



BREAKFAST | 7AM-11AM

SOCIAL SCRAMBLE 	24
applewood-smoked bacon cheddar caramelized onions breakfast potatoes	
AVOCADO TOAST	22
two poached eggs asparagus chia seeds sourdough toast	
ALMOND BRIOCHE FRENCH TOAST	21
fresh berries maple syrup	
OC OMELETTE 	19
select three ingredients: black forest ham chorizo cheddar swiss mozzarella mushroom tomatoes breakfast potatoes additional ingredients \$2 each	

LUNCH | 11AM-4PM

CAESAR SALAD	14
shaved parmesan herb croutons homemade caesar dressing	
MIXED GREENS	14
cucumber diced tomatoes onion house vinaigrette	
add 4oz protein: chicken 8 shrimp 12 salmon 12 beef tips 18	
CAJUN CHICKEN SANDWICH	21
muenster cheese pickles spicy sauce lettuce crispy onion brioche bun	
AVOCADO BLT	18
applewood-smoked bacon tomato pesto mayonnaise pumpernickel bread	
TURKEY WRAP	14
turkey ham swiss cheese artisan lettuce fries	




DINNER | 5PM-10PM

SOCIAL BURGER	24
angus steak patty gruyère caramelized onions truffle aioli bacon	
PASTELON DE AMARILLO	26
traditional meat casserole sweet plantain mozzarella	
BISTEC A LA CRIOLLA	28
Puerto Rican style tendered beef local creole sauce mofongo	
ARROZ CON POLLO	24
traditional saffron chicken bomba rice pink beans	

BEVERAGES | ALL DAY


COCKTAILS

TROPICAL MIMOSA	13
with your choice of caribbean juices	
BLOODY MARY	14

CONDADO BREAKFAST SANDWICH	18
scrambled eggs smoked turkey ham mozzarella cheese	
LOX AND BAGEL	21
alaskan smoked salmon cream cheese capers red onions	
CHIA YOGURT 	14
fresh berries greek yogurt house-made granola	
FRUIT PLATE  	17
seasonal fruit berries	
CONTINENTAL BREAKFAST	18
seasonal fruit croissant or bagel coffee orange juice	

SIDES

sausage applewood-smoked bacon	7
black forest ham toast roasted potatoes	6
eggs	3

SPINACH AVOCADO 	19
shaved parmesan pine nuts white balsamic vinaigrette	
CHEESE QUESADILLA	14
guacamole pico de gallo sour cream	
CUBANO	19
slow cooked pork deluxe ham pickles swiss cheese mustard mayonnaise	
SOCIAL BURGER	24
angus steak patty gruyère caramelized onions truffle aioli bacon	

BEEF SHORT RIBS	38
parsnip purée root vegetables pommery mustard au jus	
CHICKEN ROAST PALERMO	28
italian sausage stuffed crispy polenta	
FILET MIGNON 6oz 	35
creamy yukon mash marsala demi-glace wild mushroom confit	
LINGUINI ALLE VONGOLE CLASSICA	28
baby clams white wine olive oil garlic chili flakes	

COFFEE

espresso latte cortadito cappuccino	6
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JUICES

orange passion fruit pineapple acerola grapefruit	8
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