

SEASONAL COCKTAILS

ALL 10

GRAPEFRUIT BASIL “MOJITO”

DEEP EDDY RUBY RED VODKA,
ST. GERMAIN ELDERFLOWER LIQUEUR,
FRESH GRAPEFRUIT JUICE AND MUDDLED BASIL

BLACKBERRY OLD FASHIONED

WOODFORD RESERVE BOURBON,
BLACKBERRY SIMPLE, ANGOSTURA BITTERS,
GARNISHED WITH A FRESH ORANGE PEEL
AND AMARENA CHERRIES

WINTER BRAMBLE

SEERSUCKER LEMON GIN, LEMON JUICE,
BLACKBERRY CINNAMON SIMPLE, GARNISHED
WITH GRATED CINNAMON AND A LEMON TWIST

CRANBERRY MULE

FLOR DE CANA 7YR RUM, CRANBERRY JUICE,
FRESH LIME JUICE, GINGER BEER,
GARNISHED WITH FROZEN CRANBERRIES

TEXAS 75

DEEP EDDY LEMON VODKA,
ST. GERMAIN ELDERFLOWER LIQUEUR,
TOPPED WITH PROSECCO

NITRO ON THE ROCKS

LEFT HAND NITRO MILK STOUT, KAHLUA,
CREME DE CACAO, CREAM

CHILLED MULLED VINO

OUR PAESANOS CABERNET SAUVIGNON REDUCED DOWN
WITH HOLIDAY SPICES SERVED CHILLED ON THE ROCKS,
GARNISHED WITH FRESH FRUIT AND CINNAMON STICK

CHEF CLARK’S BLACK & BLUE BLOODY MARY

GREY GOOSE VODKA,
CHEF CLARK’S BLACK & BLUE BLOODY MARY MIX,
EVERYTHING BUT THE BAGEL SESAME SEASONING

PINEAPPLE CHIPOTLE MARGARITA

PINEAPPLE CHIPOLTE INFUSION WITH CASA NOBLE
CRYSTAL, ORGANIC AGAVE NECTAR,
GRAND MARNIER, FRESH LIME JUICE,
GARNISHED WITH A CHILI SALT RIM
AND A DEHYDRATED PINEAPPLE

SPECIALTY MARTINIS

ALL 12

SA STYLE JALAPEÑO MARTINI

DULCE VIDA PINEAPPLE JALAPENO TEQUILA,
COINTREAU, FRESH LIME JUICE, ORGANIC AGAVE NECTAR,
MUDDLED JALAPENO, GARNISHED WITH A CHILI SALT RIM

WARM & COZY

HEAVENS DOOR BOURBON, BROWN SUGAR SIMPLE,
FRESH LEMON JUICE, ANGOSTURA BITTERS, GARNISHED
WITH A LEMON TWIST AND MULLED WINE ICE CUBE

CUCUMBER~MINT MARTINI

KETEL ONE CUCUMBER & MINT VODKA,
MUDDLED CUCUMBERS,
MINT SIMPLE AND FRESH LIME JUICE

PRETTY IN PINK MARTINI

STOLI VANIL VODKA, BLUEBERRY VANILLA SIMPLE,
AND FRESH LEMON JUICE

APRICOT MANHATTAN

AMADOR WHISKEY, APRICOT JAM,
AMARO MELETTI LIQUOR, ANGOSTURA BITTERS,
GARNISHED WITH A DRIED APRICOT

LAVENDER LEMONDROP MARTINI

STOLI VANIL VODKA, LAVENDER SIMPLE,
AND FRESH LEMON JUICE

GRAPEFRUIT ROSE MARTINI

KETEL ONE GRAPEFRUIT AND ROSE VODKA,
DOMINE DE CANTON, FRESH LIME JUICE, GARNISHED
WITH FROZEN CRANBERRIES AND ROSEMARY SPRIG

BLOOD ORANGE MARTINI

CINCO VODKA, GRAND MARNEIR, FRESH LIME JUICE,
BLOOD ORANGE PUREE, GARNISHED WITH A
DEHYDRATED ORANGE

R&R OLD FASHIONED

STOLEN ROCK & RYE WHISKEY, FEE BROTHERS WHISKEY
BARREL-AGED BITTERS, ORANGE PEEL AND
AMARENA CHERRY

WINES BY THE GLASS

WHITE WINE

**SANTA MARGHERITA
PINOT GRIGIO –**
ALTO ADIGE, ITALY
13 GLASS/50 BOTTLE

**JACKSON ESTATE
CHARDONNAY –**
SONOMA, CALIFORNIA
12 GLASS/46 BOTTLE

**DOMAINE DE BERNIER
CHARDONNAY –**
LOIRE VALLEY, FR
9 GLASS/32 BOTTLE

PRISMA ROSÉ
NAPA VALLEY, CA
11 GLASS/42 BOTTLE

**KIM CRAWFORD
SAUVIGNON BLANC –**
NEW ZEALAND
9.50 GLASS/36 BOTTLE

SPARKLING WINE

MOET & CHANDON IMPERIAL BRUT “MINI”
24 BOTTLE

LA MARCA PROSECCO
VENETO, ITALY
9.50 GLASS/36 BOTTLE

RED WINE

CARMEL ROAD PINOT NOIR
– MONTEREY, CALIFORNIA
12 GLASS/46 BOTTLE

**DUCKHORN “DECOY”
MERLOT – SONOMA, CA**
12 GLASS/46 BOTTLE

**CAYMUS CONUNDRUM
RED BLEND – CA**
13 GLASS/58 BOTTLE

DONA PAULA MALBEC –
MENDOZA, ARGENTINA
9 GLASS/34 BOTTLE

FRANCISCAN CABERNET SAUVIGNON –
CALIFORNIA – 14 GLASS/54 BOTTLE
JOEL GOTT CABERNET SAUVIGNON –
CALIFORNIA – 9.5 GLASS/36 BOTTLE
COLLUSION BORDEAUX BLEND –
COLOMBIA VALLEY, WA – 13 GLASS/50 BOTTLE

HOUSE WINE

8 GLASS
**CHARDONNAY, PINOT GRIGIO, RIESLING,
WHITE ZINFANDEL, CABERNET SAUVIGNON
CHIANTI, MERLOT, PINOT NOIR, MOSCATO**

FROZEN DRINKS

8 GLASS
PEACH BELLINI, MARGARITA, LEMONADE, IRISH COFFEE

BEER

DRAFT BEER 5
DOS EQUIS LAGER
DEVILS BACKBONE IPA
PERONI
SAMUAL ADAMS

IMPORTED BEER 5
CORONA
STELLA ARTOIS

DOMESTIC BEER 4
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
SHINER BOCK
KARBACH HOPADILLO IPA
SIERRA NEVADA IPA
O’DOUL’S
AUSTIN EASTCIDERS
ORIGINAL
LEFT HAND NITRO
MILK STOUT



THE SOCIAL[®]

Our Signature Happy Hour

HAPPY HOUR

11 AM-7 PM TUESDAY-SATURDAY
ALL DAY SUNDAY AND MONDAY

WINE BOTTLE SPECIALS

RUFFINO PINOT GRIGIO	24
NAPA CELLARS SAUVIGNON BLANC	24
DOMAINE DE BERNIER CHARDONNAY	24
LAMARCA PROSECCO	25
SEA GLASS PINOT NOIR	24
PAESANOS CABERNET SAUVIGNON	28
GREENWING CABERNET BY DUCKHORN	50
TENUTA DI ARCENO CHIANTI CLASSICO	28
PETITE PETIT RED BLEND	32
PRISMA ROSE OF PINOT NOIR	28

BEER & WINE SPECIALS

DOMESTIC BOTTLED BEER	3
DRAFT BEER	4
HOUSE WINE GLASSES	5
MIMOSA	6
SANGRIA	6
ROSSO OR BIANCO	

COCKTAIL SPECIALS

WELL MIXED DRINKS	5
FROZEN PEACH BELLINI	5
FROZEN LEMONADE	5
FROZEN IRISH COFFEE	5
HOUSE MARGARITAS (FROZEN OR ROCKS)	5
FLAVORS: ITALIAN, STRAWBERRY, PRICKLY PEAR, MANGO, RASPBERRY	
HOUSE BLOODY MARY	6
HOUSE MARTINI	6
STRAIGHT UP, DIRTY, LEMONDROP AND COSMOPOLITAN	

Happy hour specials not available on holidays.



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Our Signature Happy Hour

SOCIAL HOUR

11 AM-7 PM TUESDAY-SATURDAY
ALL DAY SUNDAY AND MONDAY

ANTIPASTO

WARM OLIVES, PEPPERS & GRISSINI 6⁹⁵
SHISHITOS, AIOLI & PEPPERONI CHIPS 6⁹⁵
HOT DATES, PANCETTA,
GOAT CHEESE & MARCONA 7⁹⁵
MEATS, CHEESE, MUSTARD & PICKLES PLATE
(FOR 2) 17⁹⁵

APPETIZER SPECIALS

GIANT CALAMARI WITH
SWEET AND SOUR CHILE SAUCE 9
CRISPY EGGPLANT STACK WITH PESTO
GOAT CHEESE, TOMATO SAUCE AND MOZZARELLA 9
CRISPY OYSTERS WITH GREEN APPLE REMOULADE 9
CEVICHE WITH 4 CITRUS JUICES,
AVOCADO AND EVOO 9
ANGUS SIRLOIN CARPACCIO
WITH SHAVED PARMESAN CHEESE
AND PICKLED SHIITAKE SALAD 9
BRUSCHETTA WITH MOZZARELLA,
TOMATOES AND BASIL 9
BLACK & BLUE MUSSELS
WITH SOURDOUGH TOAST 9
TRUFFLE POTATO CHIPS WITH GORGONZOLA
CRUMBLES AND FONDUE 9
PEPPERONI OR CHEESE PIZZA 13

No modifications.

*Social hour specials not available on holidays.
All appetizers must be ordered/consumed in bar or lounge areas only.
Please drink responsibly.*

THE COMPLEMENTS

ALL 7⁹⁵

CAPPUCCINO PIE
LIMONCELLO CHEESECAKE
AMARETTO CRÈME BRÛLÉE
TOFFEE BANANA BREAD PUDDING
DOUBLE CHOCOLATE CAKE
GODIVA WHITE CHOCOLATE TIRAMISU
COCONUT RUM TRES LECHES
WARM APPLE TORTE

ALL 3⁹⁵

FRUIT SORBET
VANILLA BEAN ICE CREAM
CINNAMON ICE CREAM

ILLY® COFFEES

ALL 3⁹⁵

**CAPPUCCINO, ESPRESSO, LATTE,
MACCHIATO, AMERICANO**

AFTER DINNER DRINKS

ALL 12

PAESANOS COFFEE
DISARONNO AMARETTO LIQUEUR,
KAHLUA COFFEE LIQUEUR,
BAILEYS IRISH CREAM,
FRANGELICO HAZELNUT LIQUEUR
AND TOPPED WITH COFFEE

CARAJILLO

CUARENTA Y TRES (LIQUOR 43) AND ESPRESSO
SERVED HOT OR ON THE ROCKS

SALTED CARMEL MARTINI

SCREWBALL PEANUT BUTTER WHISKEY,
GODIVA DARK CHOCOLATE LIQUEUR,
GARNISHED WITH A CARMEL SALTED RIM