



The Social House

@ Restaurant | Bar

FIGHT RULES

*There is no cover to watch the fight.
However, the following applies to any
table still seated after 10 pm:*

**MINIMUM PURCHASE OF \$15 PER PERSON
AUTOMATIC GRATUITY OF 20%
WILL BE ADDED TO ALL CHECKS**

WE APPRECIATE YOUR BUSINESS AND ENJOY THE FIGHT!
Social House Management

Starters

ONION STRINGS 10.50

Fine cut red onions, fried golden brown, served with our house-made Russian dressing

SOCIAL HOUSE MAC & CHEESE 12.50

Our blend of four cheeses, linguica sausage & rotini pasta

CLASSIC BUFFALO WINGS 16.50

Espresso BBQ sauce, buffalo sauce, or jerk sauce

CRAB CAKES 19.50

Lump and Blue Fin crab cakes layered on roasted tomato aioli & topped with citrus slaw

SESAME SEARED TUNA 17.00

Seared Ahi Tuna with mixed greens & Ponzu dressing

SOCIAL HOUSE BEEF SLIDERS 13.00

Lettuce, tomato, red onion & garlic aioli

FRIED PICKLES 10.50

Hand cut and rolled in cornmeal complimented with ranch dressing

TOMATO BRUSCHETTA WITH BASIL PESTO 12.00

Grilled Ciabatta bread with fresh Burrata mozzarella, topped with basil pesto grape tomatoes, balsamic glaze, and olive oil

IRISH PORK NACHOS 12.50

House-cut potato chips topped with ancho pulled pork avocado moose, creme fraiche, pico de gallo and pickled jalapeños

BUFFALO FRIED CALAMARI 15.00

Parmesan breaded steak cut calamari tossed in our buffalo sauce with fried jalapeños

ANGRY SHRIMP 17.00

Jumbo gulf coast shrimp, jalapeños and tomatoes served in our spicy roasted garlic broth

ROASTED GARLIC HUMMUS WITH PITA BREAD 10.50

BUFFALO CHICKEN SLIDERS 13.50

Buffalo chicken topped w/ creamy cole slaw & kosher dill pickle slice

Soup & Greens

BOWL TOMATO BISQUE 7.00

BEEF TENDERLOIN SALAD 18.50

Sonoma greens, applewood smoked bacon, caramelized red onion, bleu cheese crumbles and grape tomatoes with our shallot & sherry dressing

COBB SALAD 15.50

Crisp romaine lettuce, grilled chicken breast, bleu cheese crumbles, applewood smoked bacon, tomato, red onion, cheddar cheese and a hard-boiled egg served with ranch dressing

SEARED AHI TUNA SALAD 21.50

Seared Ahi Tuna, carrots, cucumbers, grape tomatoes, wasabi sunflower seeds & a mango vinaigrette

GRILLED CHICKEN CAESAR SALAD 14.50

Crisp romaine lettuce tossed with parmesan & our house-made croutons served with Caesar dressing

SOCIAL HOUSE SALAD 16.50

Parmesan chicken tenders, baby spinach leaves, Frisee, Texas Hill Country goat cheese, spicy pecans and pickled grapes served with our wild honey dressing

CHICKEN BRÛLÉE SALAD 16.50

Sonoma greens, caramelized Texas Hill Country goat cheese, applewood smoked bacon and candied walnuts served with our orange shallot dressing

ALL OF OUR BURGERS ARE A HOUSE BLEND OF 100% BLACK ANGUS, SHORT RIB & BRISKET

Sandwiches & Burgers

ROASTED TURKEY CLUB 14.50

Roasted turkey, applewood smoked bacon, tomato, lettuce, swiss and mayonnaise on a wheatberry bun

SOCIAL GRILLED CHEESE 14.50

White cheddar, american, and swiss cheese with granny smith apples & prosciutto on sourdough bread with choice of tomato bisque or potato chips

STEAK SANDWICH 18.00

Served open faced with provolone cheese, caramelized onions, poblanos with a roasted garlic aioli

GARLIC & HERB CHICKEN BREAST SANDWICH 14.00

Garlic & herb marinated chicken, served with lettuce, tomato, red onion on a Brioche bun with avocado mayonnaise

CHIPOTLE TURKEY BURGER 15.50

Served with Chipotle aioli, lettuce, tomato, red onion & avocado

Social Pies

MARGHERITA FLATBREAD 13.00

House-made marinara, tomato, basil, fresh burrata mozzarella & parmesan

PEPPERONI FLATBREAD 13.00

House-made marinara, pepperoni, mozzarella & parmesan

PROSCIUTTO PESTO FLATBREAD 13.00

House-made pesto, shaved prosciutto, caramelized onions, mozzarella & parmesan

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

HOUSE SPECIALTIES

Add a cup of soup or side salad for 3.50

PEPPERCORN CENTER-CUT FILET 34.00

8 oz hand-cut Filet Mignon, roasted garlic mashed potatoes, grilled asparagus, and our amazing port wine demi glaze

PRIME RIBEYE 38.00

12 oz hand-cut Prime Ribeye, garlic mashed potatoes, grilled asparagus, mushrooms and shallots served with our mushroom demi glaze

MASCARPONE CHICKEN PASTA 19.00

Sautéed wild mushrooms, shallots, pancetta, roasted garlic & mascarpone cream over penne pasta

BRAISED SHORT RIB PASTA 24.00

Handcut pappardelle pasta, wild mushrooms, cipollini onions in a blackened cream sauce

SLOW ROASTED BLUE MOON BUTTER CHICKEN 19.00

Roasted half chicken, ranch fingerling potatoes and our house-made mustard greens cooked with applewood bacon.

SHORT RIB FRITO PIE 25.50

Guinness braised beef short ribs & roasted garlic mashed potatoes topped with homemade buffalo chili & Frito-crust onion strings

DRY-AGED CHICKEN FRIED STEAK 18.50

21-day aged cutlet served with roasted garlic mashed potatoes, green beans & peppered gravy

GRILLED ATLANTIC SALMON 25.00

Served with a mango bbq sauce & orzo spinach

SHRIMP & GRITS 24.00

Jumbo gulf coast shrimp sautéed in our Tabasco broth and served on a bed of cheesy grits, Cajun cream corn, andouille sausage, applewood smoked bacon and mustard greens.

SOCIAL HOUSE III MEAT MEATLOAF 18.50

Ground bison, beef & pork meatloaf served with roasted garlic mashed potatoes and house-made mustard greens topped with a stewed tomato sauce

FISH & CHIPS 17.00

Atlantic Cod fried golden brown and served with hand cut fries, creamy slaw & malt aioli.

SOCIAL HOUSE CHICKEN FRIED CHICKEN 18.00

Chicken breast fried to golden brown perfection covered in our scratch jalapeño gravy served with roasted garlic mashed potatoes and green beans

SPICY SHRIMP ARRABIATA PASTA 24.00

Texas gulf shrimp & penne pasta tossed in an arrabiata tomato sauce with Giardiniera peppers, & garlic parmesan bread crumbs

SLOW-SMOKED BABY BACK RIBS 20.00 / 28.00

Half or Full rack of perfectly smoked ribs, basted in our house-made BBQ sauce, hand cut fries & a side of creamy slaw

Choice of Mango or Espresso BBQ Sauce

All Sandwiches & Burgers served with Natural Hand-Cut French Fries

Substitute fries for a cup of soup or side salad for 2.50

Add a cup of soup or side salad for 3.50

THE SINK BURGER 15.50

House-ground burger with american, white cheddar & swiss cheese, pulled pork & fried onion strings

BLEU CHEESE BURGER 15.00

House-ground burger with applewood smoked bacon, bleu cheese, lettuce, tomato & red onion

SOCIAL HOUSE BISON BURGER 17.00

Ground bison, caramelized onions, lettuce, tomato and white cheddar topped with an over easy egg

THE CHEESEBURGER 14.50

House-ground burger served with choice of white cheddar, american, swiss, bleu, pepperjack, provolone or feta cheese served with lettuce, tomato & red onion

SMOKY BBQ BURGER 15.50

Our House-ground burger topped with applewood smoked bacon, house-made espresso BBQ sauce & provolone

SOCIAL BRUNCH

SERVED SATURDAY & SUNDAY 10:00 AM TO 4:00 PM

SHORT RIB HASH 16.50

Our famous Guinness braised short ribs, over easy egg, breakfast potatoes, house mustard greens and hollandaise.

STEAK BENEDICT 18.00

Toasted English muffin with a poached egg, 4oz filet and hollandaise sauce served with breakfast potatoes

THE BREAKFAST PUB 12.50

Bacon, white cheddar, over easy eggs and tomatoes served on sourdough toast with a side of breakfast potatoes

HOUSE OMELET 12.00

3 egg omelet - Bacon, white cheddar, mushrooms and green onions served with breakfast potatoes

EGG WHITE OMELET 14.00

Spinach, asparagus, white cheddar and avocado served with fresh fruit

BELGIAN WAFFLE 13.00

Served with bacon or sausage and fresh fruit

CRAB CAKE BENEDICT 18.50

Toasted English muffin with a poached egg, Crab Cake and hollandaise sauce served with breakfast potatoes

AHI TUNA AVOCADO TOAST 16.00

Sushi grade fresh ahi tuna tossed in a rice vinegar ponzu sauce, avocado, toasted sesame seeds on grilled sourdough

PRIME RIBEYE STEAK & EGGS 22.00

Grilled Prime USDA ribeye served with two eggs, breakfast potatoes and toasted sourdough

THE ELVIS WAFFLE 14.50

Caramelized banana waffle served with crisp applewood bacon and warm peanut butter...

The Glory of Graceland

THE ALL-AMERICAN BREAKFAST 13.00

Eggs, bacon or sausage, cheese grits or breakfast potatoes, and toast

CHILAQUILES 13.00

Traditional Mexican dish; ours is served with tortilla chips, pulled pork, egg over medium, peppers, onion, fresh salsa, queso fresco, crème fraiche and avocado mousse

BANANAS FOSTER FRENCH TOAST 14.00

Served with choice of bacon or sausage

BREAKFAST TACOS 12.00

Choice of bacon or pork chorizo tacos with onion, tomatoes, peppers, cilantro and white cheddar served with breakfast potatoes and salsa

SOCIAL HOUSE CHICKEN AND WAFFLES 18.50

Belgian Waffle smothered with tabasco butter and jalapeño gravy topped off with our Chicken Fried Chicken, roasted jalapeños, and maple syrup.

BISCUITS AND GRAVY 13.00

Fresh buttermilk biscuits and black pepper cream gravy served with two eggs and choice of bacon or sausage

BEIGNET JELLY HOLES 9.50

Chocolate, Raspberry or Salted Caramel

BRUNCH COCKTAILS



FROZEN DRINKS 7.00

Ask your server about current flavors!

FROZEN FLIGHT 18.00

Choose any 4 flavors

BLOODY MARY 6.75

MIMOSA CARAFE 12.50

Juices: Orange / Cranberry / Pineapple / Grapefruit

Syrups: Peach / Mango / Strawberry / Raspberry / Passion Fruit

MIMOSA 7.00

MIMOSA FLIGHT 16.00

Choose any 4 flavors

MIMOSA TOWER 60.00



BRUNCH FEATURES

MICHELADA

Mexican lager over ice with our house-made spicy Bloody Mary mix

BREAKFAST SHOT

A shot of Irish whiskey and butterscotch schnapps chased with a shot of orange juice, garnished with candied bacon and a waffle



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Social Desserts



MONT BLANC

Pound cake, vanilla bean ice cream, fresh berries & a white chocolate Bailey's sauce



BANANAS FOSTER

Caramelized bananas, vanilla bean ice cream, house made caramel sauce



SEASONAL CHEESECAKE

Classic NY Cheesecake with a house made topping



CHOCOLATE FUDGE CAKE

6 layer chocolate cake served over chocolate and raspberry sauce

Gluten Free Menu

- ANGRY SHRIMP** **\$17.00**
jumbo gulf coast shrimp / jalapeno / spicy garlic tomato broth
- ROASTED GARLIC HUMMUS & VEGGIES** **\$10.50**
house-made hummus / served with carrots & cucumbers
- SEARED SESAME TUNA** **\$17.00**
sushi grade ahi tuna / sonoma greens / shallot & sherry vinaigrette
- BEEF TENDERLOIN SALAD** **\$18.50**
sonoma greens / applewood smoked bacon / red onion
bleu cheese crumble / grape tomato / shallot & sherry vinaigrette
- CHICKEN BRULEE SALAD** **\$16.50**
sonoma greens / grilled chicken / caramelized Texas Hill Country
goat cheese / applewood smoked bacon / candied walnuts
orange shallot vinaigrette
- CHICKEN CAESAR SALAD** **\$14.50**
crisp romaine lettuce / grilled chicken / Parmesan
Caesar dressing
- COBB SALAD** **\$15.50**
crisp romaine lettuce / grilled chicken / bacon bits / grape tomato
red onion / white cheddar cheese / bleu cheese crumble
hard boiled egg / ranch dressing
- SOCIAL SALAD** **\$16.50**
baby spinach / grilled chicken / Frisee / Texas Hill Country goat
cheese / spicy pecans / pickled grapes / shallot & sherry vinaigrette
- GRILLED ATLANTIC SALMON** **\$25.00**
fresh Atlantic salmon / grilled asparagus / lemon
- PEPPERCORN CENTER-CUT FILET** **\$34.00**
hand cut 8 oz filet mignon / roasted garlic mashed potatoes
grilled asparagus / port wine demi glaze
- PRIME BEEF RIBEYE** **\$38.00**
hand cut 12 oz Prime Ribeye / garlic mashed potatoes
grilled asparagus / mushroom demi glaze
- TEXAS SHRIMP & GRITS** **\$24.00**
jumbo shrimp / Tabasco broth / creamy andouille sausage grits
mustard greens