

WESTSIDE SOCIAL

— AMERICAN TAVERN —

LUNCH MENU

11am - 4pm

SHAREABLES

SOCIAL FRIES 6

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

SPINACH & ARTICHOKE DIP 10

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

WINGS 11

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

WESTSIDE NACHOS 12

fresh tortilla chips, choice of braised short rib or smoked pulled chicken, house pickled jalapeños, avocado crema, red cabbage, pico de gallo, queso fresco, ancho chipotle queso

GREENS & SOUP

SOCIAL CAPRESE 11 / 6

spring mix and arugula, heirloom cherry tomatoes, smoked olive oil marinated fresh mozzarella, red onions, candied pecans, fresh blueberries, blueberry balsamic vinaigrette (GF)

SOUTHWEST COBB 11 / 6

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

CAESAR 9 / 5

romaine, garlic croutons, parmesan, tossed with caesar dressing

HOUSE 8 / 4

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

CHILI

CUP 3 | BOWL 5

SOUP OF THE DAY

CUP 3 | BOWL 5

GREENS & SOUP LUNCH COMBO

any half size salad and a bowl of soup for \$9

SANDWICHES

ALL SANDWICHES & WRAPS SERVED WITH KETTLE CHIPS AND A PICKLE. WRAPS SERVED ON A WHITE TORTILLA. TOMATO BASIL TORTILLA AVAILABLE UPON REQUEST.

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

WESTSIDE HOT CHICKEN 13

buttermilk brined fried chicken, Nashville hot seasoning, chipotle ranch, red cabbage, sweet hot pickles, pickled red onions, Havarti cheese, rustic ciabatta roll

MONTE CRISTO 11

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

GRILLED CHICKEN CLUB 11

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

PATTY MELT 12.5

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

SOCIAL GRILLED CHEESE 12

Michigan sourdough, house cheese blend, ham, fried egg, tomato goat cheese soup

CLASSIC GRILLED CHEESE 8

TAVERN PHILLY 13

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

SMOKED TURKEY CLUB 12

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

BEEF TRI TIP 13

rustic ciabatta roll, smoked prime grade tri-tip, horseradish sauce, red onions, havarti cheese, arugula

CHICKEN SALAD WRAP 9

roasted chicken, grapes, shaved fennel, celery, apples, poppy seeds

BUFFALO CHICKEN WRAP 9

grilled chicken strips tossed in buffalo sauce, lettuce, tomato, blue cheese dressing, cheddar cheese

VEG-WICH 12

michigan multigrain sourdough, roasted garlic hummus, alfalfa sprouts, roma tomatoes, avocado, baby spinach, red onion, shaved carrots and cucumbers

SMOKED BRISKET 14

rustic ciabatta roll, smoked beef brisket, pimento cheese, onion ring, house made cole slaw, Texas style black cherry bbq sauce

SANDWICH & SOUP LUNCH COMBO

add a cup of soup to any sandwich for \$1

TAVERN BURGERS

ALL BURGERS ARE TWO 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 10.5

american cheese, lettuce, tomato, onion

OLIVE BURGER 10.5

pimento cheese, green olives, lettuce

SOCIAL BURGER 12.5

fried egg, bacon, beer cheese, onion straws

STEAKHOUSE BURGER 13.5

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

MAC DADDY BURGER 12.5

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

CARRIBEAN JERK TURKEY BURGER 11

house turkey blend, grilled pineapple, fresh jalapeño, avocado, provolone, jerk sauce

VEGGIE BURGER 11

housemade patty with barley, corn, and black beans, topped with tomato, avocado, lettuce, garlic aioli

COMFORT FOOD

WET BURRITO 11

choice of braised short rib or smoked pulled chicken, spanish rice, refried beans, ancho chipotle chile sauce, queso fresco, pico de gallo

CHICKEN & WAFFLES 11

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

SKILLET MACS

CHEESIEST MAC 9

classic mac with house five cheese sauce and toasted bread crumbs

SMOKED BRISKET MAC 11

house five cheese sauce, smoked cheddar, roasted red peppers, smoked brisket, Texas style black cherry bbq sauce, scallions, fried jalapeños

BUFFALO MAC 10

house five cheese sauce, cavatappi, toasted bread crumbs, bleu cheese crumbles, jalapeños, buffalo sauce, green onions, buttermilk brined fried chicken

LOBSTER MAC 13

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

ADD - BACON 2 | CHICKEN 4

ROASTED VEGETABLES 3
SHRIMP 5 | SALMON 7



{signature} COCKTAILS

JENNY D'S PALOMA 9

espolon tequila, grapefruit juice, lime juice, hopped bitters, m43

KIWI LIMEADE 7

tito's handmade vodka, lime simple syrup, kiwi puree, fresh mint

GEORGIA LEMONADE 7

tito's handmade vodka, peach purée, lemon juice, simple syrup

HAZY OLD FASHIONED 9

maker's mark, siciliano's wheat extract, bitters, bordeaux cherry

RED OR WHITE SANGRIA

GLASS 6 / CARAFE 18

KICKIN' MULES

all mules made with brix soda co. jamaican ginger beer

JOEY D'S 7

pearl cucumber vodka, lime juice

PRICKLY GINGER 7

espolon tequila, prickle pear purée, lime juice

BLACKBERRY GIN GIN 7

ann arbor distillery seasonal gin, blackberry purée, lemon juice

TIKI 7

plantation dark rum, tiki bitters, pineapple juice, passionfruit purée

WINE

WHITE

CK Mondavi Chardonnay <i>California</i>	6/23
Canyon Road Pinot Grigio <i>California</i>	6/23
Canyon Road Sauvignon Blanc <i>California</i>	6/23
Barefoot Moscato <i>California</i>	6
Barefoot Riesling <i>California</i>	6
Jaume Serra Cristalino Sparkling Wine <i>Spain</i>	6
Carmenet Chardonnay <i>California</i>	8/32
Savee Sea Sauvignon Blanc <i>New Zealand</i>	8.5/32
Vinho Verde Estreia Rose <i>Portugal</i>	6/23

RED

CK Mondavi Cabernet Sauvignon <i>California</i>	6/23
Canyon Road Merlot <i>California</i>	6/23
Dona Paula Malbec <i>Argentina</i>	6/23
Canyon Road Pinot Noir <i>California</i>	6/23
Bar Dog Cabernet Sauvignon <i>California</i>	8.5/32



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

BANANAS FOSTER BREAD PUDDING 7

banana bread pudding, bourbon caramel, candied pecans, whipped cream, vanilla bean ice cream

CHEESECAKE 5

ask your server, cheesecake changes weekly

{bottled beverages}

Corona
Budweiser
Bud Light

Busch Light
Miller Lite
Coors Light

Dos Equis Amber
Michelob Ultra
Modelo Especial

Heineken
Stella Artois

{canned beverages}

Coors Banquet
Pabst Blue Ribbon
Bud Light Hard Seltzer

High Noon Vodka Soda
Natty Light Hard Seltzer
White Claw Hard Seltzer

Old Style
Strohs

{n/a beverages}

Heineken N/A

Red Bull
Red Bull Sugar Free

Mocktail