TACO TUESDAY TACO TUESDAY TACO TUESDAY

EAT

2 Tacos

SKINNI STYLE ADD 1.50
(SUB BUTTER LETTUCE)
CRISPY STYLE ADD $1
SOLD IN PAIRS (NOSUBS PLEASE)

POLLO TINGA (GF)
COTIJA CHEESE, CILANTRO CREMA,
ROASTED CORN SALSA
7

CARNE ASADA *(GF)
GUAJILLO MARINATED GRILLED STEAK,
ESCABECHE, CHILI CON QUESO, QUESO FRESCO, RADISH
9

PESCADO / FISH (GF)
GRILLED LOCAL CATCH OF THE DAY
ANCHO CHILI RUBBED, TROPICAL SALSA,
ESCABECHE, AVOCADO SAUCE
9

CAMERONES / SHRIMP
TEQUILA BATTERED SHRIMP
TROPICAL SALSA, ESCABECHE,
CHIPOTLE AIOLI
9

VEGETARIANA (GF)
ROASTED SQUASH, FAJITA VEGGIES, QUESO
FRESCO, SALSA DE MESA
8

"SOCIAL" HOUSE MARGARITA PITCHER
30

(GF) = GLUTEN FREE

Gluten Free Disclaimer: While we offer gluten-free menuoptions, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

*some items may contain dietary allergens, please advise your server, *eating raw or undercooked animal products may increase your risk of foodborne illness, especially if you have a medical condition

20% gratuity added to parties of 10 and larger | 15.00 corkage fee

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