

BURRITO SOCIAL

MARGARITA BAR TAQUERIA COASTAL VIBES

BOTANAS (APPETIZERS)

CHICKEN ENCHILADA SOUP \$5

Char-grilled chicken, black beans, corn, tomato, crema & tortilla strips.

JALAPEÑO POPPERS \$9

Jalapeño's stuffed with cream cheese, wrapped in bacon.

JUMBO SHRIMP COCKTAIL \$12

6 shrimp served with house made cocktail sauce.

12" MEXICAN PIZZA \$10

Fried tortilla base, refried beans, enchilada sauce, chihuahua cheese, jalapeños, lettuce, pico de gallo, crema & green onions. Add protein chicken \$2, ground beef \$2, steak \$4 or shrimp \$5.

"PINDERS" FISH SPREAD \$14

Served with chips.

CAESAR SALAD 410

Romaine lettuce, seasoned croutons, cotija cheese & caesar dressing. Add chicken \$6, steak \$8 or grilled shrimp \$11

CHIPS

• Salsa \$4 • Guacamole \$13 • Queso Dip \$9 • Refried Beans \$5
Pick two \$13 | Pick three \$15 | Pick four \$17

POKE \$16

Served with fresh jalapeños, avocado, mango habanero crema and wontons,

SHRIMP CEVICHE \$15

Jumbo gulf shrimp, citrus, peppers and coastal flavors.

CRISPY FRIED CHICKEN WINGS \$12

Served with a mild house-made poblano ranch dressing.

NACHOS SOCIAL \$12

Fried crispy corn tortilla chips. Served with refried beans, guacamole, pickled jalapeños, sliced green onions, shredded lettuce, pico de gallo, Chihuahua cheese & sour cream.

ADD YOUR CHOICE OF PROTEIN

• chicken \$5 • steak \$8 • carnitas \$5
• shrimp \$10 • beef barbacoa \$7 • mushrooms \$5



TACOS

Add a side of rice & beans to any taco for an additional \$1.50.

VOLCAN CARNE ASADA \$7.50

Steak, Chihuahua cheese, bacon, chipotle cream sauce & sliced avocado, on a open-faced crispy corn tostadas.

CARNITAS & PORK RINDS \$5.50

12 hour braised pork, pickled onions, cilantro, salsa verde cruda, & "chicharron de cerdo", on corn tortillas.

BEEF BARBACOA \$6

9 hour braised beef, refried beans, pickled onions, queso fresco, salsa aguacate, frito crumbles, crema & cilantro, on flour tortillas.

CABO STYLE GRILLED SHRIMP \$6.50

Grilled shrimp, guacamole, pico de gallo, crema, chipotle cream sauce, cilantro & crumbled queso fresco, on corn tortillas.

BAJA FISH \$6.50

Beer battered, crispy fried Mahi Mahi, shredded cabbage slaw, crema, cilantro & fresh habanero mango salsa, on flour tortillas.

BLACKENED FISH \$6.50

Mahi Mahi, shredded cabbage slaw, chipotle cream sauce, cilantro, crema & corn salsa, on flour tortillas.

TROMPO AL PASTOR \$4.50

Pastor pork, raw onions, salsa roja, pineapple & cilantro, on corn tortillas. *TRY IT GRINGA STYLE!*

BANG BANG SHRIMP TACOS \$6

Flash fried shrimp, tossed in bang bang sauce, cabbage slaw, pico de gallo, scallions, on flour tortillas.

CHAR-GRILLED CHICKEN \$5

Grilled chicken, Chihuahua cheese, pico de gallo, sliced pickled onions, avocado salsa & cilantro, on corn tortillas.

MUSHROOMS & QUESO \$5.50

Sauteed Mushroom, Chihuahua cheese, guacamole, pico de gallo, crema & cilantro, on flour tortillas.

COSTRA \$7.50

Steak, Chihuahua cheese, guacamole, refried beans, pickled onions, pico de gallo, avocado salsa & cilantro, on flour tortillas.

CRISPY CAULIFLOWER TACO \$5.50

Battered cauliflower, fried with cabbage slaw, chipotle cream, topped with pickled onion & cilantro, on corn tortillas.

EI VIEJO PASO \$4.50

Ground beef, pico de gallo, monterrey jack cheese, lettuce & crema on crispy taco shells.

FRIED AVOCADO \$5.50

Battered crispy fried avocado, poblano ranch crema, cabbage slaw, cotija cheese & cilantro, on flour tortillas.

PROUDLY SERVING



PRODUCTS



Item may be spicy to certain palates



Vegetarian option

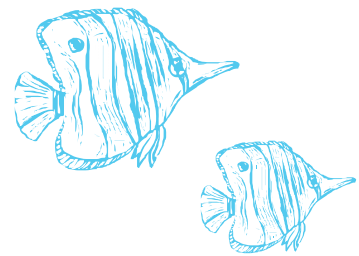


@BURRITOSOCIAL_JUPITER | @BURRITOSOCIAL_NRB

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. CONSUMER INFORMATION: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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SPECIALTIES

CHURRASCO STEAK 10 oz. \$23

Grilled steak served with sweet plantains and rice and beans.

FAJITAS

Served with your choice of protein and tortillas (corn, flour or lettuce). Includes sauteed onions, poblano peppers, Monterrey Jack cheese, pico de gallo, sour cream & guacamole.

- grilled chicken \$19
- char-grilled steak \$25
- grilled shrimp \$27
- grilled mushrooms \$18
- grilled trio \$29

MEXICAN - STYLE MUSSELS \$17

Mezcal tequila, Mexican lager, bacon, cilantro, lime juice, heavy cream, accompany with crostinis.

QUESADILLAS \$11

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

- grilled chicken \$6
- char-grilled steak \$7
- grilled shrimp \$10
- pork carnitas \$6
- beef barbacoa \$7
- grilled mushrooms \$6
- grilled veggies \$5
- pastor pork \$6

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 \$15
- char-grilled steak \$17
- pork carnitas \$15
- grilled mushrooms \$15
- beef barbacoa \$15
- grilled shrimp \$18
- mahi mahi \$17
- seared ahi tuna \$20

ADD PREMIUM FILLINGS

- guacamole \$3
- bacon \$2
- french fries \$2
- chicharron \$2
- refried beans \$1
- grilled mushrooms \$3
- chipotle cream sauce \$2

BURRITOS

Let us dress your burrito. Ask for it Wet \$5

GRINGOS BURRITO \$15

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 \$16

12 hour braised pork, cilantro lime white rice, stuffed with 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 Burrrito Social! Stuffed with french fries, pico de gallo, salsa verde, sour cream, Monterey Jack cheese, house-made molten queso, guacamole, crispy bacon, served with cilantro lime white rice, and refried beans.

- grilled chicken \$15
- char-grilled
- steak \$17
- grilled shrimp \$19
- mushrooms \$15

VEGGIE BURRITO \$15 Make it vegan

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

Served with a side of french fries.

CHEESE BURGER \$13

Double cheeseburger with lettuce, tomato, and onion.

BAJA FISH SANDWICH \$17

Grilled Mahi-Mahi, cabbage slaw, pico de gallo, guacamole & sour cream.

CLASSIC CAESAR WRAP \$14




Char-grilled chicken, caesar dressing, romaine lettuce, cotija cheese & croutons

SIDES

- Cilantro lime white rice \$3
- Black beans \$3
- Refried beans \$4
- French fries \$4
- Cucumber salad \$5
- Sweet plantains \$6

DESSERTS

- Churros \$6
- Key lime pie \$6
- Mexican donuts \$7
- Pie of the week (ask your server)

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