

STATE

S O C I A L H O U S E

SOCIALS

GRILLED ARTICHOKE
lemon, olive oil, garlic served w/ remoulade **\$12**

TIJUANA NACHOS
tortilla chips, cheddar, jalapeños, sour cream, salsa, guacamole **\$12**

CHICKEN WINGS
frank's red hot sauce, garlic, butter **\$12**

HUMMUS VG
chick peas, olive oil, lemon, tahini, garlic served w/ cucumbers and pita **\$10 VG**

NIMAN RANCH SLIDERS
cheddar, lettuce, tomato, pickle, mayo, ketchup **\$13**

SALMON TARTARE
cucumber, avocado, mixed greens, onion, sesame-soy dressing, chipotle aioli **\$16**

TUNA TARTARE
cucumber, avocado, mixed greens, onion, sesame-soy dressing, chipotle aioli **\$17**

CHICKEN TENDERS
breaded and tossed w/ buffalo or bbq sauce, blue cheese or ranch dressing **\$12**

FRIED CALAMARI
served w/ remoulade **\$12**

STEAK TACOS
onion, cilantro, fire roasted salsa **\$16**

CHICKEN TACOS
onion, cilantro, fire roasted salsa **\$14**

VEGAN TACOS VG
plant based patty, onion, cilantro, fire roasted salsa **\$18**

TUNA POKE TACOS
sesame-soy marinade, cabbage, chipotle aioli **\$16**

FRIED EGGPLANT
Italian bread crumb. Buffalo sauce **\$12**

VEGAN NACHOS VG
Corn tortilla, vegan cheese, jalapenos, guacamole **\$12**
(add plant-based patty for \$6)

MUSHROOM CALAMARI VG
Trumpet mushrooms, battered and deep fried w/ marinara sauce **\$12**

GRILLED ARTICHOKE VG
w/ Italian Dressing **\$12**

AVOCADO TOAST VG
Multi-grain bread, tomato, microgreens **\$10**

PIZZAS

MARGHERITA
fresh mozzarella, tomato, basil **\$14**

MEAT
mozzarella, pepperoni, bacon, sausage **\$19**

FONTINA ONION & MUSHROOM
fontina cheese, prosciutto, onions, wild mushrooms **\$16**

TUNA SASHIMI
ahi tuna, wasabi creme fraiche, avocado, carrot, arugula, soy truffle oil **\$21**

VEGAN PIZZA VG
Vegan cheese, marinara sauce, assorted bell peppers, mushrooms, plant-based patty, gluten free crust **\$22**

WHITE PIZZA
ricotta, mozzarella, thyme, parsley, onion, garlic **\$14**

SALADS

AHI TUNA
avocado, seaweed, wonton, mixed greens, cucumber, sesame dressing **\$18**

CHOPPED SALAD
romaine, onion, cucumber, mozzarella, tomato, salami, turkey, garbanzo beans, vinaigrette **\$14**

HOUSE SALAD
mixed greens, miso dressing **\$7**

CAPRESE
fresh mozzarella, tomato, basil, balsamic reduction **\$10**

KALE SALAD
feta, tomato, pepita seeds, quinoa, citrus & honey dressing **\$12**

CAESAR SALAD
romaine, parmesan, crouton, caesar dressing **\$12**

(add chicken \$4, steak \$6, salmon \$6)

SANDWICHES & BURGERS

POT ROAST SANDWICH
served on baguette w/ horseradish sauce, au jus, side salad **\$16**

GRILLED HAM AND CHEESE
sourdough bread, ham, fried onions, havarti **\$12**

CHICKEN SHIMMY
panko fried, tomato, lettuce, mayonnaise, pickle aioli on a bun **\$14**

AMERICAN BURGER
cheddar, lettuce, tomato, pickle, onion, mayonnaise, ketchup **\$15**

VEGAN BURGER VG
plant based patty, served on gluten free bun w/ lettuce, tomato, onion, pickles, ketchup **\$19**

TURKEY BURGER
w/ cheddar, lettuce, tomato, onions, pickles, mayonnaise, ketchup **\$14**

BIG TEXAS
niman ranch beef, sunny-side up egg, cheddar, bacon, dijon aioli **\$17**

GUACAMOLE BURGER
niman ranch beef, guacamole, cheddar, jalapeño, chipotle aioli **\$16**

GRILLED CHICKEN
w/ cheddar, bacon, lettuce, tomato, pickle, chipotle aioli **\$15**

SIDES

ONION LOAF VG
served w/ chipotle bbq sauce **\$10**

CREAMED BRUSSELS
onion, garlic, cream, nutmeg **\$12**

BRUSSEL SPROUTS
roasted w/ feta, onion, bacon, fig balsamic, dried cranberries **\$12**

MAC N CHEESE
colby jack cheese, cream cheese, elbow macaroni, breadcrumbs **\$12**

TATER TOTS **\$7**

FRENCH FRIES VG **\$7**

SWEET POTATO FRIES VG **\$7**

MASHED POTATOES **\$6**

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

VG - Vegan Option

ENTREES

CHICKEN PARMESAN
chicken breast, marinara, mozzarella, served w/ pasta on side **\$20**

ARTICHOKE CHICKEN
1/2 chicken, artichokes, onions, lemon, capers **\$26**

SALMON
atlantic salmon blackened and stuffed w/ creamed brussel sprouts **\$24**

NEW YORK STEAK
choice of gorgonzola cheese, 3-herb or truffle butter **\$32**

EGGPLANT PARMESAN
eggplant, bread crumb, marinara, mozzarella, w/ pasta on side **\$16**

LINGUINI POMODORO
cherry tomatoes, garlic, basil, parmesan **\$17**

POT ROAST
horseradish sauce, au jus, mashed potatoes, side salad **\$20**

EGGS ALL DAY
3 eggs, served any style w/ bacon or sausage, toast and french fries **\$14**

PANCAKES ALL DAY
3 buttermilk pancakes w/ choice of bacon or sausage **\$12**

DESSERTS

ZOOKIE
fresh baked chocolate chip cookie, ice cream, chocolate sauce **\$9**

BERRY GOOD PIZZA
mascarpone, fresh berries, chocolate chip, brown sugar, cinnamon, sugar, powdered sugar **\$15**

MORE S'MORES PIZZA
marshmallow, chocolate chip, graham cracker, brown sugar, cinnamon, sugar **\$14**

ROOT BEER FLOAT
root beer, 3 scoops of ice cream **\$9**
add adult root beer **\$5**

FRUIT PARFAIT
seasonal berries, Kahlua mascarpone whip, mint **\$10**

ICE CREAM SUNDAE
3 scoops of ice cream (chocolate or vanilla), chocolate sauce, whipped cream, cherry **\$9**

All groups of 6 or more will automatically be charged a 20% service fee

EAT, DRINK
& SMOKE IN THE

TORTUGO
TASTING & SMOKING
LOUNGE

LIVE MUSIC

