

LUNCH



11:30AM - 2:00PM MONDAY TO FRIDAY
12:00PM - 2:00PM SATURDAY & SUNDAY

STARTERS

JUMBO LUMP SINGLE | 16

BLUE CRAB CAKES DOUBLE | 26
Sweet Corn and Jalapeño
Remoulade, Micro Greens

SAN DIEGO CLAM CHOWDER | 6 / 9
Jalapeño, Bacon, Cilantro

WHITE BEAN HUMMUS | 12
Roasted Poblano, Spicy Pepitas, Farmer's
Market Selection of Vegetables, Grilled
Wheat Flat Bread

CHEESE PLATTER | 16
Local Artisan Cheese, Seasonal
Compote, Seasonal Fruit, Grilled Bread

BABY ICEBERG WEDGE SALAD | 12
Bacon, Red Onion, Heirloom Cherry
Tomato, Point Reyes Blue Cheese Dressing

SOCIAL CAESAR | 12
Romaine Lettuce, Avocado, Black Beans,
Manchego, Heirloom Cherry Tomato,
Tortilla Strips, Chile Caesar Dressing

SANDWICHES & MORE

CHOICE OF: HOUSE MADE POTATO CHIPS, FRENCH FRIES, OR CUCUMBER SALAD

BALLAST POINT BEER BATTERED
SWORDFISH TACOS | 16
Ballast Point Pale Ale Batter, Pineapple Pico,
Chile Remoulade, Yuzu Marinated Coleslaw,
Fresh Corn Tortillas

ANGUS BURGER | 18
Strauss All-Natural Grass-Fed Beef, Aged White
Cheddar, Lettuce, Tomato, Brioche Bun

SOCAL BURGER | 19
Strauss All-Natural Grass-Fed Beef, Pepper Jack,
Chile Aioli, Avocado, Pickled Onion & Jalapeño,
Arugula, Heirloom Tomato

GRILLED PORTOBELLO WRAP | 14
Heirloom Tomato, Roasted Red Pepper, Hummus,
Avocado, Arugula, Boursin Spread, Spinach Tortilla

SOCAL CHICKEN CAESAR WRAP | 16
All-Natural Grilled Chicken, Romaine Lettuce, Black
Beans, Manchego, Heirloom Cherry Tomato, Chile Caesar
Dressing, Avocado, Tortilla Strips, Spinach Tortilla

ALL-NATURAL CHICKEN BREAST SANDWICH | 16
Fresh Mozzarella, Heirloom Tomato, Arugula,
Basil Pesto, Focaccia Bun

GRILLED MAHI MAHI SANDWICH | 17
Herb-Marinated Mahi Mahi, Roasted Poblano Tartar
Sauce, Heirloom Tomato, Watercress, Brioche Bun

ROASTED TURKEY AVOCADO SANDWICH | 15
Fresh Roasted Turkey, Avocado, Bacon, Watercress,
Roasted Tomato Aioli, Focaccia Bun

ENTREES

SAUTÉED SHRIMP | 18
Cherry Tomatoes, Spinach, Linguini,
Creamy Cilantro Pesto

CHICKEN & WAFFLES | 16
Fried Chicken, Jalapeño-Cheddar Cornbread
Waffle, Pico de Gallo, Lime Crema

PAN-SEARED SALMON | 19
Farro, Cucumber, Cherry Tomato, Queso Fresco,
Fennel Frond-Yogurt Dressing

MISSION BAY SHORT RIB SOPES | 16
Avocado, Shredded Lettuce, Pico de Gallo,
Lime Crema

We advise that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of blood borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

**19% Service Gratuity will be added to parties of 6 or more*

Denotes Gluten-Free Options