**Social Bites**

**GOAT CHEESE CROQUETTES** 9.75
Red Chili Guava Glaze

**DEVILED EGGS (6)** 9.5
Candied Bacon

**FRIED BRUSSELS SPROUTS** 9.5
Bacon Mustard Vinaigrette, Crushed Peanuts, Pickled Peppers

**SOFT BAKED PRETZELZ** 9.75
Beer Cheese & Honey Mustard

**HUMMUS** 10
Traditional Hummus, Almond, Olive & Pimento Relish, Pita, Crudité

**AVOCADO TOAST WITH EGG** 10
Avocado, Corn, Cotija Cheese, Spicy Mayo, Pickled Peppers, Cilantro, Multigrain Bread, Sunny Side Up Egg

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**Social Plates**

**MAC & CHEESE** 12.25
Gemelli Pasta, Smoked Gouda, American & Pecorino Cheeses +Add Grilled or Fried Chicken (5), Braised Beef (5), Steak* (6)

**CHICKEN WINGS (8)** 15
Marinated & Roasted, Signature Buffalo or Kansas City Style BBQ Sauce, Carrots, Celery, Blue Cheese

**SPINACH & ARTICHOKE DIP** 14.25
Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack, Pico de Gallo, Pita

**CHICKEN QUESADILLA** 14
Shredded Ancho Chicken, Flour Tortilla, Roasted Onions, Poblano Peppers, Crema, Sharp Cheddar, Guacamole

**SIGNATURE ST. LOUIS RIBS** 14.5
Half Rack, Kansas City Style BBQ Sauce, Pickled Peppers, Poppy Seed Slaw

**BUFFALO CHICKEN FRIES** 14.5
Pulled Buffalo Chicken, Green Onions, Jalapeños, Blue Cheese Crumbles, Fries, Ranch Dressing

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**Soups & Salads**

Add Grilled or Fried Chicken (5), Salmon* (7), Mahi (7), Steak* (8)

**SOUP OF THE DAY** 8

**VEGETARIAN CHILI BOWL** 10.5
Fire Roasted Tomatoes, Avocado, Eggplant, Squash, Zucchini, Hominy, Sour Cream, Cornbread

**CAESAR SALAD** 11.25
Romaine, Parmesan, Herb Croutons, Caesar Dressing

**GARDEN SALAD** 11.75
Field Greens, Cucumbers, Feta, Grape Tomatoes, Radish, Carrots, Champagne Vinaigrette

**SHRIMP & ARUGULA** 16.5
Blackened Shrimp, Arugula, Crisains, Candied Pecans, Goat Cheese, Red Onion, Balsamic Vinaigrette

**CHICKEN COBB** 16.5
Grilled or Fried Chicken, Corn, Bacon, Egg, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Buttermilk Ranch Dressing

**STRAWBERRY SALMON** 17
Grilled Salmon, Strawberries, Candied Pecans, Kale, Feta, Poppy Seed Dressing

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**LARGE PLATES**

Available Daily 4pm–11pm

**Ribs & Wings** 20
Half Rack of Slow Cooked St. Louis Style Ribs, Roasted Wings tossed in Signature Buffalo Sauce, Poppy Seed Slaw

**Pan Seared Salmon** 22.5
Pan Seared Salmon, Charred Red Onion, Brussels Sprouts, Pimento Peppers, Butternut Squash, Lemon Emulsion

**Steak Frites** 22.75
10oz Sirloin, Chimichurri, Garlic Parmesan Fries, Truffle Aioli

**Maple Glazed Bone-In Pork Chop** 26
Bone-In Pan Seared Pork Chop, Knob Creek Maple Bourbon BBQ Sauce, Smoked Gouda & Charred Corn Grits, Apple Bourbon Slaw

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**Burgers & Sandwiches**

All Served with French Fries, Garlic Parmesan Fries with Truffle Aioli (3)

**CHICKEN B.L.A.T.** 15
All Natural Blackened Chicken Breast, Avocado, Tomato, Jalapeño Bacon, Lettuce, Onion, Honey Aioli, Brioche Bun

**TURKEY CLUB** 14.5
Roasted Turkey, Swiss, Bacon, Avocado, Tomato, Lettuce, Chimichurri Aioli, Sourdough

**NASHVILLE HOT CHICKEN** 15
Southern Fried Chicken Breast, Nashville Hot Sauce, Pickles, Brioche Bun

**MAHI SANDWICH** 16
Blackened or Grilled Mahi, Lettuce, Tomato, Onion, Comeback Sauce, Brioche Bun

**RIBEYE SANDWICH** 17
Shaved Ribeye, Provolone, Fire Roasted Tomatoes, Charred Onions, Hoagie

**AMSO BURGER** 15
½ lb. AmSo Beef Blend, American Cheese, Lettuce, Tomato, Onion, AmSo Sauce, Brioche Bun +Add Fried Egg (1.5)

**HORSESHOE CHEDDAR BURGER** 15
Two ½ lb. Smashed Patties, Horseradish Cheddar Sauce, Cheddar Cheese, Pickled Peppers, Lettuce, Tomato, Onion, Brioche Bun

**SOCIAL SMASH BURGER** 15
Two ¼ lb. Smashed Patties, American Cheese, Smash Sauce, Pickles, Caramelized Onions, Pretzel Bun

**BEYOND BURGER** 15.5
Beyond Meat Based Burger, Avocado, Lettuce, Tomato, Onion, Bistro Sauce, Brioche Bun

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**The American Raw Bar**

**East Coast Oysters** 15.5
¼ DOZEN 16 / ½ DOZEN 30
Cocktail Sauce, Horseshad, Tabasco, Saltines, Lemon

**Poke Tuna Tower** 15.5
Diced Ahi Tuna, Guacamole, Crispy Wonon Strips, Wakame, Sesame, Soy, Sriracha

"Old Bay" Peel & Eat Shrimp 15.5
¾ LB 10.5 / FULL LB 19.5
Cocktail Sauce, Tabasco, Lemon

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**Sides**

**FRENCH FRIES** 5
**SIDE CAESAR** 6
**SIDE SALAD** 6
**BROCCOLINI** 6
**GARLIC PARMESAN FRIES** 8
**WITH TRUFFLE AIOLI**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. There is risk associated with consuming raw oysters.
**Before placing your order, please inform your server if a person in your party has a food allergy.

Founded 2020
4014 E 2nd Ave, Miami, FL 33133
https://www.eat-social.com
EAT SOCIAL
Miami All Day 8.2020
**Hand-Crafted Cocktails**

**FIFTH & LAVENDER**
Tito’s Handmade, Lemon, Lavender, Lychee, Q Soda

**MOSCOW MULE**
Ketel One, Lime Juice, Q Ginger Beer

**CUCUMBER FIZZ**
Ketel One Cucumber & Mint Botanical, St Germain, Sugar, Lemon, Lime, Mint, Cucumber

**GREY LINE**
Grey Goose, St Germain, Cucumber, Lemon, Basil, Simple Syrup, Blackberry

**TIKI RITA**
Proper Twelve Irish, Kraken Black Spiced, Rum/Roasted Coconut, Pineapple, Brown Sugar

**GARDEN TO GLASS**
Maestro Dobel Diamante, Avocado, Lime, Rosemary, Cucumber, Q Grapefruit

**CACTUS PEAR MOJITO**
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda

**STRAWBERRY BASIL GIMLET**
Sipsmith, Lime, Basil, Strawberry

**FEISITY ISLAND MULE**
Plantation Three Stars, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer

**RHISKEY PINEAPPLE**
Proper Twelve Irish, Kraken Black Spiced, Rum/Roasted Coconut, Pineapple, Brown Sugar

**SMOKED OLD FASHIONED**
Basil Hayden’s, Sugar, Bitters, Filthy Cherry

**PB&J OLD FASHIONED**
Maker’s Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters

**GREY LINE**
Lemon, Lime, Mint, Cucumber

**KETEL ONE CUCUMBER & MINT**
Ketel One, Lime, Mint, Cucumber

**KUNG FU GIRL RIESLING**
Kung Fu Girl Riesling

**MOSCOW MULE**
Lime, Mint, Cucumber

**GREY LINE**
Lemon, Lime, Mint, Cucumber

**KETEL ONE, LIME JUICE,**
**MOSCHI**
Ketel One, Lime Juice, Q Ginger Beer

**LA BREA WINES**
La Crema Pinot Noir, Velvet Devil Merlot, La Crema Pinot Noir

**BACARDI 8, LIME, ORGEAT,**
**PASSION FRUIT, TIKI BITTERS**

**LIQUID LEI**
Flor de Cana 4 YR, Appleton Signature, Papa’s Pilars Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki Bitters

**Wine Cocktails**

**SANGRIA**
Choice of Red or White
Add a shot of Don Q Rum 2

**FROZE**
Proverb Rosé, Three Olives Rose Vodka

**BUBBLES**
Lanerita Prosecco
Lanerita Rosé
Moët Imperial Brut
Moët Rosé
Veuvie Cliquot Brut
Veuvie Cliquot Rosé

**WHITE**
Kim Crawford Sauvignon Blanc
Seaglass Sauvignon Blanc
Imagery Chardonnay
Kendall Jackson Vintner’s Reserve Chardonnay
Saints & Sinners Chardonnay
Fleurs De Prairie Rose
Maso Canali Pinot Grigio
Kung Fu Girl Riesling
Seven Daughter’s Moscato

**RED**
Fortress Cabernet
BR Cohn Cabernet Sauvignon
Josh Cellars Cabernet Sauvignon
19 Crimes Red Blend
Trapiche Malbec
Velvet Devil Merlot
La Crema Pinot Noir

**BY THE BOTTLE**
Orin Swift Abstract Red Blend
The Prisoner Red Blend
Jordan Cabernet Sauvignon
Orin Swift Blank Stare Sauvignon Blanc
Blindfold White Blend by The Prisoner

**PREMIUM**

**ALES/IPAS/CIDERS**
Angry Orchard Crisp Apple Cider, NY
Boulevard Tank 7 Farmhouse Ale, MO
Cigar City Jai Alai IPA, FL
Elysian Space Dust IPA, WA
Kentucky Bourbon Barrel Ale, KY
Lagunitas IPA, CA
New Belgium American Haze, CO
Sierra Nevada Hazy Little Thing IPA, CA
Stone Tropical (rotating), CA
Terrapin Luau Krunkles IPA, GA
Wicked Weed Vernicious IPA, NC

**Lagers/Pilsners/Wheats**
Blue Moon Belgian White, CO
Cooperstip Unholy Tripel, FL
Funky Buddha Floridian, FL
Funky Buddha Vitiin’ Lager, FL
Michelob Ultra, MO
Miller Lite, WI
Modelo Especial, MEX
Peroni Nastro Azzurro, ITL
Samuel Adams Seasonal, MA
Stella Artois, BEL
Yuengling, PA

**STOUTS/PORTERS**
Guinness, IRL
Southern Tier Blackwater Series (rotating), NY
Ask About Local and Seasonal Selections

**American Faves**
Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Lite | Pabst Blue Ribbon | Budweiser | Bud Light | Coors Light | Michelob Ultra
Heineken 0.0 (non-alcoholic)

**PREMIUM IMPORTS**
Corona | Corona Light | Dos Equis Ambar | Heineken | Heineken 0.0 (non-alcoholic)

**American Crafts**
Terrapin Hopsecutioner | Oskar Blues Dale’s Pale Ale
Founders All Day IPA

**Hard Seltzers**
High Noon | Truly | White Claw

**Drinks**

**Wine**

**Select Draft Beers**
Angry Orchard | Blue Moon | Guinness | Lagunitas IPA
Sam Adams Seasonal | Modelo Stella Artois | Yuengling | Terrapin Luau Krunkles
Wicked Weed Vernicious

**Bottles & Cans**

**American Faves**
Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Lite | Pabst Blue Ribbon (16 oz can)

**Premium Imports**
Corona | Corona Light | Dos Equis Ambar | Heineken | Heineken 0.0 (non-alcoholic)

**American Crafts**
Terrapin Hopsecutioner | Oskar Blues Dale’s Pale Ale
Founders All Day IPA

**Hard Seltzers**
High Noon | Truly | White Claw

**Mortar & Pestle**

**Bar**

**Select Draft Beers**
Angry Orchard | Blue Moon | Guinness | Lagunitas IPA
Sam Adams Seasonal | Modelo Stella Artois | Yuengling | Terrapin Luau Krunkles
Wicked Weed Vernicious

**$10 Hand Crafted Cocktails**

**New American Gin**

**Social Hour**
Monday through Friday, 4pm-8pm. Saturday 3pm-7pm.