream cheese fig spread | brioche

OC NACHOS 22
korean beef | hoisin sauce
smoked gouda cheese sauce
spicy mayonnaise | wonton chips

SALADS

POKE SALAD 29
ahi tuna | lettuce | seaweed | cucumber
avocado | mango | sesame dressing

CAESAR SALAD 14
shaved parmesan | herb croutons
homemade caesar dressing

WATERMELON GOAT CHEESE 19
arugula | jubilee tomatoes
balsamic vinaigrette

SPINACH & AVOCADO 19
shaved parmesan | pine nuts
white balsamic vinaigrette

*add: 4oz protein: chicken 8 | shrimp 12 | salmon 12 | beef tips 18

SANDWICHES & BURGERS

SOCIAL BURGER 24
angus steak patty | gruyére
caramelized onions | bacon
truffle aioli | french fries

AVOCADO BLT 18
applewood-smoked bacon | tomato
pesto mayonnaise | sourdough bread
french fries

CUBANO 19
slow roasted pork | deluxe ham
pickles | swiss cheese
mustard mayonnaise | french fries

CAJUN CHICKEN SANDWICH 21
blackened chicken breast | munster
cheese | pickles | spicy sauce | lettuce
crispy onion | brioche bun | french fries

MAIN COURSE

GRILLED SALMON 28
pesto risotto | sundried tomatoes

PASTA DEL HUERTO 26
linguini | seasonal vegetables
garlic olive oil *add 4oz protein

gluten free vegan

SOCIAL

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses