

THE SOCIAL

BAR & BISTRO

COCKTAILS

Social Spritz	15	Spicy Fresh	15
Beefeater Pink Gin, rhubarb, vanilla, sparkling wine, soda		Spiced Rum, Amaretto, lime, ginger beer, bitters	
Tabasco Inferno	15	Blush Garden Collins	15
Absolut Tabasco, Passoa, lime, Pineapple Soda		Beefeater Gin, Italicus Bergamotto, elderflower, lemon, tonic water	
Classic Margarita	15	Double Standard	15
Tequila, orange liqueur, lime		Makers Mark Bourbon, Havana Club Rum, Amaro, sugar, bitters	
Cucumber Gin Fizz – Non Alcoholic	11,5	Virgin Rowanberry Mojito – Non Alcoholic	9,5
Beefeater gin o%, cucumber, tonic		Mint, lime, rowanberry, syrup, soda	

SMALL PLATES

Cheese & Charcuteries	9/18
Prosciutto crudo, chorizo, fennel salami, olives, cornichons, Viinitarhuri cheese & levain bread (L)	
Fries & dip	7
French fries, aioli & spicy ketchup (L, G)	
Dirty fries	9
French fries, cheddar, bacon, jalapeños (L, G)	
Taco	10
Flour tortilla, flank steak, lime & jalapeño mayonnaise, pico de gallo, crispy corn & coriander (L)	
Chèvre Chaud	11
Puff pastry, goat's cheese, honey glaze, pickled beets & herb salad	

DESSERT

Crème brûlée	11
Classic with vanilla (L, G)	
Pecan pie	12
Served with vanilla ice cream & candied pecans (L, G)	
Ice cream	6
Today’s flavour	

Espresso Martini

Vodka, Kahlua & espresso

15

SWEET WINE

Macvin du Juru, <i>France</i>	8cl / 9
Tio Pepe Fino Sherry, <i>Spain</i>	8cl / 9
Grahms 10 Year Tawny Port, <i>Portugal</i>	8cl / 11

CLASSICS

Caesar salad	22
Romaine lettuce, Caesar dressing, parmesan & croutons <i>Served with your choice of:</i>	
<i>Garlic & thyme roasted chicken breast & bacon (L, G)</i>	
<i>Shrimps (L, G)</i>	
The Social Burger	24
Beef or plant-based patty, smoked cheddar, Thousand Island dressing, lettuce, red onion, 'beef tomato, pickled cucumber & French fries (L)	
<i>Extra burger</i>	+5
<i>Bacon</i>	+1
<i>Pickled jalapeños</i>	+1
<i>Truffle mayonnaise</i>	+1
Steak frites	40
Grilled ribeye, red wine sauce, béarnaise sauce, caramelized mushrooms, salad & French fries (L, G)	
Wienerschnitzel	35
Veal, Café de Paris butter, chervil, green salad & French fries (L)	

SEASONAL

Spicy Rigatoni Pasta	21
Rigatoni, vodka tomato sauce, nduja, Parmesan & thyme-toasted breadcrumbs	
Gnocchi	22
Pan-fried gnocchi, pumpkin purée, sautéed mushrooms, chili oil, endive salad, sage & Parmesan	
Arctic char	26
Baked Arctic char, hollandaise sauce, cabbage, chives & dill-tossed potatoes (L, G)	
Today's Special	daily price
Ask the staff for whats available today	

WINE

Sparkling	12cl / btl
Brilla Prosecco Extra Dry <i>Italy</i>	9.75 / 53
Pere Ventura Chic Barcelona Brut <i>Spain</i>	9.75 / 53
Champagne Charles Heidsieck Brut Reserve <i>France</i>	99
White	12cl / btl
Fuego, Verdejo <i>Spain</i>	9 / 56
Classic Weingut Anelmann, Riesling, <i>Germany</i>	10,15 / 63
Rosso & Bianco, Chardonnay, <i>USA</i>	10.5 / 63
Anselmo Mendes Muros Antigos, Alvarinho <i>Germany</i>	11.25 / 70
Chateau de Sancerre Blanc, Sauvignon Blanc <i>France</i>	99
Red	12cl / btl
Fuego, Tempranillo <i>Spain</i>	9 / 56
Fontanafredda Briccotondo Organic, Barbera <i>Italy</i>	9.75 / 60
Weingut Anselmann, Pinot Noir, <i>Germany</i>	10,5 / 63
Masi Campofiorin, Corvina, Rondinella, Molinara <i>Italy</i>	10,9 / 68
Cotes Du Rhone, Grenache, Mourvedre, Syrah <i>France</i>	11,25 / 70
Rosé	12cl / btl
Chavin Mediterranee, Grenache, Cinsault, Syrah <i>France</i>	9.75 / 59

BEER & CIDER

Draught	
Lapin Kulta Pure 4,5% 0,5l	9
Helsinki Bryggeri IPA 5,2% 0,4l	10,8
Bottle Beer / Cider	
Aura Lager 4.5% 0,33l	8,5
Sol Lager 4,2% 0,33l	9,2
Bohemia Regent Dark Lager 4,7% 0,5l	11,8
Happy Joe Cider Pear, Cloudy Apple	9,3
Original Long Drink Grapefruit, Pineapple	9,3
Hartwall Hard Seltzer 4,5% 0,33l Pear, Raspberry, Lemon	9,3

NON ALCOHOLIC

Soft Drinks 0,25l <i>Pepsi, Pepsi Max, 7-UP, Jaffa</i>	4,5
Novelle sparkling water 0,33l Mango, Apricot, Blueberry	4,5
Juice 0,3l Apple, Orange	4,5
Heineken 0% 0,33l	7
Happy Joe Apple Cider 0% 0,33l	7
Original Long Drink 0% 0,33l	7

L = lactos free | VL = low lactose | V = vegan M = dairy free | G = gluten free

Our staff are happy to provide more details about possible allergens and origins of our produce