

THE

SOCIAL CLUB

FOOD DRINK

11:00AM — 5:00PM

WHITE (GLASS | BOTTLE)

Berringer Maine & Vine Chardonay, <i>California 2022</i>	7		25
Berringer Maine & Vine Pinot Grigio, <i>California 2021</i>	8		30
Justin Sauvignon Blanc, <i>Central Coast, California 2023</i>	13		48
Fini Pinot Grigio, <i>Trentino, Alto Adise, Italy 2023</i>	12		46
Gruet, Sparkling Wine, <i>USA</i>	12		38

RED (GLASS | BOTTLE)

Berringer Maine & Vine, Cabernet Sauvignon, <i>California 2020</i>	7		25
Berringer Founders Estates, Pinot Noir, <i>California</i>	7		25
Chevalier Lascombes, Bordeaux, <i>France 2022</i>	13		48
Berringer Maine & Vine Merlot, <i>California 2022</i>	7		25

BEERS

Trappiste Rocheforte, Belgium	8
Estrella Lager, Spain	6
O’Douls Lager, American.....	6
Bud Light, American.....	6

COCKTAILS

Mimosa	8
Martini.....	8
Manhattan.....	8
Margarita.....	8
Frozen Margarita.....	9
Mojito.....	8

PASTA

Add Simply Grilled chicken (+5), shrimp (+8) or salmon (+8) Gluten Free Options Available

Spaghetti & Meatballs 18

Shaved Parmesan Cheese, Fresh Picked Basil, Marinara

Semplice Linguini Di Italia 12

Choice Of Marinara Or Garlic Cream Sauces,
Fresh Picked Basil, Shaved Parmesan Cheese

Butternut Squash Raviolis 16

Chardonnay Cream Sauce, Shaved Parmesan
Cheese, Baby Spinach, Sundried Cranberries,
Pecans

FLATBREAD PIZZA

Cheese (VG)..... 10

Mozzarella, Shaved Parmesan, Marinara

Pepperoni..... 12

Pepperoni, Mozzarella, Marinara

Margherita (VG) 12

Tomato, Mozzarella, Fresh Basil, Marinara

Italian Sausage 12

Pork Sausage, Marinara, Mozzarella

CBR..... 12

Chicken, Bacon, Ranch, Mozzarella

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

(VG) Vegetarian (V) Vegan (GF) Prepared without Gluten

THE

SOCIAL CLUB

FOOD DRINK

We create authentic food from scratch. We use fresh, responsibly sourced, seasonal ingredients and culinary creativity. We are guided by environmentally held practices, avoid additives, chemicals and preservatives.

SALADS

- House Caesar

8

Romaine Hearts, Shaved Parmesan, Croutons
House Caesar Dressing
Add Simply Grilled Chicken (+5), (4) Shrimp Or Salmon* (+8)
- Fruit “N” Scoop Salad

14

Your Choice Of House Made Chicken, Tuna Or Egg
Salad On A Bed Of Chopped Romaine Hearts With
Seasonal Fruit & Berries
- Cornucopia Salad.....

16

Romaine Hearts, Chicken, Almonds, Sundried Cranberries
Raisins, Orange Sections, Grapefruit Sections, Swiss Cheese
Apples, White Wine Dressing
- House Salad (VG,GF)

8

Romaine Hearts, Cucumber, Cherry Tomatoes, Carrots,
Red Onion, Croutons And Your Choice Of Dressing
Add Simply Grilled Chicken (+5), (4) Shrimp Or Salmon* (+8)

HANDHELDS

- With French Fries, Sweet Potato Fries Or House Chips
Substitute Side Salad, Coleslaw, Or Fruit Cup (+2)
- Build Your Own Sandwich

12

Tuna Salad, Egg Salad, Chicken Salad, Ham, Turkey, Roast Beef
Choice Of Bread, Add Avocado (+3) Add Bacon (+3)
- Grilled Chicken Sandwich

11

Grilled Chicken Breast, Brioche Bun, Lettuce, Tomato,
Onions, Pickle, Choice Of Cheese
Add Bacon (+3), Avocado (+3) Sautéed Mushrooms (+1)
- French Dip.....

15

Shaved Roast Beef, Swiss Cheese On A Rustic French
Hoagie Served with Au Jus and Horseradish
- All Beef Hot Dog

8

Chopped Onion, Tomato, Sweet Relish
- The Revel Burger*

11

Angus Beef Or All-White Turkey Burger, Brioche Bun,
Lettuce, Tomato, Onions, Pickle & Choice Of Cheese
Upgrade To Beyond Burger (+3)
Add Bacon (+3), Avocado (+3) Sautéed Mushrooms (+1),
Cheese Selection | (Blue, Cheddar, Swiss, American)

DESSERTS

- Featured Dessert.....

8
- Hector’s Caramel Flan

8
- Chocolate Molten Bundt Cake

12
- Ice Cream Scoop

2
- Ask our server for today’s offerings

SOUPS

Today’s Soup 4 | 6

SMALL PLATES

- Chips “N” Dip.....

6

House Potato Chips With Bleu Cheese
Dressing
- Chicken Wings

13

(5) Traditional, Barbeque, Teriyaki or Naked
- Sidekick Sliders

10

(2) Soft Buns, Cheddar Cheese, Bacon, Pickle
- Bagel BLTA

8

Bacon, Lettuce, Tomato, Avocado, Cream Cheese
- Shrimp Cocktail.....

13

Cocktail Sauce, Lemon
- Chicken Teriyaki Dumplings.....

10

(5) Steamed Or Fried, Teriyaki Dipping Sauce
- Grilled Cheese Sandwich

8

Sourdough, Swiss and cheddar cheeses,
Add bacon (+2) Add Tomato (+2) French Fries
- Choose Two

12

Cup Of Soup | Small Side salad - Caesar or garden
Half Deli Sandwich

NON-ALCOHOLIC

- Fountain Soda

2
- Tea (Hot Teavana or Iced)

2
- Juice

2
- Milk

2
- Coffee (Hot or Iced)

2
- Americano (Hot or Iced).....

3
- Cappuccino / Latte (Hot or Iced).....

3.5

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