

# LUNCH



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

## STARTERS

JUMBO LUMP SINGLE | 16  
BLUE CRAB CAKES DOUBLE | 26  
Poblano Remoulade,  
Micro Greens

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

FARMER'S MARKET CRUDITÉ | 12  
White Bean Hummus, Roasted Poblano,  
Spicy Pepitas, Herb Naan

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,  
PepperJack, Ancho BBQ, Avocado, Pickled Onion &  
Jalapeño Poppers, 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

SLOW ROASTED TURKEY SANDWICH | 15  
Fresh Roasted Turkey, Cherry Spread, Dijon, Smoked  
Gouda, Watercress, Bacon, Focaccia Bun

## ENTREES

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

PAN-SEARED SALMON | 19  
Sliced Beets, Chive-Horseradish Creme Fraiche,  
Watercress, Radish

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

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

\*A 3% surcharge will be added to all Guest checks to help offset the cost of State and City minimum wage increase

Denotes Gluten-Free Options

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.