



# **GARLIC SAUTEED MUSHROOMS 10**

shiitake mushrooms, pearl onions, white sumac wine

### **BEEF EMPANADA 10**

tex-mex ground beef, potatoes, mozzarella cheese, tomatillo salsa

# PATATAS BRAVAS 11 🏈



fried potatoes tossed in chipotle aioli and paprika \*vegan option available\*

# CAULIFLOWER BITES 12 🦪



tempura cauliflower bites, tossed in teriavaki sauce

### **CHARR GRILLED ASPARAGUS 12**

crispy bacon, vinaigrette

### **MEAT BALLS 13**

ground beef mixed egg & Italian breadcrumbs over a bed of marinara sauce

### FLASH FRIED BRUSSEL SPROUTS 13

balsamic glaze, dried cranberries

# **SHRIMP EMPANADA 14**

adobo grilled shrimp, roasted red peppers, spinach, mozzarella cheese, marinara sauce.

### **GAMBAS AL AJILLO 16**

roasted shrimp, olive oil, garlic, piquillo peppers in a tomato sherry sauce, french bread

### **BABY LAMB CHOPS 18**

served with Demi glaze

### MADRID LUMP CRAB CAKE 18

dill tartar sauce

# **SOCIETY CEVICHE 22**

shrimp, tilapia, habanero, avocado, cubanelle peppers and fresh herbs in citrus sumo, served with fried potato chips

# **HONEY HOT LOBSTER TAILS 28**

southern fried lobster tails, with a honey hot sauce drizzle.

### **CRAB CLAWS 30**

garlic butter sauce, french bread

\*Consuming raw & undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illnesses.

\*20% gratuity will be added on all orders\*

\*Credit cards <u>MUST</u> have a chip. Customer <u>MUST</u> provide a valid ID for payment to be accepted\* <u>\*WE DO NOT ACCEPT DISCOVER CARDS, APPLE PAY, OR ANY FORM OF TAP\*</u>







# SALADS

### **SOCIETY ENSALADA 14**

mixed greens, cranberries, manchego, croutons, sherry vinaigrette

### **SPINACH ENSALADA 14**

spinach, green apples, shaved onions, goat cheese, balsamic vinaigrette +chicken 6 +shrimp 7

# MAIN DISHES

# EGGPLANT PARMESAN 25 🦪

fried breaded eggplant, smoked vegan gouda cheese topped with marinara sauce & basil chiffonade

### **SOUTHERN FRIED CHICKEN 28**

buttermilk brined airline chicken breast, mashed potatoes, charred broccolini, brown chicken gravy

### **SHORT RIB PAPPARDELLE 36**

guinness Braised short ribs, charred brussel sprouts, carrots, blistered pearl onions, shaved parmesan cheese.

### NY STRIP STEAK 46

grilled NY strip steak garnished with grilled asparagus & demi glaze

### WHOLE ROASTED BRANZINO 49

roasted bronzino, grilled lemons on a bed of vegetables & white rice

### MARE Y TERRA SURF & TURF 84

USDA NY Strip , lobster tail al ajillo, crispy brussel sprouts

# DESSERTS

### **BARCELONA CHURROS 12**

fried churros with chocolate sauce with vanilla ice cream

# FLAWLESS CHOCOLATE CAKE 14

served with strawberries, vanilla ice cream

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# COCKTAILS

### **BETWEEN THE SHEETS 35**

Martell Blue Swift, Cointreau, Fresh Lemon

### **HIGH FASHION 45**

Don Julio 1942, Agave, Fresh Lemon

### **DATE IN VENICE 18**

Jameson, Fresh Lime, Ginger Beer, Mint

### **ROYAL PEACH 18**

Jack Apple, Peach Schnapps, Fresh Lemon, Simple Syrup, Cabernet

# **BUCKHEAD ESPRESSO 18**

IslandJohn Vanilla Vodka, Espresso Liqueur, Cold Brew, Irish Cream, Simple Syrup, Cinnamon

# **GIN THERE, DONE THAT 18**

Bayab Gin, Fresh Lemon, Simple Syrup, Champagne, Lemon Expression

### RIDN' DIRTY 18

Martell VS, Cointreau, Fresh Lemon

### **DANCE ALL NIGHT 19**

Lobos Reposado, Pineapple Juice, Fresh Lime, Agave, Meddled Sage Leaves

# PENELOPE 19

Lobos Joven, Grapefruit Juice, Agave, Fresh Lime, Triple Sec, Tajin Rim, Sprinkle of Cinnamon

### **BILLIONAIRE 22**

Woodford Rye, Amaretto, Honey, Fresh, Lemon

# LYCHEE 22

Ghost Spicy Tequila, Lychee Liqueur, Lychee Syrup, Fresh Lime, Triple Sec. Muddled Jalapeño

### **BAG N BOUGIE 25**

Kettle One, Watermelon Liqueur, Agave, Fresh Lime, Muddled Mint Cucumber, Watermelon Redbull

\*\*ALL DRINKS FINAL\*\*



# WINE LIST

### SPARKLING

Perrier~Jouet, Grand Brut, France 400
Chic, Cava, Barcelona Spain 14
Ruffino, Prosecco, Italy 15
Giuliana, Prosecco, Italy 50
Pommery Pop, Rosé, France, 2016 18/60
Telmont Reserve, Rosé, France, 2022 180
Moet & Chandon, Rosé, France, 2022 50/300
Telmont Reserve, Brut, France, 2022 150

# ROSÉ/ORANGE

AIX, Rosé, France, 2022 14 Gérard Bertrand, Orange Gold, France, 2021 16/52

# WHITE

# Fruity & Fragrant

Moscato D'asti, Italy, 2022 **14/50** Granbazan, *Albariño, Spain*, 2022 **14** Gotas de Mar, *Albariño, Spain*, 2022, **14** Alsace Trimbach, *Riesling, France*, 2020 **29/110** 

# Crisp & Bright

Pascal Jolivet Attitude, Sauvignon Blanc, France, 2022 16/50 Louis Jadot, Chablis, France, 2021 22/63 Black Girl Magic, Riesling, California, 2021 14/55

#### Full Bodied & Rich

Marques De Casa Concha, Chardonnay, Chile, 2017 16/50 Jordan Russian River, Chardonnay, California, 2020 21/61

### RED

# Floral & Lighter Bodied

William Hill, Merlot, California, 2021 12/48
Ghost Pines, Merlot, California, 2021 13/52
Chemistry Alliance, *Pinot Noir*, California, 2021 18/72
Bourgogne, *Pinot Noir*, France, 2020 21/84

### Full Bodied & Rich

Hess, Cabernet Sauvignon, California, 2019 13/52 Frida Kahlo, Cabernet Sauvignon, Chile, 2019 14/56 Trivento, Malbec, Argentina, 2020 15/48 Chakra, Malbec, Argentina, 2021 16/64 Urbina, Tempranillo, Spain, 2000 23/92