

WESTSIDE SOCIAL



— AMERICAN TAVERN —

SANDWICHES

ALL SANDWICHES SERVED WITH KETTLE CHIPS AND A PICKLE.

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

SMOKED CHICKEN MELT 13
MI multigrain sourdough, smoked chicken thighs, avocado, red onion, spring mix, havarti cheese, chipotle aioli

SOCIAL CUBANO 14
house smoked Devries Farms pulled pork, apple glazed smoked ham, cracked pepper mustard aioli, caramelized onions, swiss cheese, smoked gouda, pressed flatbread

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, sauteed 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

SMOKED TURKEY CLUB 12
smoked michigan citrus brined turkey, smoked gouda, bacon, avocado, lettuce, tomato, roasted garlic aioli, michigan sourdough

VEG-WICH 12
michigan multigrain sourdough, roasted garlic hummus, alfalfa sprouts, roma tomatoes, avocado, baby spinach, red onion, shaved carrots, cucumbers

GREENS & SOUP

TASTE OF AUTUMN 11
caramelized figs, honey roasted acorn squash, feta cheese, arugula, spring mix, candied pecans, strawberries, tossed in apple cider vinaigrette (GF)

SOUTHWEST COBB 11
chopped romaine, pico de gallo, black bean corn salsa, gorgonzola, avocado, bacon, hard boiled egg, chipotle ranch (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 6
thick cut french fries, garlic butter, fresh dill, parmesan, chipotle ranch

FRIED GREEN BEANS 10
fresh green beans beer battered and deep fried, served with truffle aioli

BACON MAC EGG ROLLS 10
deep fried wontons stuffed with house made mac & cheese, bacon, and jalapeños served with chipotle bbq ranch sauce

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

TUSCAN CHICKEN FLATBREAD 11
spinach and artichoke spread, house smoked chicken thighs, fresh mozzarella, bacon, red onion, sweet roasted tomatoes

WESTSIDE NACHOS 12
fresh tortilla chips, choice of braised short rib or smoked pulled chicken, house pickled jalapeños, cilantro lime cream, red cabbage, pico de gallo, queso fresco, ancho chipotle queso

BALSAMIC BRUSSELS 9
roasted brussels, bacon, parmesan, sweet thai chili honey balsamic glaze

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

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 11.5
pimento cheese, green olives, lettuce

SOCIAL BURGER 12.5
fried egg, bacon, beer cheese, onion straws

STEAKHOUSE BURGER 13.5
sauteed 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, alfalfa sprouts, garlic aioli

MAINS

ADD - SIDE SALAD 2 | SIDE CAESAR 2

SIDE ADD-ONS 3
garlic mashed redskins, french fries, social fries, smoked cheddar grits, vegetable medley, brussels, green beans, roasted baby carrots

MI CRAFT SIRLOIN 19
truffle basted Michigan craft beef, smoked cheddar grits, roasted carrots, truffle butter

SMOKED MEATLOAF 17
1lb house smoked meatloaf, truffle beef gravy, smoked cheddar grits, roasted carrots, haystack onions

CHICKEN ROULADE 17
chicken breast pounded out and rolled with spinach, smoked gouda, marinated tomatoes, applewood smoked bacon, and provolone cheese served with vodka cream sauce, green beans, and garlic redskin mash

CHICKEN & WAFFLES 15
house spice fried chicken tenders served over brown sugar waffles, finished with ancho maple syrup and alabama white sauce

SOCIAL FISH & CHIPS 17
fresh Atlantic cod, beer battered and deep fried, served with kettle chips, coleslaw, and house tarter sauce

BLACKENED WALLEYE 18
blackened walleye, smoked cheddar grits, green beans, cajun cream, charred corn and cherry tomato relish

SMOKED CHICKEN ENCHILADAS 15
house smoked chicken thighs, caramelized onions, smoked cheddar, corn tortillas, house enchilada sauce, salsa verde, cilantro lime crema served with spanish rice and refried beans

WET BURRITO 14
choice of braised short rib or smoked pulled chicken, spanish rice, refried beans, ancho chipotle chile sauce, queso fresco, pico de gallo

KOREAN TACOS 14
corn tortilla, seared mahi mahi, korean power slaw, sweet orange chili glaze, pickled red onions, cilantro, sesame seeds, cilantro lime crema

SKILLET MACS

CHEESIEST MAC 11
classic mac with house made five cheese sauce and toasted bread crumbs

SMOKED CHICKEN MAC 14
house made five cheese sauce, smoked chicken thighs, roasted poblanos, roasted red peppers, smoked cheddar, green onions, topped with fried jalapeños and toasted bread crumbs

PHILLY MAC 16
house made five cheese sauce, shaved ribeye, green peppers, caramelized onions, topped with haystack onions and toasted bread crumbs

LOBSTER MAC 16
lobster, house made 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

ROSÉ LEMONADE 9

strawberry infused ann arbor distillery seasonal gin, rosé syrup, lemon juice, simple syrup, soda water

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

WESTSIDE RUM RUMMER 10

plantation dark rum, banana liqueur, pineapple juice, orange juice, blackberry puree, toasted almond bitters

RED OR WHITE SANGRIA

GLASS 6 / CARAFE 18

KICKIN' MULES

all mules made with brix soda co. jamaican ginger beer

APPLE CRISP 7

wiseman apple pie moonshine, vanilla vodka, lemon juice

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

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
Te Henga Sauvignon Blanc <i>New Zealand</i>	8/32
Cotes de Rose Chardonnay <i>Mediterranean</i>	8/32

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
Casillero Del Diablo Carmenere <i>Chili</i>	6/23
Felicette Red Blend <i>France</i>	8/32
Treana Cabernet Sauvignon <i>California</i>	9.5/36
Terranoble Carmenere <i>Chili</i>	9.5/36



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

WESTSIDE FLOAT 4

vanilla bean ice cream and faygo root beer make it an adult root beer for 7

APPLE CRISP 6

apple filling, oat crisp, vanilla bean ice cream, caramel sauce

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

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

Old Style
Strohs

{n/a beverages}

Red Bull
Red Bull Sugar Free

Heineken N/A
Athletic Brewing Company N/A Cans

Mocktail

WINE