

DOWNTOWN SOCIAL

— eatery & lounge —

EST. 2018. GLENS FALLS, NY

★ WELCOME FRIENDS ★

VOL. NO. 18, ISSUE NO. 190.

EAT. DRINK. PLAY. GET SOCIAL!

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



WEEKEND EDITION



Breaking news...

TUESDAY:
Half Price Bottles of Wine

WEDNESDAY:
6 oz. Cheeseburger & Draft Beer - Just \$10

THURSDAY:
Untapped & Unplugged - \$4 Drafts & Live Acoustic

FRIDAY:
House Party - Bar Games w/Cornhole, Pool & More

SATURDAY:
Social Club - DJ Dance Party



BOOK YOUR PRIVATE PARTIES & EVENTS! ● The Bourbon Room: Up to 50 Guests
Visit DowntownSocialGF.com for details. ● Downtown Social: Up to 200 Guests



DOWNTOWN SOCIAL
— eatery & lounge —

190 Glen Street, Glens Falls, NY
(518) 480-4600 | info@dtghospitality.com
DowntownSocialGF.com

DOWNTOWN CITY TAVERN

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



SALAD



7.95 / 11.95

House ^{GF}

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

Wedge

Iceberg wedge, tomato, scallion, bacon, bleu cheese dressing

Beet

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

+ roasted chicken :: 4.95

+ grilled steak :: 8.95

+ seared salmon :: 7.95



SOUP



Lobster Bisque

Lobster Bouillon, Sherry, Garlic Oil :: 5.95 / 8.95

Soup Du Jour

Chef's seasonal soup selection. Ask your server :: 4.95 / 7.95



* 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

Spinach & Artichoke Dip

House tortilla chips :: 8.95 / 14.95

Brussel Sprout Chips ^{GF}

Flash-fried Brussel sprout petals tossed with sea salt & vinegar :: 6.95 / 12.95

BBQ Pulled Pork Mac 'n Cheese

Creamy cheese sauce topped with pulled pork and BBQ :: 8.95 / 14.95

Pulled Pork Nachos

House tortilla chips, coleslaw, creamy queso, and pulled pork :: 6.95 / 11.95

Social Fries ^{GF}

Our signature seasoned fries :: 4.95 / 6.95

Poutine

Fries topped with scratch beef gravy & cheese curds :: 9.95

+ pulled pork :: 4.95

Social Wings ^{GF}

Crispy wings tossed in spicy house Buffalo sauce

Ten wings 12.95 :: Fifteen wings 18.95

HANDHELDS

Served w/ Choice of Side
See selections below

Steak Sandwich

Wagyu skirt steak sliced & topped with peppers, onions, and cheddar cheese.

Served on a French demi baguette with steak sauce :: 13.95

Pulled Pork Sammy

Slow cooked pork shoulder, coleslaw, BBQ on a French demi baguette :: 12.95

Cajun Chicken

Chicken breast topped with roasted red peppers, caramelized onions, and Swiss cheese. Served on a French demi baguette with spicy aioli :: 12.95

Beef on Weck

House roast beef served on a Kimmelweck baguette with horseradish aioli and a side of au jus :: 12.95

SIDES

^{GF} Fries :: 2.95

^{GF} Coleslaw :: 2.95

^{GF} House Salad :: 3.95

Couscous Salad :: 3.95

^{GF} Corn Maque Choux :: 3.95

^{GF} Seasonal Vegetable :: 3.95

Mashed Potatoes :: 3.95

German Potato Salad :: 3.95

^{GF} Wild Rice :: 2.95

SOCIAL SIGNATURE BURGERS

The Social

½ lb. chef's blend patty topped with cheddar, bacon, fried egg, and social sauce on a sesame seed bun :: 11.95

Double Double Classic

Two 6oz. short rib patties topped with double American cheese, caramelized onion, and social sauce on a sesame seed bun :: 9.95

Kofta Lamb Burger

Spiced lamb patty with hummus spread, pickled onion, lettuce, and tomato on a sesame seed bun :: 9.95

El Diablo Burger

6oz. short rib patty and pulled pork topped with jalapeño, pepper jack cheese, and spicy aioli on a pretzel bun :: 9.95

Salmon Burger

Pan-fried salmon patty topped with lemon dill cream sauce and pickled onion on a sesame seed bun :: 9.95

Mediterranean Veggie Burger

Falafel patty topped with our hummus spread, pickled onion, lettuce, and tomato on a sesame seed bun :: 8.95

 Gluten free buns available + \$1

THE CARVERY

Served with garlic mashed potatoes and seasonal vegetable

Roasted Prime Sirloin of Beef

USDA Prime with garlic-rosemary crust, horseradish sauce, and au jus :: 24.95

Porchetta

Oven roasted pork loin pin-wheeled & stuffed with spinach, caramelized onion, parmesan, and fig demi :: 19.95

Rotisserie Chicken

Herb roasted half chicken with pan gravy :: 16.95

FRESH CATCH

Blackened Redfish

Filet of redfish seasoned and pan-seared. Served with corn maque choux and coleslaw :: 19.95

Pan Seared Scallops

Wild Cape Cod scallops with lemon caper butter. Served with creamy mushroom risotto and seasonal vegetable :: 26.95

ENTRÉES

Shepherd's Pie

Seasoned lamb and beef blend with vegetables simmered in scratch gravy, topped with buttery mashed potato crust :: 15.95

Steak Frites

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

Bourbon Pecan Chicken

Pecan crusted boneless chicken breast with bourbon sauce, served with wild rice & seasonal vegetable :: 17.95

Meatloaf, Mashed & Gravy

Homestyle meatloaf made with savory seasonings, just like Grandma's, with garlic mashed and scratch gravy :: 15.95

Bourbon Plank Salmon

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

Mediterranean Vegetable Couscous

Seasonal vegetables and mushrooms sautéed with warm couscous salad :: 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

Skyy 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

PRE-SCHOOL

N/A Cocktails made with premium Purezza 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%	6
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 and 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

T. Edwards Sauvignon Blanc :: 2016 California

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