

Colton's Social House

1150 Shaw Ave 93612 · +15597216655 · Updated: Jan 14, 2026

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BEER FLIGHT 21

Beer Flight

\$12.00

Enjoy four, 5 oz, samples from any of our 20 craft beers on tap; must choose four different beers. Some rare & specialty beers may come with a \$1 upcharge.

Firestone Walker Cashmere Xpa Extra Pale Ale | 5.5%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Stone Delicious American Ipa Gluten Reduced | 7.7%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Full Circle Chinatown Underground Stout | 6.7%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Firestone Walker 805 Blonde Ale | 4.7%

AVAILABLE OPTIONS

16oz: \$6.75

23oz: \$8.75

South Gate Blood Orange Ipa | 7.4%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Riley'S 8Th Anniv. Birthday Cake Imperial Stout | 9.5%

AVAILABLE OPTIONS

10oz: \$5.50

16oz: \$8.00

Firestone Walker Mind Haze Ne Ipa | 6.2%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Sierra Nevada N.H. Harvest Wet Hop Ipa | 6.9%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Tioga-Sequoia General Sherman Ipa | 7.5%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Tioga-Sequoia Half Dome Wheat Ale | 4.7%

AVAILABLE OPTIONS

16oz: \$6.75

23oz: \$8.75

Full Circle Pie Of The Tiger Sour | 6%

AVAILABLE OPTIONS

10oz: \$8.75

16oz: \$10.75

Modern Times Abaddon Helles Lager | 5.2%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Tioga-Sequoia Trek Crossover Ale | 4.2%

AVAILABLE OPTIONS

16oz: \$6.75

23oz: \$8.75

Tioga-Sequoia Nitro Sugar Pine Porter | 5.5%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

Modern Times Gentle Reminder Hazy Ipa | 7%

AVAILABLE OPTIONS

16oz: \$8.75

23oz: \$10.75

Elysian Space Dust Imperial Ipa | 8.2%

AVAILABLE OPTIONS

10oz: \$5.50

16oz: \$8.00

Tioga-Sequoia Coltons Pale Ale | 5.0%

AVAILABLE OPTIONS

16oz: \$5.75

23oz: \$7.75

Golden Road Huckleberry Haze American Ipa | 6.7%

AVAILABLE OPTIONS

16oz: \$6.75

23oz: \$8.75

Modern Times Fortunate Islands Pale Ale | 5.0%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

South City Ciderworks Mulled It Over Cider | 6.9%

AVAILABLE OPTIONS

16oz: \$7.75

23oz: \$9.75

BOTTLED AND CANNED BEER ⁴

Domestics

\$5.00

Bud Light, Coors Light

Crafts & Imports

\$5.50

Ace Hard Cider, Stella Artois, Michelob Ultra, Corona, Modelo, Modelo Negra

Non-Alcoholic

\$4.50

St. Pauli

Craft Cans

\$6.75

Ask your server what options we currently have available!

WHITES 7

Toschi Chardonnay

AVAILABLE OPTIONS

San Joaquin Valley, CA 100% stainless steel fermented and aged. Filled with aromas of Granny Smith apples and lush pears. Coupled with hints of cedar and a touch of spice. The pallet is filled with tons of grapefruit and lemon zest and crescendo of light oak on the finish.

6oz: \$8.00

9oz: \$11.00

Bottle: \$32.00

Toschi Pinot Grigio

AVAILABLE OPTIONS

San Joaquin Valley, CA Filled with aromas of peach, pears and sweet lemons. The body is full and gives way to a creamy mid-palate, integrating tropical fruits with the vibrant zing of citrus.

6oz: \$8.00

9oz: \$11.00

Bottle: \$32.00

Cry Baby Chardonnay

AVAILABLE OPTIONS

Central Valley, CA Full-bodied & easy-drinking, with flavors of vanilla, butter and even caramel from the oak.

6oz: \$9.00

9oz: \$12.00

Bottle: \$36.00

Harken Chardonnay

AVAILABLE OPTIONS

Central Coast, CA 100% barrel fermented to create a rich Chardonnay with a classic profile of tropical fruit and pear alongside warm oak aromatics. Lush, very ripe and a bit heavy, oozing butter and apple-cider aromas followed by indulgent fruit flavors and a soft, syrupy texture. Palate suggests crème brûlée and buttered toast, and finishes with fresh acidity.

6oz: \$10.00

9oz: \$13.00

Bottle: \$40.00

Pomelo's Sauvignon Blanc

AVAILABLE OPTIONS

Napa County, CA Offers fragrant white blossoms, fresh apple and lemon on the nose, framed by a refreshing light-bodied palate of melon, white peach, lemon curd and ripe citrus.

6oz: \$9.00

9oz: \$12.00

Bottle: \$36.00

Leaping Horse Pinot Grigio

AVAILABLE OPTIONS

Lodi, CA This light-bodied wine is restrained and subtle, starting with a virtually transparent color, then followed by tight apple and pine aromas and tangy, orange-peel and gooseberry flavors.

6oz: \$9.00

9oz: \$12.00

Bottle: \$36.00

Buck Shack Rose

AVAILABLE OPTIONS

Clear Lake, CA The palate is a racy balance of raspberries, tropical characters and a splash of citrus. This is a good, hearty, medium-bodied wine with more substance than many rosés, offering ripe plums and cherries and a good, tangy balance.

6oz: \$11.00

9oz: \$14.00

Bottle: \$44.00

REDS 7

Toschi Cabernet

AVAILABLE OPTIONS

San Joaquin Valley, CA Dark and deep with its fruit expressions; dark cherries and lush plums dusted with hints of cocoa powder make this Cab stand tall. The pallet is balanced with firm acids and mild tannins. The finish is all of this wrapped up with layers of cedar and oak.

6oz: \$8.00

9oz: \$11.00

Bottle: \$32.00

Toschi Merlot

San Joaquin Valley, CA Bright fruit flavors of cherry, cocoa powder and nutmeg. Aromas of strawberries, chocolate and lush plums give way to the soft core of red fruits, soft acids and tannins. The finish is full and lush and laced with a touch of oak.

AVAILABLE OPTIONS

6oz: \$8.00

9oz: \$11.00

Bottle: \$32.00

Meiomi Pinot Noir

Central Coast, CA Obvious oak spices including cedar, clove, cinnamon and wood char fill the aroma of this medium-bodied, extroverted wine and continue in the flavors, giving a sweet edge to the fruit component.

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$14.00

Bottle: \$44.00

Ironstone Cabernet Franc

Lodi, CA Succulent, dark fruit flavors of plum, black cherry with a hint of sweet oak fills the palate and gives way to a smooth, medium finish. This extremely smoky oaky wine is full bodied but not too tannic and has a touch of sweetness in the flavors. Charred wood and maple-syrup aromas lead to maraschino cherry flavors and more smoky oaky accents on the palate.

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$13.00

Bottle: \$40.00

Leaping Horse Red Blend

Lodi, CA A medium bodied wine with a sweet berry profile, such as black cherries and strawberries, as well as red apples. There is an herbal note with a juicy integrated fruit and chocolate finish.

AVAILABLE OPTIONS

6oz: \$9.00

9oz: \$12.00

Bottle: \$36.00

Cry Baby Cabernet Sauvignon Rose

Central Valley, CA Crisp, fragrant Rosé features fresh strawberry and rose aromas. Dry finish and balanced acidity.

AVAILABLE OPTIONS

6oz: \$9.00

9oz: \$12.00

Bottle: \$36.00

Ironstone Old Vine Zinfandel

Lodi, CA Lovely aromas of dark fruit and blackberry. Subtle pepper spice mingles with richly concentrated fruit flavors of blackberry, ripe plums and fresh red raspberries. Barrel aging created its smooth, silky finish and unprecedented depth. Bright berry flavors and rich, chocolaty accents make an indulgent combination in this full-bodied and suave-textured wine. Vanilla and nutmeg aromas add a sensation of sweetness.

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$13.00

Bottle: \$40.00

SPARKLING ¹

Opera Prima Champagne

AVAILABLE OPTIONS

9 oz: \$11.00

Bottle: \$32.00

KIDS PLATES ⁹

Burger

1/4 lb Burger | Side of Lettuce, Tomato & Pickle Served w/ Beer Battered Fries

AVAILABLE OPTIONS

\$9.50

Add American Cheese: \$1.00

Grilled Cheese

Butter Toasted White Bread | American Cheese Served w/ Beer Battered Fries

\$7.50

Cheese Pizza

5x12 Wood-Fired Flatbread | Marinara Sauce | Mixed Cheese

AVAILABLE OPTIONS

\$8.50

Add Pepperoni: \$1.00

Macaroni & Cheese	\$7.50
Elbow Pasta house-made Creamy Cheese Sauce	
Corn Dog	\$7.50
Served w/ Beer Battered Fries	
Chicken Tenders (3)	\$9.50
Served w/ Beer Battered Fries	
Cheese Quesadilla	AVAILABLE OPTIONS
Mixed Cheese Flour Tortilla Served w/ Beer Battered Fries	\$7.50
	Add Chicken or Carne Asada: \$3.00
Kid Milkshake	AVAILABLE OPTIONS
Vanille Ice Cream, Milk	\$5.00
	Add Chocolate or Strawberry: \$0.75
Mini Ice Cream Sundae	\$4.75
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Cherry	

BEVERAGES 4

Kid-Size Soft Drink	\$1.99
Free Refills	
Kid-Size Milkshake	
Vanilla Chocolate Strawberry	
Kid-Size Milk	\$2.49
Kid-Size Juice	\$1.99

KID-SIZE DESSERT 1

Mini Ice Cream Sundae	\$3.50
Vanilla Ice Cream Chocolate Syrup Whipped Cream Cherry	

HOUSE CRAFTED 6

Peach Tart	\$13.50
Wild Roots Peach Vodka, Cointreau, fresh Peach Puree, house-made Sweet & Sour, served w/ a sugar rim	
Farmers Daughter	\$13.50
Vodka, Cranberry Juice, house-made Sweet & Sour, fresh Strawberry, Basil, served w/ a sugar rim	
Perky Pineapple	\$13.00
Blanco Tequila, fresh Pineapple, Cilantro, Pineapple Juice, house-made Sweet & Sour, served w/ a salt rim	
Bubbling Scarlet	\$13.00
Rum, fresh Strawberry, Mint, Lime Juice, Simple Syrup, House Champagne	

Rye Tai **\$13.50**

Templeton Rye Whiskey, Pineapple Juice, fresh Lemon Juice, Orgeat Syrup, Aromatic Bitters

Therapy Mule **\$13.00**

Well Made Vodka, Black Cherry Syrup, fresh Grapefruit Juice, fresh Lime Juice, Cock N Bull Ginger Beer

FRESH + SEASONAL 8

Can't Help Falling **\$13.00**

Well Made Tequila, house Sweet & Sour, Mango Syrup & Coconut Puree, Tajin Rim

Hideaway Honey **\$13.00**

Well Made Vodka, St. Germain, Blood Orange Syrup, fresh Lemon Juice, Honey, Opera Prima Champagne

Black Betty **\$13.50**

Well Made Whiskey, Luxardo Cherry Liqueur, Black Cherry Syrup, Chocolate Bitters

Loveland **\$13.50**

Well Made Gin, Violet Liqueur, Black Cherry Syrup, fresh Lemon Juice, Rose Water, Egg White (optional)

Somebody That I Used To Know **\$13.50**

Well Made Whiskey, Cranberry Puree, house Sweet & Sour, Maple Syrup, Egg White

Takes Two to Mango **\$13.50**

Captain Morgan, fresh Lime Juice, Mango Puree, Cinnamon Agave Syrup, Pineapple Juice, Cinnamon Bitters

Bad Blood **\$13.00**

Well Made Vodka, Blood Orange Syrup, fresh Orange Juice, fresh Lime Juice, Orange Bitters, Cock N Bull Ginger Beer

Guava Have You **\$13.50**

Agave De Cortes Mezcal, PAMA Pomegranate Liqueur, fresh Lime Juice, Guava Syrup, Fresno Chile Syrup, fresh Grapefruit Juice, Black Salt Rim

COLTON'S CLASSICS 18

Margarita **\$10.00**

Tequila, Triple Sec, House-Made Sweet & Sour, served on the rocks w/ a salt rim

Lemon Drop **\$10.00**

Vodka, Triple Sec, House-Made Sweet & Sour, Simple Syrup, Served up w/ a sugar rim

Cosmopolitan **\$12.00**

Vodka, Triple Sec, fresh Lime,, Cranberry Juice, served up

Stockholm Royale **\$12.00**

Vodka, Triple Sec, house-made Sweet & Sour, Simple Syrup, House Champagne, Raspberry Liqueur, served up w/ sugar rim

House Mule **\$10.00**

Vodka, fresh Lime Juice, Cock & Bull Ginger Beer

Soci-Old Fashioned **\$12.00**

Whiskey, fresh Orange, Angostura Bitters, Simple Syrup, Served w/ a large square ice cube, Candied Orange & Luxardo Cherry

Manhattan	\$12.00
Whiskey, Martini & Rossi Sweet Vermouth, Angostura Bitters,, Served up or w/ a large square ice cube & Luxardo Cherry	
Mint Julep	\$11.00
Choice of Bourbon, fresh Mint, Simple Syrup, Soda Water	
Negroni	\$12.00
Gin, Martini & Rossi Sweet Vermouth, Campari, Served w/ a large square ice cube & Orange Peel	
Mojito	\$12.00
Rum, fresh Mint, fresh Lime Juice, Soda Water	
Cranberry Smash	
Cranberry Juice, fresh Cucumber, Mint, Lime Juice, Soda Water	
Berry Mock-Scow Mule	
House Strawberry & Blackberry Puree, fresh Lime, Simple Syrup, Cock & Bull Ginger Beer, Mint	
Golden Delicious	
Apple Juice, Chai Honey Syrup, Vanilla, Cinnamon Spice, Soda Water	
Rosemary Blackberry	
House Blackberry Puree, Lemon Juice, Rosemary Simple Syrup, Soda Water	
Straw - Pine	
Fresh Strawberry, Pineapple, house-made Lemonade	
Peach - Mint	
Fresh Peach Puree, Mint, house-made Lemonade	
Tarragon Rose	
Tarragon Simple Syrup, Rose water, house-made Lemonade	
Ruby Basil	
Fresh Grapefruit Juice, Basil, house-made Lemonade	

HOME THERAPY COCKTAILS 7

Cosmo Bottle	\$48.50
Farmer's Daughter Bottle	\$48.50
House Margarita Bottle	AVAILABLE OPTIONS
	\$45.00
	Add Strawberry, Peach, or Pineapple: \$3.50
Lemon Drop Bottle	\$48.50
House Mule Bottle	AVAILABLE OPTIONS
	\$45.00
	Add Strawberry, Peach, or Pineapple: \$3.50
Peach Tart Bottle	\$48.50

Stockholm Bottle

\$48.50

HOUSE SPECIALS 6

Spinach & Artichoke Mushrooms

\$10.50

Cremini Button Mushroom, Creamy Cheese Blend, Spinach, Artichoke, Panko & Parmesan Crust

Prosciutto & Date Flatbread

\$15.50

Garlic Spread, Mozzarella, Dates, Prosciutto, Asiago, Arugula, Balsamic Glaze Drizzle

Ginger Steak Salad

\$18.75

Ginger Marinated Flank Steak, Cabbage, Arugula, Cilantro, Cucumber, Chopped Cashew, Roasted Red Pepper, Sesame Seed, Crispy Rice Noodles, Ginger Vinaigrette

Creamy Roasted Pepper Tortellini

AVAILABLE OPTIONS

Cheese Tortellini, Creamy Red Pepper Sauce, Roasted Red Peppers, house Basil Oil, fresh Basil, Burrata, Cracked Pepper

\$18.50

Add Garlic Bread: \$1.00

Add Grilled Chicken:

\$6.00

Add Shrimp: \$7.00

Add Salmon: \$8.00

Add Sirloin: \$9.00

Caprese Balsamic Chicken

\$22.75

Mozzarella, Sundried Tomato, Fresh Tomato, Basil, Spinach, Red Onion & Garlic stuffed Grilled Chicken, Balsamic Reduction, Sundried Tomato & Almond Cauliflower Rice, House Veggies

Sesame Salmon Bowl

\$24.50

Sesame & Red Curry Marinated & Glazed Salmon, Soy & Red Curry tossed Rice Noodles w/ Bok Choy, Mushroom & Spinach, fresh Carrot, Cashew, Green Onion, Cilantro

SNACK THERAPY 6

Chips & Salsa

AVAILABLE OPTIONS

House-Made Seasoned Chips | Roasted Salsa

\$6.50

Fresh Guacamole: \$4.00

Deviled Eggs

\$8.50

Panko Crusted | Smoked Bacon | Chive | Traditional Style or Enjoy ½ & ½

Caramelized Brussels Sprouts

AVAILABLE OPTIONS

Slow Roasted Brussels, Honey Butter, Blue Cheese Crumble, Medjool Date

\$12.75

Add Bacon: \$2.00

Zucchini Chips

\$10.50

Thick-Cut | Panko Battered | Served w/ Sriracha Ranch

Atomic Poppers

AVAILABLE OPTIONS

Roasted Jalapeno, Serrano, Cream & Cheddar Cheese, Bacon-Wrapped, served with Serrano Aioli

\$12.75

Add Additional Popper: \$2.00

Garlic Flatbread

5x12 Wood-fired Flatbread w/ fresh Garlic, Parsley & Parmesan

AVAILABLE OPTIONS

\$6.50

Make it Cheesy: \$2.00

Add Bruschetta Mix & Balsamic Drizzle:

\$5.00

SOCIABLES 4

Social Wings

Serving of 8 or 12 Bone-In Wings • Thai Chili, Creamy Buffalo or BBQ, served w/ Carrots & Celery

AVAILABLE OPTIONS

8: \$13.50

12: \$18.50

Roasted Cauliflower Florets 8: \$13.00

Roasted Cauliflower Florets 12:

\$18.00

Grown Up Mac

Cavatappi Pasta, Swiss & Sharp White Cheddar Cream Sauce, Parmesan-Panko Crust

AVAILABLE OPTIONS

\$14.50

Add Carne Asada: \$4.00

Add Pulled Pork: \$6.00

Add Smoked Beef Strip Loin: \$6.00

Add Shrimp: \$7.00

Chili Verde Nachos

House Chili Verde w/ Pork, Poblano, Mixed Cheese, Black Bean, White Cheddar & Pasilla Sauce, Pickled Jalapeno, Pico de Gallo, Avocado Aioli, Cilantro Cream, house Chips

\$17.50

Fish & Chips Basket

(3) 2oz Colton's Pale Ale Battered Haddock Tenders, Grilled Lemon, Tartar, served with Beer Battered Fries

\$16.75

SOUPS & GREENS 8

House-Made Clam Chowder

Served w/ choice of Crackers or Garlic Bread

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.75

Soup of the Day

Served with choice of Garlic Bread or Crackers

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.75

House Salad

House Salad Mix, Tomato, Cucumber, Carrot, Crouton, served with choice of dressing

AVAILABLE OPTIONS

\$7.75

Upgrade to Organic Spring Mix:

\$1.00

Strawberry Fields

Spinach, Romaine, fresh Strawberry, Feta, Candied Pecan, Dried Cranberry, tossed with House Champagne Vinaigrette

AVAILABLE OPTIONS

\$13.50
Add Grilled Chicken: \$5.00
Add Grilled Shrimp: \$5.00
Add Grilled Salmon: \$8.00
Add Sirloin: \$9.00

Chicken Caesar

Charbroiled Chicken Breast | Romaine | Parmesan Crouton | Cracked Pepper | Keto Friendly Caesar Dressing

AVAILABLE OPTIONS

\$16.75
Sub Salmon: \$3.00
Sub Sirloin: \$3.00
Sub Salmon: \$3.00
Garlic Bread: \$1.00

Cobb

House Salad Mix, Diced Grilled Chicken, Bacon, Tomato, Hard-Boiled Egg, Blue Cheese Crumbles, Cucumber, Avocado, served with choice of dressing

AVAILABLE OPTIONS

\$18.50
Sub Sirloin Steak: \$3.00
Sub Grilled Shrimp: \$3.00
Sub Grilled Salmon: \$3.00

Cilantro-Lime Shrimp

Tequila Citrus Grilled Shrimp, Romaine, Organic Spring Mix, Roasted Corn, Fire Roasted Pepper, Cherry Tomato, Mixed Cheese, Tortilla Strip, tossed w/ Cilantro Lime Vinaigrette

\$18.75

Buffalo BLT Wedge

Artisan Romaine Wedge, Applewood Bacon, Cherry Tomato, house Blue Cheese Dressing, Blue Cheese Crumble, Chive, Buffalo Sauce drizzle, Crispy Onion Straw, fresh Cracked Pepper

AVAILABLE OPTIONS

\$14.75
Add Garlic Bread: \$1.00
Add Grilled Chicken: \$6.00
Add Shrimp: \$7.00
Add Salmon: \$8.00
Add Sirloin: \$9.00

CRAFT BURGERS 7

Drive-In Burger

Drive-In Size, American Cheese, Colton's Sauce, Lettuce, Tomato, Red Onion, Pickle

AVAILABLE OPTIONS

\$14.75
Make it a Double Drive in or Avo Deluxe Style:
\$16.00

House Classic

American Cheese, Colton's Sauce, Lettuce, Tomato, Red Onion, Pickle

AVAILABLE OPTIONS

\$16.75
Add Applewood Bacon: \$2.00

Clovis Rodeo Burger

Bistro Patty, Cheddar Cheese, Honey Chipotle BBQ Sauce, Bacon, Beer Battered Onion-Ring, Chipotle Aioli, Lettuce, Tomato w/ Beer Battered Fries

\$18.75

Bacon Avo Smash

#1 Seller, Applewood Bacon, Guacamole Smash, Onion Straw, Garlic Aioli, Provolone Cheese, Lettuce, Tomato, Red Onion

\$18.75

Firehouse

\$18.75

Ghost Pepper Jack Cheese, Fried Jalapeno Chips, Chipotle Aioli, Lettuce, Red Onion, Tomato, topped with Atomic Popper Jalapeno

Therapy Burger

\$18.75

Angus Patty, House-Smoked Pulled Pork, Cheddar Cheese, Bacon & Green Chile Mac N' Cheese, Chipotle BBQ Sauce, Chipotle Aioli

Burger Enhancers

Bacon, Fried Egg, Avocado, Extra Cheese, Guacamole, Onion Straw, Onion Ring, Jalapeno, Grilled Onion, Mushroom, Coleslaw, and more!

HANDHOLDERS 6

Carne Asada Tacos

AVAILABLE OPTIONS

(3) Citrus-Marinaded Carne Asada, Pico de Gallo, Cilantro, served with House Rojo Salsa & Spanish Rice

\$18.50

Additional Taco: \$4.50

Tequila Shrimp Tacos

AVAILABLE OPTIONS

(3) Tequila Citrus Shrimp, Cabbage, Cilantro, Avocado, Feta, Cauliflower Ceviche, White Corn Tortilla, served w/ fresh Lime, Cilantro Lime Cream & Spanish Rice

\$19.50

Additional Taco: \$5.00

Green Goddess

\$14.50

Sprouts, Cucumber, Avocado, Tomato, Radish, Spinach, Vegan Garlic Aioli, served on Ciabatta w/ Beer Battered Fries

Chicken & Avo

\$18.75

Marinated & Grilled Chicken, Bacon, Provolone, Lettuce, Tomato, Red Onion, Herb Aioli, Avocado, served on a Sourdough Baguette w/ Beer Battered Fries

Quesabirria Tacos

AVAILABLE OPTIONS

Braised & Shredded Beef, Adobe Stew dipped Corn Tortilla, White Cheddar, fresh Onion & Cilantro, served w/ Adobo Consome, Rojo Salsa & Lemon

\$16.50

Add House Spanish Rice: \$3.00

Additional Taco: \$5.00

Smoked French Dip

AVAILABLE OPTIONS

Smoked & Shredded Beef Strip Loin, Sautéed Onion, Provolone, Sourdough Baguette, served w/ Beer Battered Fries, Creamy Horseradish & House-Made Au Jus

\$18.75

Add Sauteed Mushrooms:

\$1.50

HOUSE PLATES 3

Classic Grilled Salmon

AVAILABLE OPTIONS

8oz Grilled Salmon served w/ Creamy Lemon Risotto & House Veggies

\$23.50

Add Garlic Bread: \$1.00

Center-Cut Sirloin

AVAILABLE OPTIONS

8oz Choice Sirloin, Garlic Butter, House Seasonal Veggies, choice of Beer Battered Fries or Loaded Baked Potato (after 5pm) Add Blue Cheese Crumble, Sautéed Mushrooms, Sautéed Onion, Shrimp Skewer & more!

\$26.00

Make it a Bacon-Wrapped Colt's Baseball:

\$2.00

New York Strip

\$35.00

14oz New York Strip, Blue Cheese Butter, House Seasonal Veggies, choice of Beer Battered Fries or Loaded Baked Potato (after 5pm) Add Blue Cheese Crumble, Sautéed Mushrooms, Sautéed Onion, Shrimp Skewer & more!

ENHANCERS 9

Beer Battered Fries

AVAILABLE OPTIONS

\$6.50

Add Garlic, Parmesan & Parsley: \$1.00

Sweet Potato Fries

\$6.50

Served w/ Saigon Cinnamon Honey

Onion Rings

\$6.50

Seasonal Fruit/Veggies

\$4.75

Loaded Baked Potato

\$5.75

Available after 5pm Loaded w/ Butter, Cheese, Sour Cream, Bacon & Chives

Spanish Rice

\$4.50

Roasted Cauliflower Florets

\$4.75

Cabbage Coleslaw

\$4.50

Creamy Lemon Risotto

\$4.75

LATE NIGHT SOCIAL HOUR 7

\$1 off Classic Cocktails

House Margarita, Lemon Drop, Cosmo, Mojito, Manhattan, Soci-Old Fashioned, Stockholm Royale, House Mule, Mint Julep, Negroni

\$1 off 23 oz Draft Beer

Colton's Pale Ale, Dust Bowl Therapist, Firestone Walker 805, Tioga-Sequoia Half Dome, Tioga-Sequoia General Sherman

\$2 off Well Liquor

Vodka • Rum • Whiskey • Tequila • Gin

\$2 off 16 oz Draft Beer

Colton's Pale Ale, Dust Bowl Therapist, Firestone Walker 805, Tioga-Sequoia Half Dome, Tioga-Sequoia General Sherman

\$1 off 9 oz Glass of Wine

Toschi Chardonnay, Cry Baby Chardonnay, Toschi Pinot Grigio, Leaping Horse Pinot Grigio, Opera Prima Brut, Toschi Cabernet, Leaping Horse Red Blend, Toschi Red Moscato, Cry Baby Cabernet Sauvignon Rose, Toschi Merlot

\$2 Off 6oz Glass of Wine

Toschi Chardonnay, Cry Baby Chardonnay, Toschi Pinot Grigio, Leaping Horse Pinot Grigio, Toschi Cabernet, Leaping Horse Red Blend, Toschi Red Moscato, Cry Baby Cabernet Sauvignon Rose, Toschi Merlot

25% Off Snack Therapy & Socialbles

SOCIAL DESSERTS 5

Drunken Monkey Bread Pudding

Bourbon Butter Bread Pudding, Bourbon Bananas Foster, Whipped Cream

AVAILABLE OPTIONS

\$10.00

Make it A La Mode: \$3.00

House-Made Cheesecake

Served w/ Whipped Cream

AVAILABLE OPTIONS

\$8.00

Add Fresh Strawberry:

\$1.00

Tiramisu Cheesecake

\$10.00

Kahlua & Espresso soaked Lady Fingers, White Cake, Mascarpone & Cream Cheese Cheesecake, Kahlua & Espresso Whipped Cream, Cocoa Powder, Chocolate Sauce

Strawberry Pretzel Pie

\$9.00

Fresh Strawberry & Chocolate Ganache Layered Vanilla Ice Cream, Graham & Pretzel Crust, Chocolate Sauce, Whipped Cream

Nutty Campfire Brownie

AVAILABLE OPTIONS

Chocolate Chip & Peanut Butter filled Brownie, Roasted Marshmallow, Chocolate Ganache, Caramel, Whipped Cream

\$9.00

Make it A La Mode: \$3.00
