

Social  
Company

# Social Company

## BREAKFAST MENU

SERVED FROM 6:30 AM – 2:00 PM

### SOCIAL FAVOURITES

<b>ORGANIC EGG YOUR WAY (E)(G).....</b>	<b>50</b>
Choice of omelette, fried egg, poached egg or scrambled egg, served with roasted vine tomato, sautéed mushrooms and toast	
<b>VEGAN OMELETTE (GF)(VG).....</b>	<b>55</b>
Chickpeas omelette, grilled portobello mushrooms, sautéed spinach, truffle, butternut squash hash, chimichurri, green salad	
<b>SHAKSHOUKA (E)(G)(D).....</b>	<b>55</b>
Two eggs, dried olives, sundried tomato, roasted eggplant, grilled halloumi, pomegranate, mint, Arabic bread	
<b>SOCIAL WAFFLES (E)(G)(D)(N).....</b>	<b>60</b>
Maple syrup, waffles, salted caramel ice cream, icing sugar, mixed fruits compote, nutty granola	
<b>SOCIAL PANCAKE (E)(G)(N)(D).....</b>	<b>60</b>
Proteins balls, roasted peanuts, mixed berries, whipped coconut cream, custard sauce, dried coconut, chocolate sauce	
<b>THE FRENCHIE (E)(G)(N).....</b>	<b>65</b>
Brioche, candied walnuts, banana, whipped mascarpone, dried berries, cinnamon powder	
<b>HUEVOS RANCHEROS (E)(D)(G).....</b>	<b>70</b>
Two eggs, cheese quesadilla, smoked salsa roja, beans, spicy chorizo, avocado	
<b>ASIAN BREAKFAST BOWL (D)(GF)(V).....</b>	<b>65</b>
Tofu, nori cracker, crispy ginger, quail egg, carrot cucumber pickle, enoki mushroom, edamame, Togarashi rice, asian dressing	
<b>STEAK &amp; EGG (E)(D)(G).....</b>	<b>75</b>
Toasted sourdough, two eggs, cajun steak, crispy onions, sautéed truffle portobello, spinach, hollandaise sauce	
<b>FULL ENGLISH BREAKFAST (E)(G)(D).....</b>	<b>85</b>
Two eggs, sausage, roasted vine tomato, hash brown, sautéed mushrooms, bacon, baked beans, sourdough	

### AÇAI & BOWLS

<b>PAPAYA CHIA PUDDING (VG)(N).....</b>	<b>55</b>
Coconut foam, Almond milk, caramelize banana, mixed berries, coconut flakes, mint	
<b>PORRIDGE BOWL (VG)(N).....</b>	<b>40</b>
Almond milk, oats, mixed berries, red currant, maple syrup, Mix dried fruits	
<b>ROASTED GRANOLA BOWL (N)(D).....</b>	<b>40</b>
Greek yogurt, granola, mixed berries, honey	
<b>GREEK YOGURT (D).....</b>	<b>40</b>
Greek yogurt, dried fruits, mixed berries, grapes	
<b>SOCIAL ACAI(N)(V).....</b>	<b>55</b>
Homemade nutty granola, blueberries, strawberries, banana, chia seeds, dried pineapple, peanut butter, mango, pomegranate	
<b>CARIBBEAN SMOOTHIE BOWL (N)(V).....</b>	<b>55</b>
Mango, banana, papaya, passion fruit, figs, coconut cream, dried pineapple, dried mango, candied nuts	
<b>MATCHA SMOOTHIE BOWL (N).....</b>	<b>55</b>
Almond milk, matcha, banana, avocado, basil, dried kiwi, almond flakes, green grapes, golden raisin, candied nuts	

### SOCIAL TOAST & WRAPS

<b>ARABIC BREAKFAST (E)(G).....</b>	<b>50</b>
Hummus, grilled halloumi, chimichurri, quinoa crackers, sundried tomatoes, quail egg, molasses	
<b>HEALTHY BURRITO WRAP (E)(G) .....</b>	<b>65</b>
White scrambled egg, avocado, black beans, feta cheese, crispy bacon, chimichurri, green salad	
<b>SMOKED SALMON BAGEL(E)(G)(D).....</b>	<b>65</b>
Dill mint cream cheese, homemade cured smoked beetroot salmon, mesclun, beetroot onion pickles, crispy cappers	
<b>SMASHED AVOCADO (E)(G).....</b>	<b>65</b>
Guacamole, two eggs, mesclun, alfalfa sprouts, balsamic glaze, zaatar cherry tomato, crispy purple potato, red radish	

### + ADD ON

<b>TOAST .....</b>	<b>10</b>
White, brown, sourdough, gluten – free	
<b>BUTTER &amp; JAM .....</b>	<b>12</b>
<b>HASH BROWN .....</b>	<b>15</b>
<b>CHICKEN SAUSAGE.....</b>	<b>15</b>
<b>CHEDDAR CHEESE.....</b>	<b>15</b>
<b>SAUTEED MUSHROOMS.....</b>	<b>15</b>
<b>GRILLED HALLOUMI.....</b>	<b>20</b>
<b>BAKED BEANS.....</b>	<b>15</b>
<b>TWO ORGANIC EGGS.....</b>	<b>20</b>
<b>SPICY CHORIZO.....</b>	<b>25</b>
<b>HALF AVOCADO.....</b>	<b>25</b>
<b>CRISPY BACON.....</b>	<b>25</b>
<b>SMOKED SALMON.....</b>	<b>25</b>

### BOULANGERIE & VIENNOISERIE

<b>PAN AU CHOCOLATE.....</b>	<b>20</b>
<b>CROISSANT(D)(G).....</b>	<b>20</b>
Cheese, almond (N), plain or zaatar	
<b>BLUEBERRY OAT MUFFIN(G)(E).....</b>	<b>20</b>
<b>CARROT CAKE(E)(G)(N).....</b>	<b>35</b>
<b>RED VELVET CAKE (G)(E).....</b>	<b>35</b>
<b>HONEY CAKE(G)(E)(D).....</b>	<b>35</b>

### THE BENNYS

<b>BRAISED BEEF BENEDICT (E)(G)(D) .....</b>	<b>70</b>
English muffin, slow cooked brisket, smoked paprika, sautéed asparagus, hollandaise sauce, house salad	
<b>CRISPY BACON BENEDICT (E)(G)(D) .....</b>	<b>70</b>
English muffin, crispy bacon, smoked paprika, sautéed asparagus, hollandaise sauce, house salad	
<b>THE ROYALE (E)(G)(D).....</b>	<b>75</b>
English muffin, spinach, smoked salmon, chives, sautéed asparagus, hollandaise sauce, house salad	

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## BREWS & BLENDS

### NON- ALCOHOLIC

<b>SOFT DRINKS.....</b>	<b>20</b>
*Coca-Cola products	
<b>JUICE.....</b>	<b>35</b>
Orange, apple, watermelon, lemon & mint	
<b>LEMONADE.....</b>	<b>35</b>
Lemon juice, flavored syrups of your choice	

### WATER

<b>AQUA PANNA SMALL.....</b>	<b>20</b>
<b>AQUA PANNA LARGE.....</b>	<b>36</b>
<b>SAN PELLEGRINO SMALL.....</b>	<b>20</b>
<b>SAN PELLEGRINO LARGE.....</b>	<b>36</b>

### JUICE BAR

<b>COOLING CUCUMBER MELON.....</b>	<b>36</b>
Cucumber, watermelon, lime & mint leaves	
<b>CARROT-APPLE-GINGER ZINC.....</b>	<b>40</b>
Carrot, apple & ginger	
<b>PINEAPPLE KALE DELIGHT.....</b>	<b>38</b>
Pineapple, kale, lemon, orange, honey (optional)	
<b>TROPICAL DETOX.....</b>	<b>40</b>
Mango, pineapple, cucumber,coconut water, cilantro leaves	

### SMOOTHIES

<b>BLACK DETOX (V)(GF).....</b>	<b>40</b>
Activated charcoal, blackcurrant, blackberry, blueberry, cherry	
<b>ENERGY BOOSTER (V)(GF)(N).....</b>	<b>40</b>
Peanut butter, acai, banana, cherry	
<b>MANGO PARADISE (V)(GF).....</b>	<b>36</b>
Mango, pineapple, passion fruit	
<b>THE GREENS (V)(GF).....</b>	<b>36</b>
Spinach, celery, broccoli, mango, banana, pineapple	

### MOCKTAILS

<b>VIRGIN MOJITO.....</b>	<b>40</b>
Mint, lime juice, sugar, soda	
<b>VIRGIN MARY.....</b>	<b>40</b>
Tomato juice, lemon juice, Worcestershire sauce, tabasco, salt & pepper	

<b>VIRGIN PIÑA COLADA.....</b>	<b>40</b>
Pineapple juice, coconut cream, fresh pineapple	
<b>BERRY BLAST.....</b>	<b>35</b>
Cranberry juice, mixed berries, black tea, lemon juice, sugar syrup	

### MILKSHAKES

<b>BANANA CARAMEL (D).....</b>	<b>35</b>
Banana, caramel, ice cream, milk (full fat, low fat, almond, coconut)	
<b>VANILLA (D).....</b>	<b>35</b>
Vanilla ice cream, milk (full fat, low fat, almond, coconut)	

<b>CHOCOLATE (D).....</b>	<b>35</b>
Chocolate ice cream, milk (full fat, low fat, almond, coconut)	
<b>STRAWBERRY &amp; WHITE CHOCOLATE (D).....</b>	<b>35</b>
Strawberry, white chocolate, milk (full fat, low fat, almond, coconut)	

**ADD PROTEIN POWDER**  
30 gr Whey protein isolate

15

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## BREWS & BLENDS

### COFFEE SELECTION

ESPRESSO.....	20	ICED COFFEE.....	24
MACCHIATO.....	22	SPANISH LATTE.....	30
AMERICANO.....	20	MATCHA LATTE.....	32
CAFE LATTE.....	22	MOCHACCINO.....	32
CAPPUCCINO.....	22	HOT CHOCOLATE.....	30
DOUBLE ESPRESSO.....	22	AFFOGATO.....	32
FLAT WHITE.....	22	LATTE MACCHIATO.....	22

### SPECIALITY COFFEE

V60 .....	32
CHEMEX.....	30
AERO PRESS.....	30

ORGANIC TEAS ..... 24

Breakfast tea, jasmine green tea,  
chamomile, earl grey tea

### FRAPPES

TURMERIC & GINGER.....	40
Coconut milk, turmeric, ginger, greek yoghurt, vanilla	
COOKIES & CREAM.....	40
Milk, vanilla ice cream, cookies, chocolate syrup, whipped cream	

MATCHA & VANILLA..... 40

Matcha powder, vanilla, water

COLD BREW & VANILLA..... 35

Cold brew coffee, vanilla, water

### COLD BREW

VANILLA BEANS COLD BREW.....	32
CLASSIC COLD BREW.....	24
ALMOND MILK COLD BREW.....	32
ORANGE COLD BREW.....	36

### ICED TEA

LEMON TEA.....	35
MANGO TEA.....	38
PEACH TEA.....	38
GREEN TEA.....	35
MINT TEA.....	35

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## LUNCH & DINNER MENU

SERVED FROM 12PM – 11:00PM

### STARTERS

CHEF'S SOUP OF DAY (V).....	45
Chef's selection	
TACO DE CARNE (G)(D) .....	60
Slow braised beef, guacamole, coriander, pico de gallo, sour cream, jalapenos, onion pickles	
HALLOUMI FRIES (D)(E)(G).....	65
Fried halloumi cheese, pomegranate, molasses, zaatar yogurt mint	
TRUFFLE ARANCINI (D)(G) .....	45
Mushroom puree, Parmesan cheese, garlic mayo, crispy enoki	
TRIO HUMMUS (N)(G).....	50
Beetroot hummus, quinoa hummus, pesto hummus, Arabic bread, pomegranate	

### SALADS & POKE BOWL

CAESAR SALAD(D)(G).....	55
Quail egg, baby gem lettuce, red endives, herb focaccia croutons , crispy turkey bacon, parmesan tuile	
With chicken.....	65
With shrimp.....	70
BURRATA SALAD (D)(N) .....	75
Heirloom tomatoes, peach, figs, balsamic glazed pearls, smoked salt, candied walnuts, olive dust, pesto, basil oil, Parmesan tuile	
TUNA CARPACCIO (E)(LF)(S) .....	75
Tuna saku, yuzu ponzu, chives, olive dust, crispy ginger, potato chips, red radish, wasabi mayo	

### SANDWICHES & BURGERS

MUSHROOM SANDWICH (VG)(G).....	55
Sourdough, vegan mozzarella cheese, spinach, sautéed mushrooms, truffle, triple cooked chips	
SOCIAL CLUB (G)(E)(D).....	70
Sourdough bread, grilled chicken, fried egg, turkey bacon, aged cheddar cheese, triple cooked chips	
SIGNATURE SOCIAL BURGER (G)(D).....	105
Australian wagyu beef, sesame brioche bun, scamorza cheese, beef bacon, butterhead, caramelized onion, truffle mayo, truffle fries	

### PASTA

PAPPARDELLE BOLOGNESE (G)(D)	80
Beef ragu, Padano cheese, cherry tomatoes	
LINGUINI FRUTTI DI MARE (G)(SE)(D).....	115
Crab meat, prawns, garlic, chili, cherry tomatoes, lemon zest	

BUTCHER'S STEAK TARTARE (E)(R).....	95
Canadian Premium Tenderloin, cornichon, capers, shallot, horseradish cream, cured egg yolk, sourdough toast, truffle balsamic dressing	
SEABASS TIRADITO (SF)(R).....	80
Seabass, aji amarillo tiger milk, tapioca yellow cracker, sweet puree, Peruvian corn, avocado, crispy quinoa, togarashi.	
CHICKEN WINGS (10 PCS) (G)(D) .....	75
Choice of sauce: teriyaki, barbecue, hot sauce, buffalo sauce. served with blue cheese & crudities	
PALM CEVICHE (VE).....	75
Heart of palm, grilled asparagus, sweet potato chips, vegan tiger milk, peruvian choclo, aji amarillo, red onion, vegan mayo, jalapenos	

VEGAN DRAGON BOWL (N)(VG)(S) .....	65
Fried tofu, quinoa, miso gomae dressing, edamame, avocado, mango, wakame, red cabbage, carrot, pickled ginger, beetroot	
SALMON POKE BOWL (D)(R) .....	70
Norwegian salmon, cucumber, edamame, avocado, nori sheet, sesame dressing, sriracha mayo	

ARABIC BOWL (VG) .....	65
Cous-cous, falafel, pomegranate, baby spinach, cherry tomato, hummus, tahini sauce, olives, alfalfa sprouts	
CRISPY CHICKEN BURGER (G)(D) .....	80
Buttermilk fried chicken, brioche bun, asian slaw, jalapeno, fondue, spicy cajun mayo, parmesan sweet potato fries, cajun mayo style	
VEGAN BURGER (VG)(G) .....	75
Beetroot brioche bun, homemade vegan patty, vegan mayo, avocado, sweet potato fries, chives, vegan mozzarella cheese	
GLUTEN FREE CAPRESE (GF)(D) .....	75
Pumpkin ciabatta, mesclun, basil, sundried tomato, pesto, mozzarella cheese	

PENNE AL PESTO (G)(D)(N) .....	85
Grilled chicken, sundried tomato, burrata, pine nuts, dried basil, cream	
SPAGHETTI CARBONARA (G)(E).....	75
Smoked beef pancetta, parmesan, garlic, egg, olive oil	

\*Gluten free pasta available\*

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## MAINS

<b>ROASTED AUBERGINE (D)(V)(G)(N).....</b>	<b>80</b>
Roasted eggplant, burrata, tomato sauce, pesto, béchamel, basil oil, parmesan tuile	
<b>ARABIC MEZZE PLATTER (G)(N).....</b>	<b>75</b>
Meat kibbeh, cheese sambousek, falafel, hummus, dried chickpeas, vine leaves, fattoush salad, Arabic bread	
<b>SOCIAL BUTTER CHICKEN (G)(D).....</b>	<b>90</b>
Mango chutney, paratha, papadam, steamed rice	
<b>MIXED GRILL (G)(D)(SF).....</b>	<b>220</b>
Tiger prawns, lamb chops, shish tawook, lamb kofta, Arabic bread, garlic mayo, Arabic rice	
<b>12HRS SMOKED BRISKET (D)(G).....</b>	<b>180</b>
Truffle mash, roasted heirloom carrots, smoked BBQ sauce	

<b>CHICKEN KIEV (G)(D).....</b>	<b>110</b>
Herb butter chicken roll, truffle mash, glazed carrots, asparagus, herb oil, creamy spinach citrus sauce, fried leeks	
<b>TRADITIONAL FISH &amp; CHIPS (G)(D).....</b>	<b>110</b>
Battered COD fish, triple cooked chips, mushy peas, tartar sauce, malt vinegar	
<b>GRILLED SALMON (G)(D).....</b>	<b>125</b>
Ratte potato, capers, shallot, asparagus, spinach, fried leeks, herbs lemon sauce	
<b>PRAWNS COCONUT CURRY (SE)(S).....</b>	<b>75</b>
Baby eggplant, crispy ginger, baby corn, Thai green paste, Thai red chili, sticky rice	

## SOCIAL STEAK (G)(D) 220

Peruvian purple mash potato, grilled asparagus, crispy onions, roasted garlic

Tenderloin 180 g.

Choice of Sauce: Chimichurri, Béarnaise and demi – glace.

Rib Eye Steak 180 g.

Choice of Sauce: Chimichurri, Béarnaise and demi – glazed.

## ON THE SIDE

### CHIMICHURRI SAUTÉED

<b>GREENS (VG) .....</b>	<b>35</b>
Assorted green vegetables, chimichurri	

### TRIPLE COOKED CHIPS (D).....35

<b>SWEET POTATO FRIES (D) .....</b>	<b>35</b>
Cream chives sauce	

<b>TRUFFLE MASH POTATO (D)(V) .....</b>	<b>35</b>
Potato mash, truffle paste	

<b>TRUFFLE FRIES (D).....</b>	<b>35</b>
Truffle mayo	

## DESSERTS

<b>STICKY TOFFEE PUDDING (G)(D)(E).....</b>	<b>60</b>
Dates, sticky toffee sauce, vanilla ice cream	

<b>BASQUE BURNT CHEESECAKE (D)(E).....</b>	<b>55</b>
Berry compote, icing sugar, mint	

<b>CREME BRULEE (D)(E).....</b>	<b>55</b>
Mixed berries, figs	

<b>ARTISANAL CHEESE PLATTER (D)(G) .....</b>	<b>95</b>
Crackers, fruit jam, grapes, grissini	

<b>TORTA CAPRESE CAKE (GF)(V)(N).....</b>	<b>55</b>
Chocolate, orange sauce, nut	

<b>ICE CREAM(per scoop)</b>	<b>15</b>
Vanilla	
Chocolate	
Salted Caramel	
Strawberry	

<b>BEIJINHO CAKE (GF)(V)(N).....</b>	<b>55</b>
Coconut milk, almond milk, dried coconut	

<b>SORBET (per scoop)</b>	<b>15</b>
Mango - Lemon	

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## TAPAS MENU

SERVED FROM 4:00 PM – 11:00 PM

### MARINATED OLIVES & NUTS (N)

Mix stuffed green olives | seasoned Nuts

35

### CRISPY CHICKEN BITES (G)

Sweet chili sauce | Lemon

35

### BRISKET NACHOS (G)(D)

Guacamole | Pico de gallo | Sour cream | coriander  
| pickled onion

35

### BRUSCHETTA 3 WAYS (G)

Spicy tuna | Prawns cocktail(SF) | Mushroom brie cheese(D)

35

### VEGGIE EMPANADAS (G)(D)

Tomato sauce |Yogurt dressing| Mint chutney

35

### BLACK KATSU SANDO (G)(D)

Breaded chicken | white cabbage | wasabi mayo |  
Tonkatsu sauce

35

### BAKED CAMEMBERT (G)(D)(N)

Thyme |Figs| Candied nuts | Sourdough  
75

### CHORIZO & PADRON PEPPERS (G)(D)

Fried garlic | Lemon wedges | Honey

45

### GAMBAS AL AJILLO (S)(SF)

Prawns | Guajillo Chili | Crispy Garlic | Sourdough  
45

### 3 MINI SLIDERS (G)(D)

Slow cooked short rib | Radicchio | Pickled red cabbage |  
Huancaina sauce  
\*Veggie option – Falafel slider\*

40

### CRISPY CALAMARI (G)(D)(SF)

Horseradish aioli | Lemon wedges  
35

### CHICKEN POTATO DRUMETTES (G)(D)

Cajun mayo | Cheddar cheese | Marinated potato  
35

### CHICKEN IN BLANKETS(D)(G)

HP Sauce  
35

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# BEVERAGES & SPIRITS

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## SPARKLING

	150 ML	BOTTLE
ZONIN.....	55	275
Prosecco Brut, Italy		
DA LUCA.....	60	290
Prosecco Brut, Italy		

## RED WINE

	150 ML	BOTTLE
JEAN DE VIGNE		
Rouge, South of France .....	47	225
LE FOU		
Pinot Noir, France.....	58	290
FINCA LA LINDA		
Malbec, Argentina.....	60	300
FAMILIA ZUCCARDI A SERIES		
Malbec, Argentina .....	375	
CAMPO VIEJO RESERVA		
Tempranillo, Spain.....	390	
CHATEAU EGLISE D'ARMENS		
Bordeaux, France .....	490	

## WHITE WINE

	150 ML	BOTTLE
JEAN DE VIGNE		
Blanc, South of France.....	47	225
WILD HOUSE		
Chenin Blanc, South Africa.....	52	250
ANCORA		
Pinot Grigio, Italy .....	58	290
KAPUKA		
Sauvignon Blanc, New Zealand.....	60	300
DOMAINE WILLIAMS FEVRE		
Chablis, France.....	450	

## ROSÉ WINE

	150 ML	BOTTLE
PINK AF		
Pinot Grigio Rose, Italy.....	48	230
M DE MINUTY		
Cotes de Provence, France.....	70	350
CHATEAU D'ESCLANS		
Cote De Provence, France .....	480	

## OUR CLASSICS

IRISH COFFEE	
Jameson, espresso, brown sugar.....	67
MOSCOW MULE	
Vodka, ginger beer, lime juice .....	67
NEGRONI	
Gin, campari, sweet vermouth .....	72
BLOODY MARY	
Vodka, tomato juice, lemon, celery .....	67
TOM COLLINS	
Gin, lemon juice, syrup, soda .....	67

## SPRITZ IT UP!

APEROL SPRITZ	
Aperol, prosecco, soda.....	72
HUGO SPRITZ	
Elderflower liqueur, prosecco, soda, mint .....	72
PASSION FRUIT SPRITZ	
Vodka, passion fruit, soda, syrup .....	72
STRAWBERRY MINT SPRITZ	
Vodka, passion fruit, soda, syrup .....	72
LAVANDER SPRITZ	
Vodka, lavender, lime, soda.....	72

## DRAUGHT

	500 ML
ESTRELLA .....	47
HEINEKEN .....	50
STELLA.....	52
BIRRA MORETTI.....	52
THATCHERS.....	52

## BOTTLE BEERS

ESTRELLA .....	38
HEINEKEN .....	44
KIRIN .....	45
HEINEKEN SILVER.....	45
CORONA.....	46

# BEVERAGES & SPIRITS

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## GIN

	30 ml	60 ml
TANQUERAY.....	45	80
BEEFEATER PINK.....	45	80
BULLDOG.....	48	80
BOMBAY SAPPHIRE.....	45	80
ROKU.....	60	110
TANQUERAY 10.....	55	95
HENDRICKS.....	55	95

## TEQUILA

	30 ml
JOSE CUERVO GOLD.....	47
JOSE CUERVO SILVER.....	47
PATRON SILVER .....	65
PATRON REPOSADO.....	75
PATRON ANEJO .....	85

## VODKA

	30 ml	60 ml
TITOS.....	45	80
RUSSIAN STANDARD		
PLATINUM.....	45	80
KETEL ONE.....	50	100
CIROC.....	65	110
BELVEDERE.....	65	110
GREY GOOSE.....	65	110

## WHISK(E)Y

	30 ml	60 ml
JAMESON.....	55	100
MONKEY SHOULDER.....	55	100
MAKER'S MARK .....	60	110
JACK DANIELS.....	55	100
JW BLACK LABEL.....	60	110
MAKER'S MARK 46 .....	60	
J&B RARE.....	50	95
MONKEY SHOULDER .....	55	100

## RUM

	30 ml	60 ml
BACARDI.....	45	90
SAILOR JERRY.....	50	105
KRAKEN SPICED.....	60	90
CAPTAIN MORGAN		
SPICED.....	50	90
MALIBU.....	50	90
BACARDI 8 YEARS.....	50	90

## COGNAC

	30ml	60 ml
HENNESSY VS.....	65	110
TORRES 10.....	62	112
REMY VSOP.....	72	135

## DIGESTIF

	30 ml
KALHUA.....	50
AMARETTO DISARONNO.....	50
BAILEYS .....	50
JÄGERMEISTER.....	50

## APERITIF

	30ml
CAMPARI.....	50
APEROL.....	50
MARTINI ROSSO.....	50
MARTINI EXTRA DRY.....	50
MARTINI BLANC.....	50

