

SOCIAL STARTERS™

Everyday Wings & Dry Ribs \$6 (3-6pm)

EDAMAME 6.95
NACHOS half 9.95 / full 14.95
guacamole, salsa, sour cream
add chicken or beef 2.95

CRISPY CALAMARI 10.95
CRUNCHY YAM FRIES 7.45
SPICY TEMPURA TUNA ROLL 9.95
SALT & PEPPER DRY RIBS 9.95
GENERAL TAO’S CHICKEN 10.25

DYNAMITE ROLL 9.45
CLASSIC HOT WINGS 10.25
BABY BACK RIBS 12.45
QUESADILLA 11.95
HAND CUT DOUBLE COOKED FRIES 5.95

SALADS

DYNAMITE SUSHI ROLL SALAD 15.45
dynamite roll with choice of cowboy or cowgirl
starter house salad
BLACKENED CAESAR SALAD 15.45
blackened chicken, housemade guacamole,
romaine, asiago, bacon

COWBOY SALAD 15.45
blackened chicken, feta, house greens, walnuts,
dates, black beans, honey lime vinaigrette
COWGIRL SALAD 15.45
grilled chicken, walnuts, dates, house greens, black
beans, feta, salsa, apple-miso vinaigrette

TAHITIAN TUNA SALAD 15.95
lemongrass crusted albacore tuna, wasabi mayo,
sesame lime dressing

*substitute stir fried tofu on
any for vegetarian option*

PIZZAS

Sundays & Mondays all \$9

MARGHERITA fresh basil, bocconcini, fire
roasted tomato, mozzarella 11.65
BBQ CHICKEN smoked bacon, mozzarella,
bbq sauce, fresh corn 13.65

ROYALE WITH CHEESE spicy beef, fire
roasted tomato, mozzarella, bocconcini 13.65
BILTMORE fresh pesto, feta, shrimp, sundried
tomato, jalapeno white sauce, mozzarella 13.65

2 GREAT SOUPS

THAI CHICKEN & RICE SOUP
cup 2.95 / bowl 4.95
FRENCH ONION SOUP
cup 3.95 / bowl 5.95
SOUP, SALAD & GARLIC TOAST 11.95
cowboy or cowgirl starter house salad

TWO HANDED BURGERS

Our beef burgers are housemade
& hand-pressed. Served with HCDC Fries.
*Substitute Soup, Salad, Edamame
or Crispy Yam Fries add 1.45*

PUB BURGER 15.95
8oz patty, havarti cheese, special sauce,
smoked bacon
HOLLYWOOD BURGER 12.55
cheddar cheese, special sauce

HICKORY BURGER 13.65
smoked bacon, bbq sauce, cheddar cheese
ULTIMATE CHICKEN CLUB BURGER 14.95
onion ring, bacon, havarti, bbq sauce
DELUXE TUNA CLUB BURGER 15.95
seared albacore tuna, bacon, onion ring, red
pepper relish, tartar sauce
SPICY CRISPY CHICKEN BURGER 13.75
jack cheese, bacon, chili mayo

ALMOST FAMOUS BLACKENED
FISH BURGER 16.45
pacific halibut, crisp coleslaw, chef’s dressing
SPA VEGGIE BURGER 12.65
garden patty, sweet soy glaze, jack cheese
QUESADILLA 14.95
grilled chicken, jack cheese, sweet green chilies,
housemade guacamole

PANS & GRILL

FISH & CHIPS 1 piece 14.95 / 2 piece 19.95
pacific halibut, Sapporo beer batter, HCDC fries,
coleslaw, tartar sauce
PARMESAN CRUSTED STUFFED
CHICKEN 17.95
boursin cheese, red pepper sauce, seasonal
vegetables with almond rice
FIRE ROASTED TOMATO FETTUCCHINE
half 9.95 / full 15.25
bocconcini, fire roasted tomato, fresh basil,
blackened chicken, garlic toast

FETTUCCHINE CARBONARA
half 9.95 / full 15.25
alfredo sauce, smoked bacon, sweet peas,
blackened chicken, garlic toast
#28 DRAGON BOWL 15.75
choice of teriyaki chicken or tofu, coconut rice,
vegetables, red cabbage, spicy yogurt
THE STEAK SANDWICH 18.45
5oz tender beef filet, onion ring, garlic toast,
sautéed mushrooms with HCDC fries

BLAZING CASHEW CURRY 15.75
red curry, toasted cashews, chicken, coconut
milk, peppers, noodles
SHRIMP & CHICKEN PAD THAI 15.55
rice noodles, chilies, lime, peanuts, wok
fired veggies
BABY BACK BBQ PORK RIBS 24.95
slow braised, smoky BBQ sauce, slaw with
HCDC fries or pasta

STARTER SALADS & SIDES

add chicken to any starter salad 4.55
HOUSE SALAD 5.95
honey lime or apple-miso vinaigrette
CAESAR SALAD 5.95
SEASONAL VEGETABLES 4.95
CABBAGE & GOAT CHEESE 4.50
GARLIC TOAST 1.95

DESSERTS

Served with fresh whipped cream
HOUSEMADE KEY LIME PIE 4.95
CHOCOLATE PECAN PIE 4.95
‘TWO TIMING’ PIES 8.95
OLD SCHOOL CHOCOLATE CAKE 5.95

\$4 DRINKS...all day, everyday

Social Soda, Social Lager,
Social Red & White Wine
Plus enjoy our Peach Bellini for only \$5
**Check out the Drink Menu for more
daily deals and delicious cocktails.**

BEERS...mmm

GRANVILLE ISLAND social lager™ 4.00 / 16.00
GRANVILLE ISLAND pale ale or seasonal 6.00 / 21.00
SAPPORO 6.00 / 21.00
SLEEMAN’S honey brown 6.00 / 21.00
OKANAGAN SPRING 1516 6.00 / 21.00
HEINEKEN PINT 20oz 7.50
TRUE GUINNESS PINT 20oz 8.00

MARTINIS

ORANGE COSMO (2oz) 8.00
smirnoff orange vodka, henkes triple sec, fresh lime & cranberry juice
THE NEW MR.PINK (2oz) 8.00
smirnoff raspberry vodka, alize red, fresh oj, muddled raspberries
PINEAPPLE (2oz) 8.00
smirnoff vanilla vodka, fresh pineapple & lime juice
ESPRESSO (2oz) 9.00
van gogh espresso vodka, baileys, crème de cacao, milk
DIRTY BELVEDERE (2oz) 10.00
belvedere vodka, olive juice, splash white vermouth

YUMMY COCKTAILS

SOCIAL SODA™ (1oz) 4.00
smirnoff orange vodka, soda, bellini slush
WHISKEY SOUR (1oz) 5.50
canadian club rye, sour mix, bitters... a classic you'll enjoy every time
BLUEBERRY LEMONADE (2oz) 8.50
smirnoff blueberry vodka, fresh lemonade, bellini slush
CAPTAIN’S ORDERS (2oz) 8.00
captain morgan's dark rum, ginger ale, fresh limes, bitters
MARGARITA (1oz) 6.00
on the rocks with fresh pressed limes & our own secret ingredients
TRADITIONAL or RASPBERRY MOJITO (2oz) 8.00 / 8.50
captain morgan's white rum, soda, muddled mint & limes
SCREWDRIVER (1oz) 6.00
smirnoff vodka, fresh pressed orange juice
GREYHOUND (1oz) 6.00
smirnoff vodka, fresh pressed grapefruit juice
CAESAR (1oz) 6.00
smirnoff vodka, horseradish infused clamato, olives

WHITE WINE

	6oz	9oz	Btl
SOCIAL WHITE™ WINE	4	6	16
Chardonnay / Peller Estates, BC	6¾	10	28
Pinot Grigio / Castello di Gabbiano, IT	7½	11¼	30
Sauvignon Blanc / Prospect Winery, BC	7½	11¼	30
Gewurztraminer / See Ya Later Ranch, BC	9	13½	34
Chardonnay / Deja Vu, CA	9¼	13¾	37
Sauvignon Blanc / Oyster Bay, NZ	9½	14¼	38
Pinot Gris / Red Rooster, Naramata, BC	9¾	15	39
Riesling / Red Rooster, Naramata, BC			34
Chardonnay / Sonoma Cutrer, Sonoma, CA			54

BUBBLES & ROSÉ

Rosé / Township 7, Naramata, BC	8½	12¾	34
Prosecco / Villa Teresa “Organic”, Veneto, IT	7		30

RED WINE

	6oz	9oz	Btl
SOCIAL RED™ WINE	4	6	16
Cabernet/Merlot / Peller Estates, BC	6¾	10	28
Pinot Noir / Prospect Winery, BC	8	12	32
Malbec / Fincas Los Moras Reserva, AG	9	13½	36
Shiraz/Cabernet / Penfolds Koonunga Hill, AU	9¼	13¾	37
Cabernet Sauvignon / Deja Vu, CA	9¼	13¾	37
Shiraz / Fat Bastard, FR	9½	14¼	38
Zinfandel / Ravenswood, Sonoma, CA	9¾	14½	39
Cabernet Sauvignon / Angus the Bull, South Eastern, AU			39
Syrah / Cline, Carneros, CA			39
Cabernet Sauv / J. Lohr “Seven Oaks”, Paso Robles, CA			45
Petales d'Osoyoos / Osoyoos Larose, Osoyoos, BC			45
Cabernet Sauv / Rodney Strong Alexander Valley Estate, CA			60

Socialhouse

BRUNCH

Brunch is served Saturday, Sunday and Holidays from 10:00 am till 2:00 pm. We use only free run eggs and make our hollandaise sauce in house, with love.

BLUEBERRY COMPOTE WAFFLES 8.95 (two) / 11.95 (three)
canadian maple syrup, blueberry compote, vanilla whipped cream

PROSCIUTTO EGGS BENEDICT 10.95
spicy tomato chutney, goat cheese, housemade hollandaise, breakfast potatoes

BIG BREAKFAST BURRITO 9.95
bacon, eggs, cheddar cheese, dirty rice, red peppers, black beans, shredded lettuce, salsa

LA PETITE SOCIAL SALAD™ 9.95
housemade flatbread, two poached eggs, spicy tomato chutney, green salad, fresh pesto, balsamic & olive oil dressing

BRUNCH

CORNED BEEF HASH 11.95
two poached eggs, corned beef, breakfast potatoes, red peppers & onions, sweet relish, hollandaise

B.C.L.T BREAKFAST BUN 8.95
fried egg, crisp bacon, cheddar cheese, lettuce, special sauce, tomato, breakfast potatoes

STEAK ‘N EGGS 17.95
5oz tender filet mignon, garlic toast, scrambled eggs, breakfast potatoes

BREAKFAST BEVIES

CAESAR (1oz) horseradish & olives 4.50
RED EYE social lager & clamato 4.50
WEEKEND MIMOSAS fresh pressed juice & prosecco 4.50
FRESH PRESSED JUICE grapefruit or orange 4.50
RISE & SHINE red bull and fresh pressed juice 7.00