

Boulder Social

1600 38th St · +17207163345 · Updated: Jan 14, 2026

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APPETIZERS 17

Crispy Brussels

\$11.95

Mint, cilantro, basil, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop

Baked Bavarian Pretzel

\$9.75

Green chile queso, beer mustard

Thai Calamari

\$14.75

Thai chili sauce drizzle, sesame seeds, pickled Fresno chiles, cilantro

Crispy Chicken Wings

\$15.50

Choices: Traditional Buffalo, Spiced Dry Rub or Rotating Special with celery and blue cheese dressing

Social Loaded Tater Tots

\$13.95

Smoked bacon, green chile queso, shredded cheddar, green onions, sour cream

Crispy Buffalo Cauliflower

\$11.50

Vegan ranch, celery

Smoked Pork Chili

AVAILABLE OPTIONS

Award Winning! Simmered pork shoulder, onions, tomatoes, Hatch green chiles, cheddar, tortilla

Cup: \$8.00

Bowl: \$12.00

Prime Rib Sliders*

\$14.95

Two house roasted prime rib sliders, horseradish aioli, crispy onions, au jus, brioche buns

Truffle Fries

\$9.50

Tossed with parmesan & parsley

Shrimp Cocktail

AVAILABLE OPTIONS

Simmered in our Mexican Lager, chilled & lightly spiced, lemons, house cocktail sauce

Half lb. (bakers dozen): \$13.95

Full lb.: \$25.00

Chips & Salsa

\$8.00

House-fried, tri-colored tortilla chips with our chipotle salsa

Chips & Queso

\$10.00

House-fried, tri-colored tortilla chips with our green chile queso

Chips & Guacamole

\$13.00

House-fried, tri-colored tortilla chips with our fresh Guacamole

Chips & Dip Trio

\$15.00

Make it a party! Try all three dips with house-fried, tri-colored tortilla chips

Loaded Chicken Tenders **\$15.50**

Tossed in Buffalo sauce, blue cheese crumbles, smoked bacon, jalapeños

Cheese Curds **\$12.50**

Breaded mozzarella, house marinara sauce

New England Clam Chowder **AVAILABLE OPTIONS**

Cup: \$8.00

Bowl: \$12.00

SALADS 5

Golden Beet Salad **\$14.00**

Baby kale, mixed greens, toasted pecans, golden raisins, goat cheese crumbles, house-roasted golden beets, cherry

balsamic vinaigrette

Greek Salad **\$13.00**

Romaine hearts, Greek olives, feta crumbles, cherry tomatoes, red onions, cucumbers, tossed in house oregano & red

wine vinaigrette

Chop Salad **\$13.00**

Mixed greens, apples, raisins, candied walnuts, cherry tomatoes, cucumbers, blue cheese crumbles, white balsamic

vinaigrette

Caesar Salad **AVAILABLE OPTIONS**

Romaine, house-made croutons, shaved parmesan cheese, house-made Caesar dressing

Small: \$6.00

Entrée: \$12.00

Simple House Salad **AVAILABLE OPTIONS**

Mixed greens, carrots, cucumbers, red onions, cherry tomatoes, white balsamic vinaigrette

Small: \$6.00

Entrée: \$12.00

SOCIAL FAVORITES 9

Social Lager Fish & Chips **\$21.00**

Wild caught Pacific cod, Social Lager battered, lemon dill tartar sauce, house slaw, Old Bay fries

Honey Glazed Salmon* **\$23.50**

Hand-cut-grilled-to-order salmon filet, Sriracha honey glaze, quinoa, artichokes, roasted tomatoes, arugula

Green Chile Mac & Cheese **\$16.50**

Cavatappi pasta tossed in a creamy green chile queso sauce

Steak & Truffle Frites* **\$26.95**

8oz. Grilled Certified Angus Beef sirloin, house-made chimichurri, parmesan & herb truffle fries

Korean Chicken Stir Fry **\$19.50**

Chicken breast, snap peas, pickled vegetables & sesame seeds tossed with Asian wheat noodles and Korean glaze

Pacific Cod Fish Tacos **\$20.00**

Three lightly blackened fish tacos, chipotle slaw, pineapple salsa, avocado crema, flour tortillas, served with charred corn esquites salad

Vegan Bowl	\$16.95
House Favorite! Crispy tempura cauliflower, crispy Brussels, edamame, pickled carrots, green onions, sesame seeds, Thai chili glaze, sticky rice	
Ahi Tuna Poke Bowl*	\$17.50
Hawaiian-style-shoyu-marinated Ahi tuna, cucumbers, mango, pickled carrots, jalapeños, sesame seeds, spicy aioli, sushi rice, eel sauce drizzle	
Winner Winner Chicken Dinner	\$20.00
A special chicken dish featured each week – let us tell you about today's offering!	
PIZZA 6	
Fig Prosciutto	\$17.50
Roasted garlic & olive oil, prosciutto, fig jam, fresh basil & arugula, shredded mozzarella & parmesan cheeses, balsamic drizzle	
Margherita	\$15.50
Crushed San Marzano tomato sauce, fresh basil, fresh mozzarella cheese	
Social Loaded	\$17.50
Crushed San Marzano tomato sauce, shredded mozzarella, pepperoni, Italian sausage, green peppers, red onions, black olives, mushrooms	
Boulder Bello	\$17.00
Roasted garlic & olive oil, shredded mozzarella cheese, baby portobello mushrooms, topped with fresh arugula, goat cheese, balsamic drizzle	
Pepperoni	\$15.00
Crushed San Marzano tomato sauce, shredded mozzarella cheese, pepperoni	
Cheese	\$14.00
Crushed San Marzano tomato sauce, mozzarella cheese	
SANDWICHES & BURGERS 16	
Prime Rib Sandwich*	\$21.50
Our guests favorite! 6oz. of slow roasted, shaved-to-order, house-seasoned prime rib, au jus, horseradish aioli, French loaf	
Turkey Club	\$18.25
Shaved turkey breast, applewood smoked bacon, lettuce, tomatoes, onions, avocado, pepper jack cheese, roasted jalapeño cream cheese, toasted wheat	
Pressed Cubano Sandwich	\$18.00
House smoked pork shoulder, shaved ham, Swiss cheese, house-made spicy pickles, habanero mustard, chimichurri, bolillo bun	
Nashville HOT Chicken Sandwich	\$17.50
Flash-fried chicken, Nashville HOT sauce, tomatoes, coleslaw, pickles, spicy aioli, brioche bun	
Carolina Pulled Pork Sandwich	\$16.75
House-smoked pork shoulder, Social's tangy Carolina BBQ sauce, chipotle slaw, pickled Fresno peppers, pepperoncini, brioche bun	

Grilled Salmon Burger	\$18.95
Fresh salmon, lemon Dijon grind, hand formed & char-grilled, Sriracha-honey glaze, chili aioli, baby arugula, mango slaw, toasted brioche	
Colorado Lamb Burger*	\$21.50
Colorado ground lamb patty, herbed goat cheese, baby arugula, cucumber-mint pico de gallo, truffle honey, tzatziki sauce, brioche bun	
Crispy Chicken Sandwich	\$16.75
Crispy fried chicken, lettuce, tomatoes, mayo, pickles, brioche bun	
Crispy Korean Chicken Sandwich	\$17.50
Crispy-fried chicken, sweet & spicy Korean sauce, pickled vegetables, brioche bun	
Caprese Veggie Sandwich	\$14.75
Fresh mozzarella, arugula, tomatoes, basil pesto aioli, toasted ciabatta roll	
Caprese Chicken Sandwich	\$16.95
Grilled chicken breast, fresh mozzarella, arugula, tomatoes, basil pesto aioli, toasted ciabatta roll	
Classic Double Burger*	\$15.50
Two smashed & griddled CAB patties, pub sauce, lettuce, tomatoes, red onions, brioche bun	
Classic Single Patty Burger*	\$12.75
Smashed & griddled CAB patty, pub sauce, lettuce, tomatoes, red onions, brioche bun	
The Social Double Burger*	\$17.50
Two smashed & griddled CAB patties, sweet & spicy bacon, truffle aioli, jalapeño raspberry jam, lettuce, crispy onions, brioche bun	
Baja Burger*	\$18.50
Two smashed & griddled CAB patties, applewood smoked bacon, pepper jack cheese, house-made guacamole, tomatoes, brioche bun, served with our chipotle salsa	
Impossible Double Burger	\$18.75
Two smashed & griddled Impossible plant-based patties, pub sauce, lettuce, tomatoes, red onions, brioche bun	

HAPPY HOUR SNACKS & PLATES 9

Chips & Salsa	\$6.00
House-fried, tri-colored tortilla chips, chipotle salsa	
Truffle Fries	\$7.50
Tossed with parmesan & parsley	
Shrimp Cocktail	\$9.00
Simmered in our Mexican Lager, chilled & lightly spiced, lemons, house cocktail sauce	
Baked Bavarian Pretzel	\$7.00
Green chile queso, beer mustard	
Classic Burger*	\$10.75
Smashed & griddled Certified Angus Beef patty, pub sauce, lettuce, tomatoes, red onions, brioche bun	

Crispy Brussels	\$8.00
Mint, cilantro, basil, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop	
Cheese Curds	\$9.00
Breaded mozzarella, house marinara sauce	
Social Loaded Tater Tots	\$8.00
Smoked bacon, green chile queso, shredded cheddar, green onions, sour cream	
Loaded Chicken Tenders	\$9.00
House-made chicken tenders, Buffalo sauce, blue cheese crumbles, applewood smoked bacon, fresh jalapeños	

\$5 SOCIAL BEERS 7

Social Hazy IPA	\$5.00
Social Mexican-Style Lager	\$5.00
Social West Coast IPA	\$5.00
Social Irish-Style Red Ale	\$5.00
Buffalo Gold Ale	\$5.00
Seasonal Social Beers	\$5.00
Add a Bump to Your Social Draft	
Campo Bravo Silver Tequila, Four Roses Bourbon, Fireball Whisky	

\$6 WINE BY THE GLASS 6

DeLoach Vineyards, Heritage Reserve Chardonnay	\$6.00
California	
Folonari Pinot Grigio	\$6.00
Veneto	
Ca' Bolani Tenuta Prosecco	\$6.00
Italy	
Grounded by Josh Phelps Cabernet	\$6.00
California	
Barossa Valley Estate "GSM"	\$6.00
Barossa Valley	
Piatelli Vineyards Reserve Malbec	\$6.00
Lujan De Cuyo, Mendoza	

\$6 CLASSIC COCKTAILS 6

Muldoon's Classic Margarita	\$6.00
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Old Fashioned	\$6.00
Moscow Mule	\$6.00
Lemon Drop Martini	\$6.00
Cuba Libre	\$6.00
Tom Collins	\$6.00

\$10 FROZEN COCKTAILS 2

Strawberry Daiquiri	\$10.00
Don Q Rum	
Piña Colada	\$10.00
Don Q Rum	

DESSERT 4

Caramel Apple Crisp	\$10.00
Tender cinnamon apples, topped with an oat & brown sugar crumble, served warm with vanilla bean ice cream and house-made caramel sauce	
Flourless Chocolate Torte	\$9.00
Cream cheese frosting, raspberry rosé reduction, chocolate syrup, white chocolate shavings	
Key Lime Pie	\$9.00
House made Key lime filling, graham cracker crust, whipped cream, lime zest	
Ice Cream Social Scoop	\$5.00
Ask your server for today's flavor	

DESSERT DRINKS 4

Cherry Espresso Martini	\$11.00
Three Olives Espresso Vodka, Baileys Irish cream, grenadine, cream	
Cinnamon Russian	\$11.00
Stoli Vanilla Vodka, Kahlúa, cinnamon simple syrup, cream	
Bushmills Irish Coffee	\$11.00
Bushmills Irish Whiskey, Demerara sugar, Dazbog coffee, whipped cream	
Dazbog Coffee	\$4.00
Caffeinated or decaffeinated	

CORDIALS 8

Baileys Irish Cream

Amaretto

Chambord

Drambuie

Frangelico

Grand Marnier

Kahlúa

Sambuca Romana

PRIDE COCKTAIL FEATURE 1

Love is Love

\$12.50

Dv8 Sparkle Punch, Pearl Lemon Vodka Triple Sec, lime cranberry, Brew Glitter, rainbow sugar rim, orange twist

SUMMER SPRITZ MENU 4

Orange Blossom Spritz

\$13.25

Ca'Bolani Prosecco, Bols Elderflower Liqueur, soda, orange juice, orange & rosemary garnish

Lavender Haze Spritz

\$13.25

Ca'Bolani Prosecco, Aperol, lavender simple syrup, lemon juice, soda, lavender & lemon garnish

Sunshine Daydream Spritz

\$13.25

Ca'Bolani Prosecco, Pallini Limoncello, grapefruit juice, soda, lemon peel garnish

Rosé Before Brosé Spritz

\$13.25

Sippin' Sparks Rosé, Aperol, Bols Elderflower Liqueur, soda, rose water, strawberry garnish

SOCIAL COCKTAILS & MOCKTAILS 11

Firefly Lemonade

\$14.00

Social Laws Single Barrel Four Grain Bourbon (Barrel #2636, American Oak, Char #3. Hand selected by our team of whiskey experts), hot honey peach purée, lemonade, lemon

Laws Four Grain Barrel Aged Old Fashioned

\$15.00

Social Laws Single Barrel Four Grain Bourbon (Barrel #2636, American Oak, Char #3. Hand selected by our team of whiskey experts), Luxardo Maraschino Liqueur, Regan's Orange Bitters No. 6, aged in oak barrels

Mountain Mule

\$11.50

Four Roses Bourbon Whiskey, lemon juice, Goslings Ginger Beer

Mojo Coco Mojito

\$13.00

Don Q Rum, Reàl Exotics Cream of Coconut, mint, lime, soda

Aviation

\$13.00

CapRock Organic Gin, Luxardo Sanguè Morlacco Cherry Liqueur, Giffard Crème de Violette, lemon juice

Petal to the Metal Martini	\$14.00
Breckenridge Vodka, Grove Street Orange Liqueur, lavender simple syrup, lemon juice, lavender sprig, lemon twist	
Tropic Thunder	\$13.50
Deep Eddy Pineapple Vodka, Arrow Blackberry Brandy, lime, Goslings Ginger Beer, pineapple wedge	
A Night in Oaxaca	\$14.00
Dos Hombres Mezcal, Martini & Rossi Sweet Vermouth, Campari, Regan's Orange Bitters No. 6, Fee Brothers Aztec Chocolate Bitters, orange wheel	
Muldoon's Classic Margarita	\$9.00
Campo Bravo Silver Tequila, triple sec, lime juice, agave simple syrup	
Spicy Paloma	\$12.50
Herradura Silver tequila, Grove Street Hatch Chile liqueur, lime juice, Izze sparkling grapefruit soda, Tajin rim	
Seasonal Mocktails	
Ask about today's selection starting at \$7	

FROZEN COCKTAILS & MOCKTAILS 5

Frozen Piña Colada	\$12.00
Don Q Rum	
Frozen Strawberry Daiquiri	\$12.00
Don Q Rum	
Seasonal Frozen Cocktail	
Ask about today's selection	
Frozen Piña Colada Mocktail	\$8.00
Frozen Strawberry Daiquiri Mocktail	\$8.00

WINES BY THE GLASS OR BOTTLE 22

Deloach Vineyards, Heritage Reserve / Chardonnay	AVAILABLE OPTIONS
California	Glass: \$10.00
	Bottle: \$40.00
Diora "La Splendeur du Soleil" / Chardonnay	AVAILABLE OPTIONS
California	Glass: \$12.00
	Bottle: \$48.00
Hartford Court Family Winery / Chardonnay	AVAILABLE OPTIONS
Russian River Valley	Glass: \$15.00
	Bottle: \$60.00
Frank Family Vineyards / Chardonnay	\$60.00
Napa Valley, Los Carneros	

Kim Crawford / Sauvignon Blanc

Marlborough, NZ

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Cuvaison Winery / Sauvignon Blanc

Napa Valley, Los Carneros

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Folonari / Pinot Grigio

Veneto

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

King Estate / Pinot Gris

Willamette Valley

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Le Charmel / Dry Rosé

Côtes de Provence

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$38.00

Ca' Bolani Tenuta / Prosecco

Italy

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Maschio Brut Rose 200ml / Sparkling

Veneto

\$10.00**Bouvet by Taittinger Excellence Brut Rosé / Sparkling**

Loire Valley

\$36.00**Mumm Napa / Sparkling**

Napa Valley

\$45.00**Grounded by Josh Phelps / Cabernet Sauvignon**

California

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

St. Francis Winery / Cabernet Sauvignon

Sonoma County

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Alexander Valley Vineyards / Cabernet Sauvignon

Alexander Valley

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

Prisoner / Cabernet Sauvignon

Napa Valley

\$79.00**Marqués de Cáceres Crianza / Tempranillo**

Rioja, Spain

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Barossa Valley Estate "GSM" / Grenache Syrah Mourvèdre

Barossa Valley

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$34.00

Piattelli Vineyards Reserve / Malbec

Lujan De Cuyo, Mendoza

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$38.00

La Crema / Pinot Noir

Monterey

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Belle Glos "Dairyman" by Joe wagner / Pinot Noir

Russian River Valley

\$59.00**BEVERAGES** 7**Soft Drinks****\$4.00**

Choice of Pepsi, Diet Pepsi, Sierra Mist, Mtn Dew, Dr. Pepper or Lemonade

Red Bull**\$7.00**

Choice of Red Bull Energy Drink, Red Bull Sugarfree or Red Bull Red Edition (Watermelon)

Iced Tea**\$4.00**

Teakoe Signature No. 6 Iced Black Tea

San Pellegrino Sparkling Mineral Water**\$6.00****Acqua Panna Italian Natural Spring Water****\$6.00****Juice****\$4.00**

Choice of orange, cranberry, grapefruit or pineapple

Dazbog Coffee**\$4.00**

Caffeinated or decaffeinated

KID'S ENTRÉES 5**Little Burger****\$8.00**

Choice of: side of fruit or fries

Chicken Tenders**\$8.00**

Choice of: side of fruit or fries

Mac 'n Cheese**\$8.00**

Choice of: side of fruit or fries

Little Sushi Roll with Cucumber & Avocado**\$8.00****Just My Size Pizza****\$8.00**

Choice of: Cheese or Pepperoni