

WESTSIDE SOCIAL

AMERICAN TAVERN

SANDWICHES

ALL SANDWICHES SERVED WITH KETTLE CHIPS AND A PICKLE.

ADD - ONION RINGS 3
FRENCH FRIES 2 | SOCIAL FRIES 3

MONTE CRISTO 10

beer battered brioche, ham, turkey, american and swiss, powdered sugar, cherry jam

GRILLED CHICKEN CLUB 10

grilled chicken breast, smoked provolone, honey mustard dressing, bacon, lettuce, tomato, onion, sesame brioche

PATTY MELT 11

house burger patties, texas toast, american cheese, caramelized onion, sautéed mushrooms, thousand island dressing

SOCIAL GRILLED CHEESE 12

texas toast, house cheese blend, ham, fried egg, tomato goat cheese soup

CLASSIC GRILLED CHEESE 8

seasoned ribeye, caramelized onions and peppers, housemade cheese sauce, onion straws, hoagie bun

CHICKEN SALAD SANDWICH 9

roasted chicken, grapes, shaved fennel, celery, apples, poppy seeds, croissant available as a wrap

SMOKED TURKEY CLUB 10

smoked michigan citrus brined turkey, smoked gouda, bacon, avocado, lettuce, tomato, roasted garlic aioli, michigan sourdough

ITALIAN BOMBER 11

mortadella, salami, soppressata, provolone, lettuce, tomato, red onion, italian vinaigrette, french bread

GREENS & SOUP

SOUTHWEST COBB 10

chopped romaine, pico de gallo, black bean corn salsa, gorgonzola, avocado, bacon, hard boiled egg, chipotle ranch (GF)

WARM SPINACH 10

warm spinach, havarti, portobello mushroom, roasted tomatoes, bacon dijon vinaigrette, haystack onions, toasted french bread

SOCIAL HARVEST 10

candied pecans, spring mix, avocado, roasted butternut squash, strawberries, granny smith apples, apple cider vinaigrette, gorgonzola (GF)

CAESAR 9

romaine, garlic croutons, parmesan, tossed with caesar dressing

HOUSE 8

spring mix, heirloom cherry tomatoes, red onion, croutons, cucumber, egg, choice of dressing

ADD - CHICKEN 4 | SHRIMP 5
SALMON 7

TOMATO GOAT CHEESE

CUP 3 | BOWL 5

SOUP OF THE DAY

CUP 3 | BOWL 5

SHAREABLES

SOCIAL FRIES 5

thick cut french fries, garlic butter, fresh dill, parmesan, chipotle ranch

BEER CHEESE DIP 8

founders all day ipa, five cheese blend, corn tortilla chips, fried brioche stick

SALMON CAKES 12

sockeye salmon, mustard cream sauce, roasted butternut squash, caramelized onions, chives

SPINACH & ARTICHOKE DIP 10

baby spinach, artichoke hearts, cream cheese, provolone cheese, romano cheese, served with brioche and tortilla chips

WESTSIDE NACHOS 10

fresh tortilla chips, braised short rib, house pickled jalapeños, avocado crema, red cabbage, pico de gallo, ancho chipotle queso

SWEDISH MEATBALLS 10

housemade meatballs, wild mushroom cream sauce, mashed potatoes

BALSAMIC BRUSSELS 9

roasted brussels, lightly smoked bacon, parmesan, balsamic reduction (GF)

WINGS 10

crispy jumbo wings served with the following flavors: asian bbq, honey bbq, buffalo, nashville hot, or seasoned dry rub served with blue cheese dressing or buttermilk ranch

TAVERN BURGERS

ALL BURGERS ARE TWO 4oz
SOBIE MEATS SPECIAL BLEND PATTIES
SERVED WITH KETTLE CHIPS AND A PICKLE.

ADD - ONION RINGS 3
FRENCH FRIES 2 | SOCIAL FRIES 3

ALL AMERICAN BURGER 9.5

american cheese, lettuce, tomato, onion

OLIVE BURGER 10

pimento cheese, green olives, lettuce

SOCIAL BURGER 12

fried egg, bacon, beer cheese, onion straws

MICHIGAN TURKEY BURGER 11

house turkey blend, avocado, grapefruit, bacon, havarti

STEAKHOUSE BURGER 12

sautéed portabella mushrooms, caramelized onions, smoked provolone, truffle butter, roasted garlic aioli

MAC DADDY BURGER 12

mac & cheese, bacon, honey bbq sauce, onion straws

VEGGIE BURGER 11

housemade barley, corn & black bean patty, tomato, avocado, lettuce, garlic aioli

MAINS

ADD - SIDE SALAD 2 | SIDE CAESAR 2

SIDE ADD-ONS 3

garlic mashed redskins, potatoes au gratin, french fries, social fries, roasted carrots, vegetable medley, green beans, brussels

STEAK & MASH 18

8oz michigan raised top sirloin, mashed potatoes, vegetable medley (GF)

RIBEYE 26

14oz hand cut natural choice beef, potatoes au gratin, roasted brussels sprouts, gorgonzola, blueberry malbec demi glaze

OSSO BUCCO 19

devries farms braised pork shank, garlic mashed potatoes, roasted carrots (GF)

SMOKED MEATLOAF 16

house smoked meatloaf, honey barbecue, haystack onions, garlic mashed potatoes, green beans

BEEF STROGANOFF 15

egg noodles, wild mushroom cream sauce, choice sirloin

WET BURRITO 13

braised short rib, spanish rice, refried beans, ancho chipotle chile sauce, queso fresco, pico de gallo

CHICKEN & WAFFLES 14

ten spice fried chicken tenders served over brown sugar waffles, finished with ancho maple syrup and alabama white sauce

CHICKEN & DUMPLINGS 15

roasted chicken thighs, rich velouté cream sauce, handmade dumplings, wild mushrooms, roasted red peppers, chives, roasted carrots

WHITEFISH 17

pecan crusted whitefish, mashed potatoes, green beans, mustard cream sauce (GF)

MAHI MAHI TACOS 13

corn tortilla, seared mahi mahi, crispy broccoli slaw, black bean corn salsa, roasted garlic avocado aioli served with seasoned tortilla chips, fresh guacamole and spicy fresh salsa

SKILLET MACS

SOUTHERN MAC 12

chorizo, bell peppers, jalapenos, spiced bread crumbs

CHEESIEST MAC 10

classic mac with house five cheese sauce and toasted bread crumbs

LOBSTER MAC 16

lump lobster, house five cheese sauce, roasted red peppers, chives, toasted bread crumbs

ADD - CHICKEN 4 | BACON 2
CHORIZO 3 | ROASTED VEGETABLES 3



{signature}
COCKTAILS

JOEY D'S MULE 7
 tito's vodka, cucumber vodka,
 fresh lime, ginger beer

JENNY D'S PEAR MARTINI 9
 pear vodka, pear puree, apple juice

OLD CUBAN 9
 plantation original dark rum,
 mint, lime, bitters, brut cava

WESTSIDE CONNECTION 8
 tito's vodka,
 mcclure's bloody mary mix,
 all the fixings with a sidecar

MAI TAI 8
 plantation pineapple rum,
 plantation original dark rum,
 triple sec, lime juice, orgeat

HAZY OLD FASHIONED 9
 maker's mark, siciliano's wheat extract,
 bitters, bordeaux cherry

RED SANGRIA
GLASS 6 / CARAFE 18
 red wine, brandy, fresh lime juice,
 blackberry syrup, lime soda

WHITE SANGRIA
GLASS 6 / CARAFE 18
 white wine, peach schnapps,
 mango syrup, lime soda

WINE

WHITE

CK Mondavi Chardonnay *California* 6/23
 Seven Falls Cellars Chardonnay 8.5/32
Wahluke Slope, Washington
 Echverria Reserva Unwooded Chardonnay 8.5/32
Curico Valley, Chile
 Folonari Pinot Grigio *Venitio, Italy* 7/28
 Soliel Sauvignon Blanc *Marlborough, New Zealand* 8/30
 Piquitos Moscato *Valencia, Spain* 8/30
 Bex Riesling *Mosel, Germany* 6/23
 2 Copas Macabeo *La Mancha, Spain* 7/28

RED

Sycamore Lane Cabernet *California* 6/23
 Powers Cabernet *Columbia Valley, Washington* 8/30
 Tunnel of Elms Merlot *California* 6/23
 10 Span Pinot Noir *Central Coast, California* 7/28
 Rabbit Ridge Allure de Robles 8/30
Grenache, Syrah, Mouvedre Blend
Paso Robles, California
 Dissuasion 8.5/32
Cabernet, Syrah, Merlot Blend
Central Valley, Chile
 Melini Chianti Borghi D'Elsa *Chianti, Italy* 8/32

DESSERT

SEA SALT CARAMEL COOKIE 6
 served in a hot skillet
 with vanilla bean ice cream

SOCIAL BROWNIE 7
 house made brownies, white chocolate chips,
 chocolate chips, chocolate syrup,
 caramel syrup, vanilla bean ice cream

CHEF'S CHOICE KEY LIME PIE 6
 ask your server,
 pie changes weekly

CHEESECAKE 5
 ask your server,
 cheesecake changes weekly

{bottled beverages}

Blue Moon
 Corona
 Corona Light
 Smirnoff Ice

Budweiser
 Bud Light
 Miller Lite
 Coors Light

Sam Adams
 Labatt Blue
 Michelob Ultra
 Angry Orchard

Modelo Especial
 Heineken
 Stella Artois

{canned beverages}

Guinness
 Pabst Blue Ribbon
 Miller High Life

White Claw Hard Seltzer
 Old Style

Hamms
 Coors Banquet
 Strohs

{n/a beverages}

Schmohz 120
 O'Doul's Amber

Red Bull
 Red Bull Sugar Free

Brix Root Beer
 San Pellegrino