

Food Menu

Gluten-Friendly
Options Available

Appetizers

Elote Dip (Vgt, GF*) \$12 | \$7

Oven-roasted street corn topped with fresh jalapeno, cilantro, & lime, served with tortilla chips.

Beer Cheese (Vgt) \$12 | \$7

Homemade beer cheese dip, served with toasted pita & tortilla chips.

Add soft pretzel (+\$3).

Spinach Artichoke Dip (Vgt) \$13 | \$8

Homemade dip with roasted red peppers & garlic, served with toasted pita and tortilla chips.

Pretzel Charcuterie \$17

Two soft jumbo pretzels & charcuterie accoutrement served with Social House spicy mustard & homemade beer cheese (vegan available).

French Onion Alley Fries \$16

Sidewinder fries with cheese curds, brown gravy, fresh herbs, & caramelized onions.

Garden Platter (V, GF*) \$13

Two flavors of hummus, garlic & roasted red pepper, served with fresh-cut veg, toasted pita, & tortilla chips.

Sides (Base \$5)

Side Salad (Garden or Caesar) | Soft Pretzel (+1)

French Fries | Tortilla Chips | Cole Slaw

Homemade Sauces

Ranch | Chipotle Ranch | Honey BBQ | Habanero BBQ

Beer Cheese | Vegan Beer Cheese | Pizza Sauce

Social House Spicy Mustard | Charred Onion Aioli

Vgt - Vegetarian

V - Vegan

GF* - Gluten Friendly (Cross contamination may occur)



Soup & Salad

****Wifey's Caesar** \$14

Romaine with parmesan, croutons, & homemade Caesar.

Add grilled chicken (+\$4)

Classic Greek (Vgt, GF*) \$14

All veg, no filler! Cucumber, cherry tomato, red onion, bell pepper, olives, & feta cheese in our Social House vinaigrette.

Blackened Chicken Cobb (GF*) \$16

Romaine with blackened chicken, bacon, blue cheese, cucumber, cherry tomato, green onion, avocado, hard-boiled egg, & choice of ranch or Social House vinaigrette.

Potato Leek Soup (GF*) Cup \$5 Bowl \$8

Rustic & creamy, topped with cheddar and bacon.

Sandwiches

Gluten-Friendly
Bread Available

Your Choice of Side.

The Philly \$15

Shaved ribeye with charred onion aioli, caramelized onion, roasted peppers, portobello mushrooms, & choice of provolone or homemade cheese sauce.

The Porto Philly (V) \$16

Vegan cheesesteak with portobello & oyster mushrooms, caramelized onion, roasted peppers, and homemade vegan cheese sauce.

Island Porker \$15

Hickory-smoked pulled pork with jalapeno pineapple relish & choice of honey or habanero BBQ.

Burnt & Blue \$16

Brisket burnt ends with charred onion aioli, coleslaw, blue cheese crumble, and arugula.

Salmon Salad Sandwich \$14

Smoked salmon salad on a croissant with romaine, red onion, tomato, & avocado. . . Move over, tuna salad!

Please let us know if you have any dietary restrictions or preferences. We will do our absolute best to accommodate. If you call ahead, we will happily work to try to find a solution for your dietary needs.

**** Contains, or may contain, raw or undercooked ingredients.**

Disclaimer: Menu items may contain common allergens such as gluten, milk (dairy), eggs, soy, tree nuts (nuts), crustacean shellfish, wheat, peanuts, soybeans (soy), and sesame. These common allergens can be found throughout our kitchen and cross-contamination may occur.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gluten Friendly Crust Available!
Vegan Cheese Available!

Pizza

Toppings

Cheese (First Free)

House Blend Fresh Mozzarella Shaved Parmesan (+\$2) Vegan Mozzarella

Meats

Pepperoni Sweet Sausage Spicy Sausage Bacon Chicken Breast (+\$2) Capicola (+\$2)

Prosciutto (+\$2) Anchovy

Fruit & Veg

Caramelized Onion Red Onion Raw Bell Pepper Banana Pepper
Fresh Jalapeno Roasted Red Pepper Portobello Oyster Mushroom
Black Olives Spinach Artichoke Heart Giardiniera Pineapple Garlic Confit

Finishes

Olive Oil (Free) Hot Honey Fresh Basil Oregano Arugula Honey BBQ Habanero BBQ
Aged Balsamic (+\$2) Beer Cheese (+\$2)

Sauce (No Charge)

Classic Tomato Pesto Ranch Honey BBQ Habanero BBQ
Fig Jam Ricotta Aged Balsamic Olive Oil & Goat Cheese
Olive Oil

Make Your Own!

Toppings	0	1	2	3+	Max 5
Kid	\$8	\$10	\$11	+\$2 per add on	
Regular	\$12	\$14	\$16	+\$2 per add on	

Gluten Friendly Crust (No Upcharge, Regular Only)

Our Creations

	Kids 8”	Regular 12”
Classic Margherita (Vgt) Tomato Sauce & Fresh Mozzarella, finished with Fresh Basil.	\$8	\$12
Over the Garden Wall (Vgt) Traditional Tomato Sauce, House Cheese Blend, Caramelized Onion, Portobello & Oyster Mushrooms, Black Olive, Fresh Spinach, & Garlic Confit.	\$10	\$16
Pierogi Pizza (Trust Us, It’s Delicious) Seasoned Mashed Potato base, House Cheese Blend, Caramelized Onions, & Bacon.	\$11	\$17
CBR The classic Midwest staple. Ranch base, House Cheese Blend, Chicken Breast, & Bacon.	\$10	\$16
Hoggers & Poggers Fig Jam Ricotta base, House Cheese Blend, Bacon, Sausage, finished with Fresh Spinach, Arugula, Prosciutto, & choice of Honey BBQ or Habanero BBQ drizzle.	\$12	\$18
Brewer’s Choice Choice of Honey or Habanero BBQ base, House Cheese Blend, Chicken Breast, Red Onion, & Fresh Jalapeno.	\$12	\$18
Feel the Heat Tomato Sauce, House Cheese Blend, Pepperoni, Capicola, Spicy Sausage, Giardiniera, & Garlic Confit, finished with Hot Honey.	\$12	\$18

Kid’s Menu

Chicken Tenders Three Oven-Roasted Chicken Tenders, served with choice of dipping sauce & either Fries, Potato Chips, or Carrots.	\$8	Kids Pizza Create your own! There are loads of options up there. Get Creative!	\$See Above
		Hot Dog Plain Hot Dog with Fries, Potato Chips, or Carrots.	\$7

Drinks

Pepsi Products	\$3.5	Orange Juice	\$3
Milk	\$3	Apple Juice	\$3
Chocolate Milk	\$3	Iced Tea	\$3