

STATE

SOCIAL HOUSE

SHARE

- ❖ **KOBE MEATBALLS** with smoked mozzarella, demi sauce & baby arugula. \$11
- ❖ **STEAMED BLACK MUSSELS** with garlic butter, smoked bacon, fingerling potatoes, white wine & cream. \$14
- ❖ **MIXED SAUSAGE PLATE** with grain mustard. \$11
- ❖ **GIANT PRETZEL** with brown beer mustard & honey. \$11
- ❖ **BRAISED NIMAN RANCH BLACK PORK BELLY** with sweet ginger soy, daikon & boiled egg. \$9
- ❖ **CRISPY CALAMARI** with sweet & spicy tomato salsa. \$14
- ❖ **MINI POTATO SKINS** filled with sloppy chorizo joe's topped with cheddar cheese, sour cream & chives. \$12
- ❖ **CRISPY BUFFALO WINGS** with celery leaf salad & crumbled roquefort. \$11
- ❖ **DUCK FAT FRIES** choice of garlic, Asian, spicy, truffle butter or truffle brie. \$8/with brie \$9
- ❖ **MAC & CHEESE** with cheddar, gruyere, gouda & applewood smoked bacon. \$8
- ❖ **PROSCIUTTO TART** with figs, Italian truffle honey & goat cheese. \$11
- ❖ **NIMAN RANCH PORK BELLY TACOS** with sweet cucumber cabbage slaw. \$8
- ❖ **SHRIMP POTSTICKERS** with creamy pesto. \$11
- ❖ **SHISHITO ASIAN PEPPERS** sautéed with citrus soy & shichimi spice. \$7
- ❖ **WHITE SHRIMP CEVICHE** on crispy tortillas. \$11
- ❖ **PAN ROASTED BRUSSEL SPROUTS** with bacon. \$7
- ❖ **SAUTEED OYSTERS** on crispy potatoes with champagne butter & salmon caviar. \$17
- ❖ **CRISPY CAULIFLOWER** with jalapeno sesame aioli. \$7
- ❖ **BRAISED OXTAIL** with creamy polenta, baby arugula & spiced oil. \$10
- ❖ **SWEET & SPICY ASIAN CUCUMBER PICKLES.** \$7
- ❖ **SPINACH & BACON SAUTE** with soy butter. \$8
- ❖ **POTATO SALAD** with smoked ham, onion, carrots & cucumber. \$6

GARDEN FRESH

- ❖ **BRUSSEL SPROUT SALAD** with walnuts, roquefort crumbs & balsamic dressing. \$10
- ❖ **BEEF SALAD** with baby arugula, goat cheese, walnuts, dijon vinaigrette & balsamic glaze. \$10
- ❖ **TOFU SALAD** with fresh seasonal farmers market vegetables & sesame dressing. \$11
- ❖ **TUNA CARPACCIO SASHIMI** with onions, sprouts, radish & sesame soy vinaigrette. \$16
- ❖ **BURRATA CHEESE CROSTINI** with kalamata olives, roasted sweet peppers, capers & balsamic reduction. \$12
- ❖ **BACON WRAPPED SCALLOP SALAD** with baby frisee, soft poached egg, roasted fingerling potatoes & champagne vinaigrette. \$17
- ❖ **BABY ARUGULA SALAD** with artichoke hearts, parmesan cheese & Italian vinaigrette. \$13

SANDWICHES

served with house fries or salad

- ❖ **TEA SANDWICH OF THE DAY.** \$12
- ❖ **"THE WEHO" BURGER** (turkey or veggie patty) with smoked white cheddar. \$13
- ❖ **WHISKEY BURGER** with Jameson onion jam, arugula, gruyere & special sauce. \$14
- ❖ **BBLT** with heirloom tomatoes, iceberg lettuce & spiced aioli on toasted white bread. \$14
- ❖ **BBQ SLICED TURKEY** with red onion & dill pickles. \$14
- ❖ **MEATBALL SLIDERS** with marinara, smoked mozzarella & baby arugula on mini brioche buns. \$14
- ❖ **PORK BELLY BBQ BURGER** with sweet pepper ketchup, caramelized onion & cheddar. \$16
- ❖ **MAINE LOBSTER ROLL** with creamy honey citrus dressing. \$16

PIZZAS & FLATBREADS

- ❖ **PROSCIUTTO FLATBREAD** with sliced hardboiled egg, baby arugula, tomatoes, gruyere & mayonnaise. \$13
- ❖ **SHRIMP FLATBREAD** with wild mushrooms, mozzarella, provolone & pesto. \$16
- ❖ **FARMER'S VEGETABLE PIZZA** with mushrooms, red peppers, zucchini, eggplant, pine nuts, basil, tomato sauce & vegan mozzarella. \$15
- ❖ **FOUR CHEESER** with mozzarella, goat, asiago, parmesan, roasted garlic, tomato sauce & mixed herbs. \$14
- ❖ **NIMAN RANCH PORK SAUSAGE PIZZA** with jalapeno, baby arugula, tomato sauce, goat cheese & mozzarella. \$15
- ❖ **SMOKED SALMON PIZZA** with baba ganoush, dill cream, red onions & fresh squeezed lemon. \$15
- ❖ **POTATO GRATIN PIZZA** with smoked bacon, caramelized onions & provolone. \$15

MAIN

- ❖ **SPAGHETTI PEPPERONCINO** with beef hotlinks, broccolini & mixed wild mushrooms. \$17
- ❖ **SEARED TUNA STEAK** with baby arugula salad & wasabi mashed. \$26
- ❖ **GRILLED HALF CHICKEN** with house fries, broccolini & dijon butter sauce. \$24
- ❖ **ASIAN BBQ SKIRT STEAK** with broccolini & house fries. \$26
- ❖ **VEGETABLE STIR-FRY** with tofu, cauliflower, snow peas, baby spinach, broccoli, carrots, mixed wild mushrooms, served in vegetable gravy. \$21
- ❖ **GRILLED WILD SALMON** with sautéed mixed wild mushrooms, seasonal vegetables potato puree. \$25
- ❖ **PACIFIC BASS** with edamame, corn succotash with bacon braised kale. \$23
- ❖ **PRIME RIBEYE STEAK** with potato puree, broccolini & soy garlic sauce. \$34

Executive Chef Vernon Cardenas

GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

DRINKS

DRAFT BEERS

- ❖ Coors Light Pilsner Lager (4.2%) \$6
- ❖ Blue Moon Belgium Wit (3.4%) \$7
- ❖ Allagash White Belgium Ale (5%) \$9
- ❖ Angry Orchard Crisp Apple Cider (5%) \$7
- ❖ Firestone Pivo Pills (5.3%) \$7
- ❖ Magic Hat #9 Pale Ale (5%) \$7
- ❖ Pacifico Lager (4.4%) \$7
- ❖ Negra Modelo Pilsner (5.3%) \$7
- ❖ Sapporo Rice Dry Lager (5%) \$7
- ❖ Sam Adams Octoberfest Lager (5.3%) \$5
- ❖ Golden Road Brown Ale (5%) \$7
- ❖ Guinness Stout (4.2%) \$9
- ❖ Angel City Pilsner (5.8%) \$7
- ❖ Sierra Nevada Pale Ale (5.6%) \$7
- ❖ Lagunitas IPA (6.2%) \$7
- ❖ Green Flash Hop Head Red Ale (7%) \$7
- ❖ Ballast Point Sculpin IPA (7%) \$10
- ❖ Firestone Double Jack IPA (9.5%) \$11
- ❖ Green Flash Double Stout (8.8%) \$9
- ❖ Allagash Curieux Tripel (11%) \$12

BOTTLED BEERS

- ❖ Specialty Craft Beer (ask server)
- ❖ Stella Artois \$8
- ❖ Corona \$6
- ❖ Kaliber \$6

BEER COCKTAILS

- ❖ **The Ginger** Sierra Nevada Pale Ale, lemonade, Gosling ginger beer. \$8
- ❖ **Brewjito** strawberry, mint, lime, agave, Allagash White Belgium Ale. \$10
- ❖ **The Hidden Gun** Irish Whiskey, Amaro, orange bitters, Guinness Stout. \$10
- ❖ **RIP** mezcal, lemon juice, minced Serrano chiles, agave, Pacifico Lager. \$10
- ❖ **State's Michelada** spicy tomato juice, lime, salted rim, Firestone Double Jack IPA. \$8

SPECIALTY DRINKS \$13

- ❖ **Sunset Strip** Don Julio anejo tequila, mint, sugar, grapefruit, & fresh lime.
- ❖ **Social Disorder** Patron reposado tequila, ginger, rosemary, lime, & agave.
- ❖ **State of Mind** Veev, basil, lime, cucumber, & fresh orange juice.
- ❖ **Thai'd Up** Akvinta vodka, strawberry, balsamic vinegar, basil, & lemon.
- ❖ **The Muse** Kettle Citron vodka, lime, agave, blueberries, & Marchino liquor.
- ❖ **The Villain** Atlantico private cask rum, lemon juice, Mandarine Napoleon orange liquor, orgeat, & bitters.
- ❖ **Backroom Mob** Bulliet bourbon, St. Germain, lemon, soda, & mint.
- ❖ **Godfather** Bushmills Irish whiskey, lime, lime juice, ginger beer, & agave.
- ❖ **Presidential** Tanqueray gin, cilantro, chile, cucumber, lime, agave, & soda.
- ❖ **Sweet Endings** Chandon champagne, Aperol, orange juice, lime juice, & St. Germain.
- ❖ **Dry & Rye Manhattan** Bulliet rye whiskey, Amaro, bitters, & a twist.
- ❖ **Blue Frenchie** Knob Creek bourbon whiskey, Pavan, lime juice, & orange juice.

WINES BY THE GLASS

BUBBLES

- ❖ Prosecco, Enza, Veneto \$8
- ❖ Chandon, Brut NV, Napa \$10
- ❖ Nicolas Feuillate, Brut NV, France \$20
- ❖ Nicolas Feuillate, Brut Rose NV, France \$25

WHITES

- ❖ Riesling, Blufeld, Germany, 2011 \$7
- ❖ Sauvignon Blanc, NewHarbor, New Zealand 2012 \$7
- ❖ Sauvignon Blanc, Sterling, Napa 2011 \$7
- ❖ Pinto Grigio, Stellina di Notte, Italy 2011 \$7
- ❖ Pinot Grigio, Santa Margherita, Alto Adige 2011 \$14
- ❖ Chardonnay, Duboeuf, Macon Village 2011 \$8
- ❖ Chardonnay, Cuvaision, Napa Valley 2010 \$11

ROSE

- ❖ Chateau La Gondonne, Provence 2011 \$10

REDS

- ❖ Pinot Noir, Wild Horse, California 2011 \$11
- ❖ Pinot Noir, Gloria Ferrer, Carneros 2007 \$12
- ❖ Merlot, Casa Lapostolle, Chile 2011 \$7
- ❖ Malbec, Cuarto Dominio "Lote 44" \$8
- ❖ Cabernet Sauvignon, Josh Cellars, Lake County 2011 \$8
- ❖ Cabernet Sauvignon, UpperCut, Napa 2010 \$12
- ❖ Zinfandel, Cigar, California 2011 \$10

