

BURRITO SOCIAL

MARGARITA BAR TAQUERIA COASTAL VIBES



BOTANAS (APPETIZERS)

- CHIPS & SALSA**\$3.85
Corn tortilla chips served with our house-made salsa.
- CHIPS & GUACAMOLE**\$8.99
Corn tortilla chips served with our house-made guacamole.
- CHIPS TRIO**\$12.99
House-made guacamole, molten queso, salsa & corn tortilla chips.
- QUESO DIP**\$8.99
Molten cheddar & queso fondue, spiced with jalapeño peppers.
- JALAPEÑO POPPERS**\$9.00
Cream cheese filled char-grilled jalapeños, wrapped in crispy applewood smoked bacon.
- CRISPY FRIED CHICKEN WINGS**\$11.99
Served with a mild house-made poblano ranch dressing.
- POKE TACOS**\$15.99
Four crispy wonton tacos, fresh marinated sushi-grade Ahi tuna, pineapple, mango, avocado, mango habanero crema.
- SHRIMP CEVICHE**\$14.99
Jumbo gulf shrimp, fresh citrus, peppers & coastal flavors.

- BAJA SHELFISH COBB SALAD**\$17.95
Crab meat, shrimp, romaine lettuce, pico de gallo, corn salsa, bacon, blue cheese, green onions, sliced avocado & poblano ranch dressing.
- CAESAR SALAD**\$9.95
Romaine lettuce, seasoned croutons, cotija cheese & caesar dressing. Add chicken \$3.00, steak \$4.50 or grilled Shrimp \$7.00
- FRESH CUCUMBER SALAD**\$4.99
English cucumber, house-made apple cider vinaigrette & pickled red onion
- CHICKEN ENCHILADA SOUP**\$4.49
Char-grilled chicken, black beans, corn, tomato, crema & tortilla strips

NACHOS SOCIAL\$11.99

House-fried crispy corn tortilla chips. Served with refried beans, house-made guacamole, pickled jalapeños, sliced green onions, shredded lettuce, pico de gallo, molten Mexican Manchego cheese & sour cream.

ADD YOUR CHOICE OF PROTEIN

chicken \$4.00 • steak \$7.45 • carnitas \$4.25 • shrimp \$9.49 • beef barbacoa \$6.50



TACOS

Two gourmet tacos accompanied by cilantro lime rice and choice of house made black beans or refried beans.

- TROMPO AL PASTOR**\$13.99
Pastor pork, raw onions, salsa roja, pineapple & cilantro, on corn tortillas. TRY IT GRINGA STYLE!
- VOLCAN CARNE ASADA**\$16.99
Steak, molten Mexican Manchego cheese, crispy bacon, chipotle cream sauce & sliced avocado, on open-faced crispy corn Tostadas.
- CARNITAS & PORK RINDS**\$14.99
9 hour braised pork, pickled onions, cilantro, salsa verde cruda, & "chicharron de cerdo", on corn tortillas.
- BEEF BARBACOA**\$15.49
9 hour braised beef, refried beans, pickled onions, queso fresco, salsa aguacate, frito crumbles, crema & cilantro, on flour tortillas.
- BAJA FISH**\$16.99
Beer battered, crispy fried Mahi Mahi, shredded cabbage slaw, crema, cilantro & fresh habanero mango salsa, on flour tortillas.
- BLACKENED FISH**\$16.99
Mahi Mahi, shredded cabbage slaw, chipotle cream sauce, cilantro, crema & corn salsa, on flour tortillas.
- CABO STYLE GRILLED SHRIMP**\$15.99
Grilled shrimp, guacamole, pico de gallo, crema, chipotle cream sauce, cilantro & crumbled queso fresco, on corn tortillas.
- COSTRA**\$16.99
Steak, Mexican Manchego cheese, guacamole, refried beans, pickled onions, pico de gallo, avocado salsa & cilantro, on flour tortillas.
- BANG BANG SHRIMP TACOS**\$16.49
Flash fried shrimp, tossed in bangbang sauce, cabbage slaw, pico de gallo, scallions, on flour tortillas.
- CHAR-GRILLED CHICKEN**\$15.49
Grilled chicken, Mexican Manchego cheese, pico de gallo, sliced pickled onions, avocado salsa & cilantro, on corn tortillas.
- MUSHROOMS & QUESO**\$13.99
Sautéed Mushroom, Mexican Manchego cheese, guacamole, pico de gallo, crema & cilantro, on flour tortillas.
- EI VIEJO PASO**\$12.99
Ground beef, pico de gallo, monterrey jack cheese, lettuce & crema, on crispy taco shells.
- FRIED AVOCADO**\$14.99
Beer battered crispy fried avocado, poblano ranch crema, cabbage slaw, cotija cheese & cilantro, on flour tortillas.
- MAINE LOBSTER TACOS**MRKT PRICE
Corn salsa, sliced avocado, cotija cheese, remoulade, Maine lobster on corn tortillas

QUESADILLAS\$9.99

Large tortilla filled with seared, warm & gooey Mexican manchego cheese. Accompanied by a side of guacamole, pico de gallo & sour cream.

ADD YOUR CHOICE OF PROTEIN

grilled chicken \$4.50 • char-grilled steak \$6.99 • grilled shrimp \$9.99
 ✓ grilled mushrooms \$5.99 • pork carnitas \$5.50
 * beef barbacoa \$6.49 • pastor pork \$5.99

BURRITOS

Let us dress your burrito. Ask for it Wet \$4.99

- GRINGOS BURRITO**\$14.99
Ground beef, stuffed with crispy french fries, cilantro lime white rice, black beans, cheese sauce, diced raw onions, crema & cilantro. Served with lettuce, pico, guacamole.
- MANNY'S CARNITAS BURRITO**\$15.49
9 hour braised pork, cilantro lime white rice, stuffed with crispy french fries, pork rinds, salsa verde, black beans, crispy bacon, sour cream, grilled fajita veggies, queso fresco, Monterey Jack cheese & chipotle cream sauce. Served with lettuce, pico, guacamole.
- CALI-STYLE BURRITO**
The unofficial house-burrito at Burrito Social! Stuffed with crispy french fries, pico de gallo, salsa verde, sour cream, Monterey Jack cheese, house-made molten queso, guacamole, crispy bacon, served with your choice of protein. Served with cilantro lime rice, and refried beans.
 • grilled chicken \$14.99 • char-grilled steak \$16.98 • grilled shrimp \$18.98
- VEGGIE BURRITO**\$14.99
Stuffed with crispy french fries, cilantro lime white rice, black beans, grilled fajita veggies, corn salsa, salsa verde cruda, salsa roja, Monterey Jack cheese, sour cream & grilled mushrooms. Served with lettuce, pico, guacamole.

SANDWICHES

Serve with a side of french fries & onion rings.

- JALA-BACON CHEESE BURGER**\$14.99
Double patty bacon cheddar cheese burger. Topped with a roasted jalapeño cream spread & served in buttery toasted potato roll.
- BAJA FISH SANDWICH**\$16.99
Grilled Mahi-Mahi, cabbage slaw, pico de gallo, guacamole & sour cream.
- CLASSIC CAESAR WRAP**\$12.99
Char-grilled chicken, house made caesar dressing, romaine lettuce, cotija cheese & croutons.

SIDES

- Cilantro lime white rice\$2.95
Black beans\$2.99
Refried beans\$3.45
Pico de gallo\$4.49
Guacamole\$6.99
French fries\$3.99

SOCIAL BOWL

Shredded Romain lettuce, cilantro lime white rice, black beans, grilled fajita veggies, pico de gallo, corn salsa, salsa verde cruda, salsa roja, Monterey Jack cheese, sour cream & served with your choice of protein.

grilled chicken \$13.99 • char-grilled steak \$16.99 • pork carnitas \$14.99
 ✓ grilled mushrooms \$13.49 • beef barbacoa \$14.99 • grilled shrimp \$17.99
 • mahi mahi \$16.99 • seared ahi tuna \$19.99

Add Premium Fillings

• guacamole \$2.99 • bacon \$2.00 • french fries \$1.99
 • chicharron \$1.99 • chipotle cream sauce \$1.49
 • refried beans \$0.99 ✓ • grilled mushrooms \$2.50

FAJITAS!

The "when not sure...order this and you can't go wrong" of every Mexican restaurant. Served with your choice of protein and your choice of tortilla (corn, flour or lettuce). Includes sauteed onions, poblano peppers, Monterey Jack cheese, pico de gallo, sour cream & guacamole.

grilled chicken \$18.99 char-grilled steak \$24.49
 grilled shrimp \$26.99 ✓ grilled mushrooms \$17.49
 grilled trio \$28.99

PROUDLY SERVING  PRODUCTS

 Item may be spicy to certain palates

 Vegetarian option

 @BURRITOSOCIAL_US

*Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Please inform your server if a person in your party has a food allergy. Peanuts, nuts and other food allergens are present at Burrito Social. We cannot guarantee that our products will be free of the eight major allergens identified by the FDA. GF Our kitchen is not a gluten-free dedicated facility.

MARGARITA BAR

HANDCRAFTED WITH
FRESH SQUEEZED JUICE
AND HOUSE MADE SYRUP

MARGARITA SOCIAL \$8.50

Burrito Social Signature Margarita, 100% Blue Agave 1800 Tequila, Combier Triple Sec.
Enjoy it "FROZEN" or "ON THE ROCKS"

Strawberry Margarita \$8.50

100% Blue Agave 1800 Tequila, Combier Triple Sec, Fresh Lime, Strawberries.

Passion Fruit Margarita \$8.50

100% Blue Agave 1800 Tequila, Combier Triple Sec, Fresh Lime, Passion Fruit Purée.

The Socialite \$8.50

100% Blue Agave 1800 Tequila, Combier Triple Sec, Fresh Made Skinny Margarita.

Pink Cadillac \$10.00

100% Blue Agave 1800 Tequila, Combier Triple Sec, Frozen Margarita & Swirl Of Red Sangria.

The Modern \$11.00

100% Blue Agave 1800 Tequila, St. Germain Elderflower, Grapefruit & Black Salt.

Blood & Honey \$13.00

Herradura Anejo, Blood Orange, Fresh Orange, Local Honey

18 Karat \$13.00

1800 Repasado, Cold Press Carrot, Fresh Lemon, Agave, Orange Bitters.

Hot Melon \$12.00

Volcan Blanco Tequila, Cold Pressed Watermelon, Combier Triple Sec, Fresh Lime, Fresh Jalapeño.

Red Pepper Margatini \$11.00

Blanco Tequila, Red Bell Pepper, Lime, Simple Syrup, Tobasco, Smoked Salt Rim.

NO "BS" COCKTAILS

HANDCRAFTED WITH
HOUSE-MADE SYRUPS
AND JUICE.

CUCUMBER GIMLET \$9.00

Empress Gin, Muddled Cucumber, Lime & Simple Syrup.

SMOKED TEQUILA OLD FASHION \$13.00

Cuervo Añejo, Simple Syrup, Orange Bitters & Smoked Tableside

LIQUID PARADISE \$11.00

1800 Coconut, Pineapple Infused Corazon Tequila, Pineapple, Fresh Lime, Simple Syrup.

ESPRESSO MARTINI \$11.00

A Burrito Social Original-Espresso Infused Volcan Tequila, Godiva, Baileys

MEXICAN MULE \$9.50

Pineapple Infused Corazon Blanco, Lime & Ginger Beer.

BLACKBERRY MOJITO \$10.00

Kraken Rum, Muddled Blackberries, Mint, Lime & Simple Syrup.

COCONUT MOJITO \$10.00

Don Q Rum, mint & Coco Lopez.

WINE LIST

GAMBINO g \$9.00
Sparkling Wine, Italy b \$32.00

BULLETIN g \$8.00
Moscato, Australia b \$32.00

CAPOSALDO g \$7.00
Pinot Grigio, Delle Venezie, Italy b \$28.00

AUSPICION g \$7.00
Chardonnay, California b \$28.00

RUSSIAN RIVER ROYALE g \$12.00
Chardonnay, Russian River, California 2018 b \$48.00

GROTH g \$14.00
Sauvignon Blanc, California, Napa valley 2020 b \$54.00

RUSSIAN RIVER ROYALE g \$12.00
Pinot Noir, Russian River, California b \$48.00

IKELLA g \$8.00
Malbec, Mendoza, Argentina b \$32.00

BROADSIDE g \$8.00
Cabernet Sauvignon, Paso Robles California b \$32.00

BONANZA g \$11.00
Cabernet Sauvignon, Fairfield, California b \$44.00

CERVEZA (BEER)

Bud

Bud Light

Dos Equis

White Claw

Heineken

Corona

Ask your server for our selection of draft beer.

TEQUILA

1800 Anejo
1800 Coconut
1800 Cristalino Anejo
1800 Repo
1800 Silver
Casamigos Anejos
Casamigos Silver
Clase Azul Anejo
Clase Azul Reposado
Don Julio Blanco

Don Julio 1942
Corazon Single estate blanco
Espolon
Herradura Reposado
Herradura Anejo
Herradura Silver
Jose Cuervo Tradicional Anejo
Jose Cuervo La Familia
Maestro Doble Diamante

Milagro Silver
Milagro Silver Select Barrel Reserve
Komos Anejo Cristalino
Milagro Anejo Select Barrel Reserve
Komos Reposado
Patron Anejo
Patron Silver
Ilegal Mezcal Añejo
400 Conejos Joven Mezcal