



Lunch Menu

Lunch served 11:00 AM - 4:00 PM

1730 Alpine Blvd Ste 117

Alpine, Ca 91901

619-722-1700

From the Garden

Cranberry, Balsamic and Feta \$9

Mixed greens, candied pecans, dried tart cranberries, cucumber, mint, balsamic dressing

Iceberg Wedge \$9

(Citrus Ranch) Cheddar, crumbled bacon, crispy shallots, balsamic glaze, citrus buttermilk ranch

(Blue) Blue cheese crumbles, red onion, bacon, balsamic glaze, blue cheese dressing

Blazin Cajun \$9

Hearts of romaine, stewed black beans, grilled squash and zucchini, red onion, cilantro lime vinaigrette

Soup of the Day Cup \$3 Bowl \$6

Ask your server for the daily selection

Small Bites

Pub Pretzel Bites & Dip \$9

Baked pretzel, buttered and salted, roasted pepper beer cheese, chronic ale mustard

Firecracker Calamri \$13

Breaded calamari steak, apple brussel slaw, green onion, served with firecracker sauce

Pork Belly Sliders \$12

Brioche bun, house BBQ, apple brussel slaw, crispy shallots

Balsamic Pomegranate Brussel Sprouts \$11

Crispy brussels, cranberries, pork belly, toasted almonds, feta cheese

Buffalo Cauliflower \$10

Beer battered cauliflower, fried to golden brown, tossed in our whiskey buffalo sauce, served with blue cheese dressing, shaved carrots and celery

BBQ Pork Riblets \$14

Baby back ribs slow baked in our chef's cajun seasoning, finished on the grill with our house BBQ sauce, choose between regular or extra spicy

Social Sliders \$11

Three Mini Sliders with brioche bun, cheddar cheese, burger sauce, lettuce, tomato and onion

Kids Menu

All kids meals come with a choice of fries, slaw, or salad and a kids drink. Sub fruit for side for (\$2)

Chicken Tenders \$7

Beef Sliders \$7

Mac and Cheese \$7

Grilled Cheese \$6

LUNCH ENTRESS

Cauliflower Steak \$18

Pan seared cauliflower wedge, roasted peppers, black bean cake, roasted carrots, parsley cream

Pork Belly Mac and Cheese \$16

House cured pork belly, roasted bell and poblano pepper, beer cheese, topped with seasoned breadcrumbs and cheddar cheese (can be made vegetarian, substitute cauliflower for pork belly)

Fish and Chips \$17

Wild caught Pacific cod, beer battered with fresh dill, apple brussel slaw, tossed in our citrus buttermilk dressing, jalapeno tartar sauce, served with house fries

New York Strip \$24

12 oz chargrilled prime New York steak, chef seasoned house fries , garlic sauteed chef seasonal vegetables , served with a red wine demi reduction

Pan Seared Scottish Salmon \$22

8oz peppercorn brined Salmon, smashed rosemary and garlic potatoes, balsamic brussels with almonds and feta, pomergrante reduction served with a grilled lemon

SANDWICHES

Comes with your choice of house fries, house salad, apple brussel slaw, or a bowl of soup- ask server for soup selection

Kickin Chicken Sando \$15

Brioche bun, marinated chicken breast, provolone cheese, lettuce, tomato, crispy shallots, firecracker sauce

Pot Roast Patty Melt \$17

Slow simmered short rib, sourdough bread, with horseradish cream, roasted peppers, provolone cheese, served with pan au jus dip

The Social Burger \$15

100% Angus Beef, half- pound patty, brioche bun, chef's burger sauce, bacon, cheddar, lettuce, tomato, and beer battered onion ring, served with a pickle

BBQ Shrimp Po Boy \$17

French Roll, BBQ glazed tiger shrimp, apple brussel slaw tossed in citrus buttermilk, pickled onions and jalapenos and fresh cilantro

The Social Club \$14

Honey roasted turkey, toasted sourdough, chili and brown sugar glazed bacon, garlic aioli, lettuce, tomato, avocado

* choose from toasted sourdough or a french roll

Triple Grilled Cheese \$13

Toasted sourdough, sharp cheddar, swiss and provolone cheese

Sides

Chef seasoned house fries

Chef seasonal vegetables \$5

Mac and Cheese with peppers \$6

Beer battered onion rings served with firecracker sauce \$5

Cup of Fruit \$6

House Salad with your choice of dressing \$5 (add cheese for \$1)

* dressings: ranch, citrus buttermilk, blue cheese, balsamic, lemon vinaigrette

Desserts

Pineapple Bread Pudding \$8

Rum carmel sauce, fresh berries, whipped cream (add a scoop of ice cream \$2)

Two Scoops of Ice Cream \$5

Ask your server for ice cream flavors

Steak, Sandwich, and Salad Add- Ons

Blue cheese crumble \$2

Feta \$2

Wild mushroom butter \$2

Pork belly \$3

Grilled jalapenos \$2

Grilled onion \$1

Avocado \$2

Fried egg \$3

Blackened shrimp \$4

Grilled zuchini \$2

DINNER MENU



Dinner Served from 4:00 PM- 8:00 PM

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From the Garden

Cranberry, Balsamic and Feta \$9

Mixed greens, candied pecans, dried tart cranberries, cucumber, mint, balsamic dressing

Iceberg Wedge \$9

(Citrus Ranch) Cheddar, crumbled bacon, crispy shallots, balsamic glaze, citrus buttermilk ranch

(Blue) Blue cheese crumbles, red onion, bacon, balsamic glaze, blue cheese dressing

Blazin Cajun \$9

Hearts of romaine, stewed black beans, grilled squash and zucchini, red onion, cilantro lime vinaigrette

Soup of the Day Cup \$3 Bowl \$6

Ask your server for the daily selection

Small Bites

Pub Pretzel & Dip \$9

Grilled pretzel, buttered and salted, roasted pepper beer cheese, chronic ale mustard

Firecracker Calamri \$13

Breaded calamari steak, apple brussel slaw, green onion, served with firecracker sauce

Pork Belly Sliders \$12

Brioche bun, house BBQ, apple brussel slaw, crispy shallots

Crab Fritters \$15

Fire roasted corn, drawn butter, Tabasco, cilantro, chef's sauce, lemon wedge

Balsamic Pomegranate Brussel Sprouts \$11

Crispy brussels, cranberries, pork belly, toasted almonds, feta cheese

Buffalo Cauliflower \$10

Beer battered cauliflower, fried to golden brown, tossed in our whiskey buffalo sauce, served with blue cheese dressing, shaved carrots and celery

BBQ Pork Riblets \$14

Baby back ribs slow baked in our chef's cajun seasoning, finished on the grill with our house BBQ sauce

Social Platter \$20

BBQ riblets, firecracker calamari, crab fritters, your choice of pork belly sliders or social sliders, served with a assortment of sauces

Vegetarian Platter \$15

Beer battered onion rings, buffalo cauliflower, pomegranate brussel sprouts, pretzel bites and served with assortment of sauces

Entrees

Cauliflower Steak \$18

Pan seared cauliflower wedge, roasted peppers, black bean cake, roasted carrots, parsley cream

Kick'n Chicken \$20

Roasted rosemary and garlic potatoes, sauteed broccoli with red onion and cherry tomatoes, parsley cream

Pork Belly Mac and Cheese \$16

House cured pork belly, roasted bell and poblano pepper, beer cheese, topped with seasoned breadcrumbs and cheddar cheese (can be made vegetarian, substitute cauliflower for pork belly)

Fish and Chips \$17

Wild caught Pacific cod, beer battered with fresh dill, apple brussel slaw, tossed in our citrus buttermilk dressing, jalapeno tartar sauce, served with house fries

The Social Burger \$15

100% Angus Beef, half- pound patty, brioche bun, chef's burger sauce, bacon, cheddar, lettuce, tomato, and beer battered onion ring, served with house fried and a pickle

Slow Roasted Short Rib Pot Roast \$22

Slow braised short rib, roasted rosemary and garlic potatoes, sauteed green beans with pecans , served with pan au jus

Pan Seared Scottish Salmon \$22

8oz peppercorn brined Salmon, smashed rosemary and garlic potatoes, balsamic brussels with almonds and feta, pomegranate reduction, served with a grilled lemon

Chef's Hand Carved Steaks

Comes with buttered baked potato(add the works for \$2.00), garlic sauteed green beans with pecans, and red wine demi reduction

13 oz marbled Ribeye \$26 12 oz Prime New york \$24

Steak, Burger and Salad Add- Ons

Blue cheese crumble \$2

Feta \$2

Wild mushroom butter \$2

Pork belly \$3

Grilled jalapenos \$2

Grilled onion \$1

Avocado \$2

Fried egg \$3

Blackened shrimp \$4

Grilled zucchini \$2

Sides

Pan Roasted broccoli with cheddar sauce \$5

Chef seasonal vegetables \$5

Creamed corn with pork \$6

Mac and Cheese with peppers \$6

Beer battered onion rings served with firecracker sauce \$5

Rosemary and garlic roasted marble potatoes \$5

Cup of Fruit \$6

House Salad with your choice of dressing \$5 (add cheese for \$1)

* dressings: ranch, citrus buttermilk, blue cheese, balsamic, lemon vinaigrette

Desserts

Pineapple Bread Pudding \$8

Rum carmel sauce, fresh berries, whipped cream (add a scoop of ice cream \$2)

Smore's Cheesecake \$6

Velvety cheesecake with toasted marshmallows, graham cracker crust, chocolate ganache

Triple Chocolate Oreo Cheesecake \$7

Rich chocolate cheesecake, oreo crumb crust, smooth ganache, topped with oreo cookie pieces

Two Scoops of Ice Cream \$5

Ask your server for ice cream flavors

Kids Menu

Chicken Tenders \$7

Beef Sliders \$8

Mac and Cheese \$7

Grilled Cheese \$6

Kids Steak \$13

All kids meals come with a choice of fries, slaw, or salad and a kids drink. Plus a scoop of ice cream for dessert. Sub fruit for side for (\$2)

