

DOWNTOWN SOCIAL

— eatery & lounge —

EST. 2018. GLENS FALLS, NY

★ WELCOME FRIENDS ★

VOL. NO. 16, ISSUE NO. 190.

EAT. DRINK. PLAY. GET SOCIAL!

OLD SCHOOL SOUL; NEW SCHOOL VIBE. OFFERING INSPIRED DINNER, COCKTAILS, AND ENTERTAINMENT.



RESERVATIONS :: PRIVATE PARTIES :: ENTERTAINMENT :: EVENTS

Visit DowntownSocialGF.com for details.

TRY OUR TWO SISTER LOCATIONS:

THE
BOURBON ROOM

190 Glen Street, Glens Falls, NY
(518) 480-4600 | info@dt hospitality.com
www.BourbonRoomGF.com

 DOWNTOWN
CITY TAVERN

21 Elm St, Glens Falls, NY
(518) 480-3500 | dtnycitytavern@gmail.com
www.DownTownCityTavern.com



SALAD



7.95 / 11.95

+ roasted chicken :: 4.95

+ grilled steak :: 8.95

Beet

Roasted beet and fennel salad with cous-cous, cucumber, tomato, parsley & fresh lemon

Wedge

Iceberg wedge, roasted Roma tomato, scallion, pepper bacon, blue cheese dressing

House ^{GF}

Spring mix, heirloom tomato, English cucumber, radish, seasonal vinaigrette, croutons



SOUP



4.95 / 7.95

Soup Du Jour

Chef's seasonal soup selection, ask your server!

Tomato Bisque

Fire roasted peppers and tomatoes, pureed in a light cream tomato broth, fresh cracked pepper, house made croutons, Parmigiano Reggiano

+ grilled cheese sliders :: 2.95 ea

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have special medical conditions. Before placing your order, please inform us if someone in your party has a food allergy.

^{GF} We have several Gluten Free options on the menu, however if you have a severe allergy or disease we cannot reasonably guarantee that our kitchen is a gluten free work environment.

SNACKS & SOCIABLES

House Meatball Trio

House-made beef & pork blend meatballs, each served with a house-made sauce: coconut curry, spicy arrabiata, and scratch beef gravy :: 8.95

Cajun Fried Calamari

Graham cracker and cornmeal dusted calamari with a cajun kick. Served with marinara and lemon :: 9.95

Pork Belly Mac 'n Cheese

Our creamy five-cheese sauce with cavatappi pasta, crispy pork belly, and oreganata crust :: 9.95

Queso Pretzel Bites

Baked Bavarian pretzels served with warm jalapeño queso :: 8.95

Brussel Sprout Chips ^{GF}

Flash-fried Brussel sprout petals tossed with sea salt & vinegar seasoning :: 6.95

Charcuterie & Cheese

Prosciutto, spicy, and sweet salamis paired with local and artisanal cheeses, hummus, tapenade, gherkins, and French demi baguette :: 16.95

Social Wings

Crispy wings tossed in one of our house favorite sauces:

Garlic Parmesan | Buffalo | Hot Honey

Ten wings 12.95 :: Fifteen wings 18.95

SPUDS

Boardwalk Fries ^{GF}

Our signature seasoned thick-cut fries :: 3.95 side // 5.95 full

Poutine

Our boardwalk fries topped with scratch beef gravy and cheese curds :: 9.95
+ pulled pork :: 4.95

Pork Belly Cheese Fries

Our boardwalk fries with creamy five-cheese sauce and crispy pork belly :: 9.95

SLIDERS

Grilled Cheese Sliders

A cup of fire roasted tomato bisque with three sliders on brioche buns :: 9.95

Meatball Slider Trio

House-made meatballs served on brioche buns with three unique sauces - coconut curry, spicy arrabiata, and scratch beef gravy :: 11.95

Cuban Mojo Pork Sliders

Three sliders packed with slow roasted pork shoulder and tangy Cuban mojo sauce on brioche buns :: 10.95

ENTRÉES

Shepherd's Pie ^{GF}

Seasoned beef and vegetables simmered in scratch gravy, topped with buttery mashed potato crust :: 14.95

Steak Frites

Chargrilled Wagyu skirt steak sliced and served with compound butter & boardwalk fries :: 19.95

Bourbon Pecan Chicken

Pecan crusted boneless chicken breast with bourbon sauce, served with wild rice & seasonal vegetable :: 16.95

Chicken 'n Waffles

Buttermilk battered boneless chicken thigh, served atop a crispy waffle with sriracha maple syrup and a side of boardwalk fries. :: 14.95

Meatloaf, Mashed & Gravy

Homestyle meatloaf made with savory seasonings, just like Grandma's, with garlic mashed and scratch gravy :: 14.95

Bourbon Plank Salmon ^{GF}

Salmon filet roasted on a bourbon barrel plank, topped with tomato bruschetta and feta, served with wild rice and seasonal vegetable :: 19.95

Seared Scallop Risotto

Fresh scallops pan seared with lemon caper butter, served on creamy parmesan risotto :: 26.95

Fish-n-Chips

House breaded whitefish filets served with tartar sauce, lemon, and boardwalk fries :: 15.95

Vegan Curry Stir-Fry ^{GF}

Stir-fried seasonal vegetables in a delicious coconut curry sauce, served over wild rice :: 16.95

PASTA

Cajun Chicken Alfredo

Fettuccine tossed with spicy Cajun alfredo, roasted red peppers, Andouille sausage, and roasted chicken :: 16.95

Pasta Genovese

Cavatappi with pesto, garlic, olive oil, sautéed mushrooms, spinach, grape tomatoes, and roasted red peppers :: 13.95

Cavatappi Alla Vodka

Light tomato and vodka sauce with a touch of cream :: 14.95
+ meatballs :: 4.95

Carbonara

Handmade fettuccine with spring peas, wild mushroom, prosciutto, and Parmigiana Reggiano :: 17.95

Lobster Ravioli

Simmered in a limoncello cream sauce with wilted spinach, topped with Parmigiana Reggiano :: 19.95



BUILD YOUR OWN PASTA

8.95 / 12.95



Pick your pasta:

Fettuccine | Cavatappi

Choose your sauce:

Marinara | Alfredo | Pesto | Garlic & Oil | Spicy Arrabiata

Add your toppings :: 1.00 each / 2.00 each

Spinach | Mushroom | Grape Tomato | Roasted Garlic
Roasted Red Peppers | Roasted Shallots

Over the top :: 3.00 / 5.00

Meatballs | Roasted Chicken | Andouille Sausage

HANDHELD

Served with boardwalk fries
or a cup of soup

Social Burger

6oz ground short-rib patty, crispy bacon, cheddar, and pickled onion aioli with lettuce, tomato, onion, and pickle :: 13.95

Double Bacon Cheese

Two 6oz ground short-rib patties, double bacon, double cheddar, and caramelized onions :: 15.95

Steak Sandwich

Wagyu skirt steak, sliced and topped with sauteed peppers and onions, and cheddar cheese. Served on a French demi baguette with tavern steak sauce :: 15.95

Cubano

Slow cooked pork shoulder, capicola ham, sliced swiss cheese, pickle, and Dijon on a French demi baguette :: 13.95

Beef on Weck

House roast beef served on a Kimmelweck roll with horseradish aioli and a side of au jus :: 14.95

COCKTAILS

OLD SCHOOL

French 75

Sly Fox Gin, Springbrook Limoncello, Prosecco :: 8

Social Old Fashioned

Maker's Mark, Cointreau, Blood Orange Bitters, Muddled Orange and Cherry :: 9

Perfect Margarita

Tres Agaves Tequila, fresh lime, Gran Marnier, salt rim :: 9

Bulleit Manhattan

Bulleit Rye Whiskey, Atxa Vermouth, Angostura :: 9

Cucumber Collins

Crop Cucumber, Crop Lemon, Club :: 8

NEW SCHOOL

Tito's Sunrise

Tito's Vodka, Grenadine, Orange Juice :: 7

Social Twisted Tea

Deep Eddy Sweet Tea Vodka, Lemonade :: 7

Blood Orange Cosmo

Sky Blood Orange Vodka, Cointreau, lime & blood orange bitters :: 8

Cucumber Grapefruit Martini

Crop Cucumber Vodka, Grenadine, Grapefruit Juice, Lime :: 9

Espresso Martini

Deathwish Coffee Vodka, Stoli Vanilla, Godiva Chocolate, Frangelico, Espresso :: 9

MOCKTAILS

Made with premium Puezza Sparkling Water & Torani Italian Syrups :: 4

Thai Cooler

Lime, ginger, and lemongrass

Beach Breeze

Virgin creme de menthe and lime

Italian Creamsicle

Blood orange, OJ, and vanilla cream

Dulce Caramel Soda

Caramel and cream

Tropical Sunrise

Coconut, pineapple, and grenadine

Pomegranate Paradise

Grenadine and lime

DRAFT BEER

Guinness - 4.2%	7
Bud Light - 4.3%	4
Miller Light - 4.2%	5
Harpoon UFO White - 4.8%	6
Founders All Day IPA - 4.7%	6
Fiddlehead IPA - 6.2%	6

Ask your server about our five rotating drafts featuring local breweries like Common Roots, Mean Max, and Druthers.

BOTTLED BEER

Michelob Ultra	4
Buckler NA	5
Coors Light	4
Heineken	5
Corona	5
Angry Orchard Hard Cider	5
Stella Artois	6
Down East Cider	6

OLD MAN CANS

Miller High Life 7oz	3
Genesee Cream Ale	4
PBR Tall Boy	4
Schlitz	4
Schaefer	4
Tully High Life	7
Shot of Tullamore Dew & a 7oz High Life	

HOUSE DRAFT WINE

WHITE :: Served by the glass for \$6

T. Edwards Chardonnay :: 2017 California

Valdinevola Pinot Grigio :: NV Italy

Neiss Riesling Estate Trocken :: 2017 Germany

Vino Frizzante Prosecco :: NV Italy

RED :: Served by the glass for \$6

da'Keg Cabernet Sauvignon :: 2016 California

T. Edwards Pinot Noir :: 2017 California

da'Keg Merlot :: 2016 California

Domaine Roger Perrin Côtes du Rhône :: 2016 France