

let's share

FAN

EVERYTHING HUMMUS seasoned hummus, garden fresh veggies tossed in oregano vinaigrette, naan	8
CHICKEN BROCHETTES chicken and artichoke heart wrapped with bacon served with dipping sauces	16
MEAT & CHEESE BOARD chef's selection of meats and cheeses, whole grain mustard, house pickles, served with sourdough toast	20
CREAMY BURRATA BOARD <i>Burrata Board</i> - drizzled with blueberry compote, side of candied pecans, fresh fruit and toast <i>Burrata Caprese</i> , topped with pesto, balsamic, cherry tomatoes, served with sourdough toast	12
SMOKED SALMON BOARD honey smoked salmon, creole mustard, labneh, six-minute egg, house pickles, sourdough toast	16
KING SALMON CAKES panko crusted salmon cakes, roasted red pepper rouille, pickled veggies	16
BRUSSELS SPROUTS cremini mushrooms, thick cut bacon served in a cast iron skillet with balsamic reduction	9
BACON & EGGS house-made deviled eggs served with bacon Make it "millionaire" style for \$1	10
FRITTS & GRAVY crispy frites, fried cheddar cheese curds, brown gravy, green onions. Add bacon \$3	9
CHILLED PESTO SHRIMP Jumbo chilled shrimp tossed in pesto and served over ice	20



SAUTÉED ASPARAGUS	5
CREAMY GARLIC BUCATINI	6
FRITES	5
SAUTÉED MUSHROOMS	5
CREAMY PARMESAN RISOTTO	6
MAC & CHEESE	5/10
GREEN BEANS	5
SAUTEED SPINACH	5
LENTIL SOUP	5/8
beluga lentil, sweet potato, thyme, served with soughdough toast	
SOCIAL SIDE SALAD	5/8
leaf lettuce, cucumber, red onion, tomato, avocado, oregano vinaigrette	

Dinner simple done well

it's all mine

BAKED EGGS poached eggs, lamb meatballs, plum tomato sauce, all baked and served in a cast iron skillet topped with feta cheese, served with flat bread	18
B.E.L.T. bacon, over medium egg, heirloom tomato, leaf lettuce, deviled egg mayo, on toasted sourdough, served with frites	13
SHRIMP LOUIE SALAD poached shrimp, hard-boiled egg, red onion, avocado on greens, tossed in louie dressing	18
SOCIAL DINNER SALADSHRIMPleaf lettuce, cucumber, red onion, tomato, avocado, oregano vinaigretteCHICKENSTEAK	14
COUNTRY FRIED STEAK choice black angus steak, served with creamy mashed potatoes, topped with our brown gravy and green onions	18
LAMB KEFTA house-made lamb meatballs, dill yogurt, served with basmati rice and naan	14
GARLIC SHRIMP sautéed in a citrus-garlic sauce, served over brussels, crimini mushrooms, bacon and red bell peppers	24
TIKKA MASALA VEGGIE tomato curry sauce, flatbread & basmati rice BOTH BOTH	22
SHORT RIB RISOTTO braised boneless short rib served over our creamy parmesan risotto, topped with red wine demi glaze, with a side of grilled asparagus	30
PAN SEARED SEA SCALLOPS Served over Della Terra Bucatini pasta, tossed in a creamy garlic sauce with baby sweet peas topped with shaved Parmigiano-Reggiano	ИКТ
STEAK FRITES 9oz flat iron, served with sautéed spinach, red wine reduction, horseradish cream and frites	26
ATLANTIC SALMON our salmon is served either simply seasoned or drizzled with teriyaki, served with basmati rice, and sautéed asparagus	30
MEATLOAF 2 slices of classic comfort food with creamy mashed potatoes & green beans	17
CHICKEN PROVENÇAL slow cooked chicken breast accompanied by olives, tomato, and garlic served over Bucatini pasta	28

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness 20% gratuity may be added to parties of 6 or more



Bar the fun side of the menu

beer

MODELO ESPECIAL	5
PRAIRIE SLUSH	6
ROUGHTAIL E.R.W.O	6
MILLER LIGHT	4
GUINNESS	5
REVOLVER BLOOD & HONEY	6
LEINENKUGEL SUMMER SHANTY	5
AUSTIN EAST (ROTATOR)	4
COORS	4
LAGUNITAS IPA	5
SHINER STRAWBERRY BLONDE	6
TRULY	6

social cocktails

SWEET AND SALTY PALOMA reposado tequila, honey syrup, lime juice, club soda, grapefruit juice, salted rim	9
CLUB SOCIAL vodka, elderflower liqueur, fresh lemon & lime, soda, salted rim	9
SPECTRE MARTINI new amsterdam gin, tito's hand-made vodka, bertos blanco vermouth	10
ARRESTED MARGARITA Reposado Tequila, patron citronage, shaken & served over ice	11
CLASSIC DAIQUIRI aged rum, lime juice, simple syurp	9
RANCH WATER Reposado Tequila, topo chico, squeeze of lime	10
OLD FASHIONED	10
bourbon, simple syrup, angostura bitters, orange bitters	
BLUEBERRY SMASH makers mark bourbon, housemade blueberry syrup, lemon, mint	10
CHERRY BLOSSOM Tito's, Luxardo, fresh juice & soda	10

bubbles

CAFÉ DE PARIS Brut Sparkling, <i>France</i>	8/32
SCARPETTA Prosecco, <i>Italy</i>	9/36
J. DE VILLEBOIS Crémant de Loire Brut, <i>France</i>	48
RAVENTOS BLANC 'de Nit' Brut Rosé, <i>Spain</i>	65
wine - whites & rosés	
KATE ARNOLD Riesling, <i>Columbia Valley</i>	8/32
THE PINOT PROJECT Pinot Grigio, <i>Italy</i>	8/32
ANGELINE	8/32

Sauvignon Blanc, Sonoma County AVERAEN	12/48
Chardonnay, Willamette Valley	12, 10
BODINI Rosé of Malbec, Mendoza	8/32
POQUITO 375 ML Moscato, Spain	8/16

wine - reds

VALRAVN Pinot Noir, <i>Sonoma County</i>	12/48
KEN WRIGHT CELLARS Pinot Noir, <i>Willamette Valley</i>	60
MELEA TINTO Tempranillo, <i>Spain</i>	8/32
AREYNA Malbec, <i>Mendoza</i>	9/36
SEAN MINOR Cabernet Sauvignon, <i>Paso Robles</i>	8/32
MARTIN RAY Cabernet Sauvignon, <i>Napa Valley</i>	12/48
FORTUNE 1621 Cabernet Sauvignon, <i>Napa Valley</i>	63
GRAMERCY CELLARS Cabernet Sauvignon, Columbia Valley	8/32

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