

SOCIAL CANTINA

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TO START

CHIPS & SALSA \$3

house tortilla chips & roasted tomato salsa

CHIPS & SALSA FLIGHT \$7

house tortilla chips, roasted tomato salsa + verde + chile de árbol + mango habanero

GUACAMOLE \$9

hand-mashed avocado, lime juice, tomato, onion, cilantro, radish

TEQUILA QUESO \$6.5

tequila, queso blanco cheese, roasted tomato salsa, cilantro

QUESO FUNDIDO \$8.5

baked mexican cheeses, poblano, guac, pico de gallo

QUESADILLA

CANTINA QUESADILLA \$6

mixed cheese, sauteed peppers & onions accompanied by: tomatillo crema, pico de gallo, roasted tomato salsa & salsa verde

MUSHROOM +1.5 | CHICKEN +2

PORK +2 | STEAK +3



APERITIVOS

MEXICAN STREET CORN \$4

chipotle lime crema, cilantro, radish, cotija cheese

elotes [on the Cob]
esquites [off the Cob]

BACON WRAPPED JALAPEÑO RELLENOS \$5

(4) jalapeños, bacon, house cream cheese, guacamole, pico de gallo, side of chipotle lime crema

STUFFED AVOCADO \$9

avocado, ahi tuna, baked cream cheese, rice, sweet soy glaze, adobo crema

SOCIAL NACHOS \$12

house chips, seasoned ground beef, pico de gallo, guac, peppers, onions, tropical salsa, cabbage, radish, mixed cheeses, tequila queso & tomatillo crema

ENSALADAS & SOPAS

add to your salad
Ground Beef 3 | Chicken 4 | Steak 6

MEXICAN COBB \$8

romaine, tropical salsa, pico de gallo, pickled red onion, black bean, over easy egg

THE TACO SALAD \$7

romaine, avocado, radish, cucumber, grilled corn, sautéed peppers/onions, tropical salsa, cheese, tortilla strips

POZOLE SOPA \$6

hominy, pork, onions, garlic, radish, lime,

TACOS

AL PASTOR \$4

adobo marinated seared pork, grilled pineapple, guac, arugula, queso fresco

BAJA FISH \$4

social beer battered white fish, cabbage, guac, poblano crema, tropical salsa

CARNITAS \$3.5

citrus marinated pork, pico de gallo, cabbage, queso fresco, salsa verde, cilantro

AMERICANO \$3.5

seasoned ground beef, mixed cheese, romaine lettuce, red onions, tomatoes, tomatillo crema

AHI TUNA * \$4.5

ahi tuna, avocado cucumber relish, adobo crema, cabbage, mango, pickled red onion

CARNE ASADA \$4.5

grilled skirt steak, chimichurri, sautéed peppers/onions, radish, queso fresco

CHICKEN TINGA \$3.5

tinga adobo marinated chicken, cabbage, tropical salsa, avocado, tomatillo crema, queso fresco

FRIED AVOCADO \$4

battered avocado, lettuce, adobo crema, romaine lettuce, radish, pico de gallo, queso fresco

PORK BELLY \$4.5

pork belly, pickled red onion, avocado, pico de gallo, cotija

SHRIMP VERDE \$4.5

grilled shrimp, arugula, radish, avocado, queso fresco, pineapple habanero, tropical salsa

TROPICAL VEGETARIAN TACO \$4

crumbled plant-based protein, cabbage, tropical salsa, cucumber pico de gallo, pineapple guajillo sauce

CANTINA BOWLS

all bowls served with Cilantro Lime Rice (quinoa +1)

PINEAPPLE EXPRESS \$11

adobo marinated seared pork, grilled pineapple, guac, pickled onions, arugula, tropical salsa, queso fresco

FISH BOWL \$11

social beer battered white fish, cabbage, guac, tropical salsa, poblano crema

DESPACITO \$10

citrus marinated pork, pico de gallo, cabbage, salsa verde, queso fresco, cilantro

THE GRINGO \$9.5

seasoned ground beef, mixed cheese, romaine lettuce, red onions, tomatoes, tomatillo crema

AHI PARADISE * \$13

ahi tuna, avocado cucumber relish, pickled red onion, avocado, mango, arugula, adobo crema

LA VERDE \$10

tinga adobo marinated chicken, salsa verde, cucumber relish, pickled red onion, pico de gallo, queso fresco, tomatillo crema, cabbage

EL MATADOR \$12.5

grilled skirt steak, chimichurri, sautéed peppers & onions, guac, pico de gallo, queso fresco

MANGO TANGO \$11

tinga adobo marinated chicken, tropical salsa, cabbage, cucumber, mango, avocado, tomatillo crema

FRESH VEGGIE BOWL \$10

crumbled plant-based protein, quinoa-couscous, tropical salsa, cucumber pico de gallo, avocado cilantro lime sauce, pineapple guajillo sauce

FINISH

CHURROS \$6

cinnamon sugar, chocolate sauce

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness.

BEER ON TAP

THE TAP BREWERY 'SOCIAL' \$4.5

LAGER / 4.6% / 16 oz. / A medium-light bodied easy drinking beer

THE TAP BREWERY 'BRICKYARD' \$5

AMBER LAGER / 4.8% / 16oz. / malt backbone, slight sweetness & a crisp finish

THE TAP BREWERY 'MODERN PARADISE' \$5.5

AMERICAN PALE ALE / 5.0% / 16 oz. citrus fruit notes & soft pine

THE TAP BREWERY 'BIONIC DRAGON' \$5.5

AMERICAN IPA / 6.8% / 16 oz. / tropical flavors and assertive bitterness

THE TAP BREWERY 'MIDNIGHT FUEL' \$5.5

AMERICAN STOUT / 6.3% / 16 oz. / features a special blend of local Hopscotch coffee

THE TAP BREWERY 'ROTATING' \$5.5

ask what we are currently pouring fresh from The Tap Brewery

UPLAND 'WHEAT' \$5.5

BELGIAN WITBIER / 5.2% / 16 oz. / brewed with coriander and orange zest

BLOOMINGTON BREWING 'RUBY BLOOM' \$5.5

AMERICAN AMBER / 6.0% / 16 oz. / smooth with a hint of sweetness

QUAFF ON 'BUSTED KNUCKLE' \$6

PORTER / 7.3% / 16 oz. / rich & complex in flavor. Smooth, slightly sweet finish

PABST BLUE RIBBON 'PBR' \$3.5

LAGER / 4.6% / 16 oz. / full bodied lager with a clean, crisp finish

BELL'S 'TWO HEARTED' \$6

AMERICAN IPA / 7.0% / 16 oz. / pine and grapefruit notes

ANGRY ORCHARD 'CRISP APPLE' \$5.5

CIDER / 5.2% / 16 oz. / a crisp and refreshing cider with sweet, ripe apple flavors

KENTUCKY 'BOURBON BARREL' \$5.5

ALE / 8.2% / 12 oz. / aged in bourbon barrels, Oak and vanilla flavors

BIER 'WEIZENGOOT' \$6

HEFEWEIZEN / 5.3% / 16 oz. / flavors of banana and clove

3 FLOYDS 'YUM YUM' \$6.5

AMERICAN PALE ALE / 5.5% / 16 oz. just the right malt backbone to support a juicy hop profile

BRECKENRIDGE 'AGAVE WHEAT' \$5.5

WHEAT ALE / 4.2% / 16 oz. / unfiltered wheat ale brewed with agave nectar

SUN KING 'PACHANGA' \$5.5

MEXICAN-STYLE LAGER / 5.2% / 16 oz. crisp malt flavor

CIDERGEIST 'BUBBLES' \$5.5

ROSÉ CIDER / 6.2% / 12 oz. / a rosé cider made with apple, peach and cranberry

ROTATING LOCAL CRAFT BREW

ask your server what local craft brew we are currently pouring



MARGARITAS

SOCIAL \$7/\$24

Espolon Reposado, triple sec, agave nectar, fresh lemon, lime, + orange
+ add a flavor for \$1

PRIMO \$10/\$36

Herradura Reposado, Cardinal Valencia, agave nectar, fresh lemon, lime + orange
+ add a flavor for \$1

SKINNY \$6.5/\$22

Dulce Vida Lime tequila, triple sec, agave nectar, splash of orange + lime
+ add a flavor for \$1

SPICY \$8/\$28

Espolon Reposado, triple sec, agave nectar, fresh lemon, lime + orange, fresno, jalapeño peppers

PINEAPPLE \$8/\$28

Espolon Reposado, triple sec, agave nectar, pineapple, fresh lemon, lime + orange

STRAWBERRY \$8/\$28

Espolon Reposado, triple sec, agave nectar, strawberry, fresh lemon, lime + orange

ADD A FLAVOR

Mango | Blackberry | Blueberry | Banana
Peach | Passion Fruit | Guava | Watermelon
Pomegranate | Kiwi | Blood Orange | Tangerine
Seasonal Flavors (Ask your server for selections)

CRAFT COCKTAILS

PALOMA \$7

Dulce Vida Grapefruit tequila, fresh lime, agave nectar, grapefruit juice

MEXICAN MULE \$6

Exotico blanco, ginger beer, lime

REVOLUCIÓN \$8

Four Roses, Milagro Añejo, Angostura bitters, orange peel

THE SOCIALITE \$7

Flor de Cana rum, Espolon Reposado, mango, pineapple, agave, lime

CERVEZA

CORONA 'EXTRA' \$4

4.5% / 12 oz. / Bottle

STELLA 'ARTOIS' \$4

5.0% / 12 oz. / Bottle

TECATE \$4

4.5% / 12 oz. / Can

CORONA 'LIGHT' \$4

3.4% / 12 oz. / Bottle

NEGRA 'MODELO' \$4

5.4% / 12 oz. / Bottle

DOS EQUIS 'XX AMBER' \$4

4.7% / 12 oz. / Bottle

MODELO 'ESPECIAL' \$4

5.2% / 12 oz. / Can

PACIFICO 'CLARA' \$4

4.5% / 12 oz. / Bottle

DOS EQUIS 'LAGER ESPECIAL' \$4

4.2% / 12 oz. / Bottle

MEXICAN SODA

JARRITOS \$3

Grapefruit / Tamarind
Fruit Punch / Pineapple

AGUA \$3

Topo Chico (Sparkling Mineral Water)

SANGRIAS

RED \$5.5/\$18

red wine, fresh orange and lemon

SEASONAL \$5.5/\$18

rotating seasonal sangria

ROSÉ \$5.5/\$18

rosé, fresh strawberry and lemon

TEQUILA ON TAP

Chilled Tequila Shot:

HOUSE BLANCO \$3

ESPOLON BLANCO \$5

CAMARENA REPOSADO \$6