

TAP HOUSE
SOCIAL

• CRAFT BEER • FOOD • SPORTS •

DINNER MENU | AVAILABLE DAILY 3PM-CLOSE



Let's Get Social with APPETIZERS

POTSTICKERS

pan-seared and steamed pork dumplings with sweet ginger soy 11.99

SPINACH DIP /V & GS/

a blend of cheeses and sautéed spinach served with tortilla chips 12.99

STUFFED MUSHROOMS /V/

cheddar and cream cheese stuffed, finished with crisp buttered panko, baked in creamy garlic butter 13.99

BBQ PORK POTATO SKINS

seasoned potato skins, pulled pork, cheddar cheese, BBQ sauce 14.99

CHILI NACHOS /GS/

chili, corn tortilla chips, melted cheddar and mozzarella cheeses, jalapeños, tomatoes, scallions, cilantro, sour cream 13.99

BAKED MEATBALLS

meatballs, marinara sauce, mozzarella, parmesan, parsley, garlic bread 14.99

QUESO SKILLET /V/

white queso and tortilla chips served with house salsa 11.99 / guacamole +1.50

CRISPY WINGS /GS/

8 wings served with ranch or blue cheese 15.99
choice of sauce or dry rub: mild, hot, BBQ, teriyaki, garlic parmesan, hot honey or Social dry rub

FRIED MOZZARELLA /V/

seasoned and fried crisp with marinara 12.99

HOT HONEY RINGS /V/

crisp onion rings, hot honey aioli 11.99

PIZZA POPPERS /V/

mozzarella, marinara, Italian herbs, garlic parmesan butter 13.99

BUFFALO SHRIMP

crispy shrimp, garlic buffalo sauce, blue cheese crumbles, green onions, blue cheese dressing on side 14.99

PIZZA POPPERS /V/

mozzarella, marinara, Italian herbs, garlic parmesan butter 13.99

TAPHOUSE SAMPLER

5 wings with choice of sauce, 4 potstickers, 3 BBQ pork potato skins 19.99

BAVARIAN PRETZEL /V/

large, soft-baked twist with cheese and spicy brown mustard 12.99

crispy wings



bavarian pretzel



/GF/ GLUTEN FREE /V/ VEGETARIAN /GS/ GLUTEN SENSITIVE

*We use nuts and nut-based oils in our food. If you are allergic to nuts, or any other foods, please let your server know.
Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness. Photos for illustration purposes only. 07.2026

SOUPS & SALADS

SALAD PROTEINS:

ADD salmon +11, shrimp +9, chicken +8*

TOMATO ROQUEFORT

robust tomato, herbs, creamy Roquefort cheese, bacon with croutons 8.99

TEN PEPPER CHILI /GF/

ground beef, mild peppers, beans, cheddar, onions with crackers 9.99



buffalo shrimp salad

HOUSE SALAD /V/

field greens, tomato, cucumber, red onion, croutons 9.99 /GF/ no croutons

CAESAR SALAD

chopped romaine, parmesan, croutons 10.99 /GF/ no croutons

CHEF'S SALAD /GF/

field greens, ham, turkey, blue cheese crumbles, tomato, egg, pickled onion, ranch dressing 15.99

BERRY AND GOAT SALAD /GF & V/

spinach, fresh berries, goat cheese crumbles, candied pecans, balsamic dressing 15.99

SOUTHWEST SALAD /GF/

grilled chicken, field greens, cheddar cheese, roasted corn, tomatoes, onion, peppers, crisp tortilla, southwest ranch 17.99

BUFFALO SHRIMP SALAD

chopped romaine, tomatoes, red onions, cucumber, avocado, blue cheese crumbles, ranch dressing 19.99 /GF/ sub grilled shrimp

STEAK BURGERS

Thick-cut steak burgers cooked to desired temperature. Served with fries. Gluten-Free Bun +3.00

THE OG BURGER*

lettuce, onion, pickle 15.99; Sub veggie burger +3.00

BBQ BURGER*

cheddar cheese, fried onion, BBQ sauce, lettuce 16.99

BLUE CHEESE BURGER*

blue cheese crumbles, grilled onions, balsamic fig reduction 16.99

MAC & CHEESE BURGER*

cheddar, mac & cheese, butter panko, BBQ aioli 17.99

THE GOAT BURGER*

goat cheese, hot honey, fried onion, field greens 17.99

bbq burger



SMASH BURGERS

Double-stack smashed patties. Served with fries. Gluten-Free Bun +3.00

THE ALL-AMERICAN SMASH*

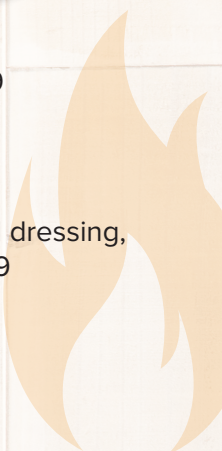
American cheese, lettuce, onion, pickle 16.99 add bacon +2.00

THE SOURDOUGH SMASH*

American and Swiss cheese, thousand island dressing, sautéed onions, grilled sourdough toast 16.99

THE JALAPEÑO SMASH*

cheddar and cream cheese spread, bacon, fried jalapeños 16.99



SOCIAL HANDHELDS



crispy haddock sandwich

All handhelds served with fries. /GF/ bun available +3.00

PHILLY CHEESESTEAK

shaved beef, sautéed onions and peppers, melted provolone on a toasted hoagie 15.99

CHICKEN SANDWICH

grilled, fried, or blackened, lettuce, tomato, honey mustard, toasted brioche bun 15.99
+2 add bacon

CRISPY HADDOCK SANDWICH*

crispy haddock, lemon dill aioli, lettuce, tomato, pickled onions, toasted hoagie 16.99

PULLED PORK WRAP

cheddar cheese, pulled pork, BBQ aioli, coleslaw, flour tortilla 14.99



QUESA DILLAS

VEGGIE QUESADILLA

warm, crispy flour tortilla stuffed with mozzarella & cheddar cheese, mushrooms, red & green peppers, sautéed onions, sour cream & salsa 11.99

BIRRIA QUESADILLA

birria beef, mozzarella, cheddar, jalapeños, pickled onions, birria consommé, cilantro 15.99

CAJUN CHICKEN QUESADILLA

mozzarella cheese, cheddar cheese, spinach, cajun chicken, bacon, sautéed onions 15.99

HOT HONEY SHRIMP QUESADILLA

shrimp, hot honey glaze, mozzarella, cheddar, avocado, spinach, pineapple aioli, green onions 15.99



hot honey shrimp quesadilla

TAP! HOUSE SOCIAL'S
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Signature CHICKEN DIPPERS

3/ 9.99

5/ 12.99

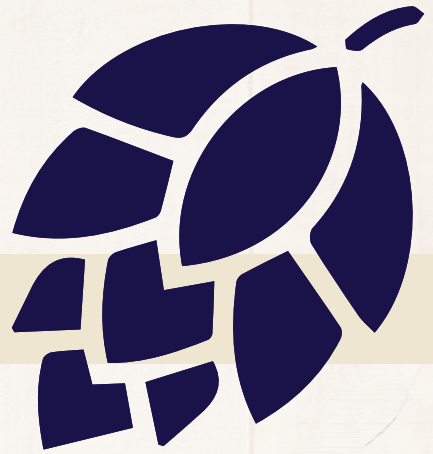
7/ 14.99

SAUCES

- Mild
- Hot
- BBQ
- Garlic Parmesan
- Hot Honey
- Teriyaki



HOUSE-CRAFTED ENTREES



SMOTHERED CHICKEN

grilled chicken breast, cheddar, mozzarella, mushroom gravy, mac & cheese, broccoli 18.95

FISH & CHIPS

crispy haddock, fries, coleslaw, lemon dill aioli 20.95
add four crispy shrimp +5.00

MEATBALL LINGUINE

meatballs, linguine, pomodoro, buttered panko, parmesan, parsley 15.99

MARINATED PORK RIBEYE*

topped with fig-balsamic, mushrooms, and goat cheese, served with mashed potatoes and cajun corn 19.99

SHRIMP & DIPPER PLATTER

3 Chicken Dippers, 4 crispy shrimp, fries and coleslaw, served with a hot honey aioli 17.99

GARLIC PARMESAN SALMON* /GS/

grilled salmon, garlic herb butter, parmesan, rice and broccoli 22.95



lemon
parmesan
trout

12oz new york strip



NEW YORK STRIP*

12oz. NY strip finished with garlic herb butter, fries, cajun corn 32.99

BLACKENED CHICKEN ALFREDO

blackened chicken, linguine, alfredo sauce, spinach, peppers, buttered panko, diced tomatoes, parmesan, parsley 16.95

DIPPERS & MAC

crisp chicken dippers tossed in sauce of choice over house mac & cheese, choice of side 16.99

FRIED SHRIMP PLATE

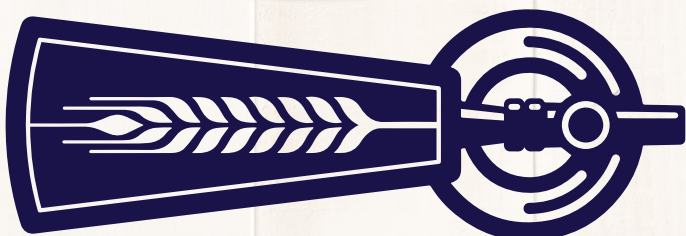
crisp shrimp, seasoned fries, coleslaw, cocktail sauce 19.99

LEMON PARMESAN TROUT /GS/

baked trout, lemon parmesan butter, rice, broccoli 21.99

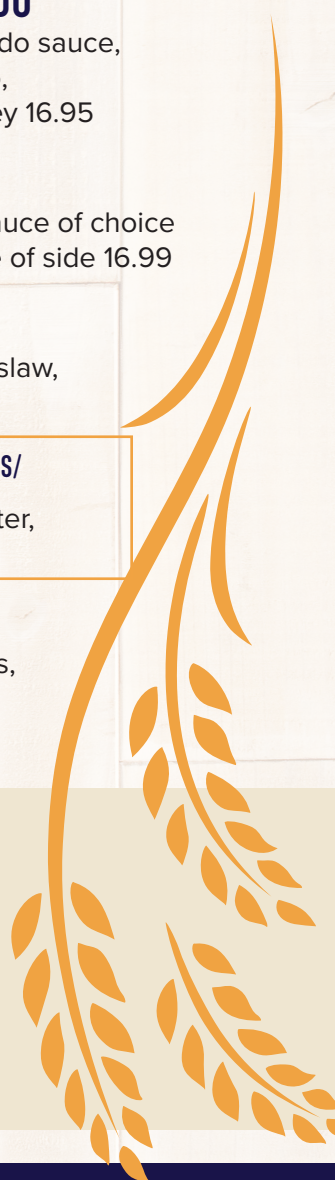
POT ROAST

seasoned beef, crispy fried onions, brown gravy, mashed potatoes, and cajun corn 19.99



SIDES

SEASONED FRIES
GARLIC BUTTER RICE
MASHED POTATOES
CAJUN CORN
BROCCOLI
COLESLAW
SWEET POTATO FRIES +2
MAC & CHEESE +2
SIDE SALAD +3
SIDE CAESAR +3



JUST ONE MORE BITE!

Social Desserts

STRAWBERRY SHORTCAKE ^{/V/}

warm yeast doughnuts, vanilla and strawberry glaze, strawberry crunch, fresh strawberries 8.99

BOURBON PECAN BREAD PUDDING ^{/V/}

with bourbon anglaise 8.99

BROWNIE SUNDAE ^{/V/}

warm brownie, vanilla ice cream, chocolate and caramel drizzle 9.99

SALTED CARAMEL COOKIE SKILLET ^{/V/}

served with vanilla ice cream and a caramel drizzle 9.50



strawberry
shortcake

- ALL ZERO PROOF COCKTAILS ARE NON-ALCOHOLIC -

BLACKBERRY RUSH

blackberry syrup, club soda, a splash of cream, served over ice 5.95

CUCUMBER KICKOFF

muddled cucumber, lime, simple syrup, club soda, with a hint of chili (optional), garnished with a cucumber wheel 5.95

MANGO PEACH LEMONADE

lemonade, lemon-lime soda, mango & peach purée 5.95

STRAWBERRY PINEAPPLE LEMONADE

strawberry purée, pineapple juice, lemonade 5.95

MANGO GINGER SMASH

mango, ginger ale, orange juice 5.95

MIXED BERRY BREEZE

raspberry, strawberry purée, pineapple juice, cranberry juice 5.95



cucumber
kickoff

MAKE IT AN ADULT BEVERAGE!

- +5 WELL LIQUOR
- +7 BACARDI, HORNITOS, TITO'S
- +9 GREY GOOSE, PATRÓN



ZERO PROOF COCKTAILS