

Social Pie

5855 Maple Ave 75235-6503 · +14699304483 · Updated: Jan 14, 2026

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LET'S GET STARTED 7

Burrata **\$13.95**

burrata ball, confit tomato, feta, basil, balsamic drizzle, flatbread cracker

Social Spinach Artichoke Dip **\$9.95**

flatbread crackers, garlic-chili flatbread

Pepperoni Cheese Rolls **\$11.95**

roll'd up dough, pepperoni, fresh mozzarella & parmesan, served with homemade marinara

Mediterranean Rolls **\$11.95**

roll'd up dough, pepper/onion mix, artichoke, tomato, olive, mozzarella, feta, served w/red sauce

Wings **\$13.25**

smoked & air-fried; pick your tosser — s&a buffalo, bbq, sweet chili, teriyaki, blackening, lemon pepper, ghost pepper, hot honey

Social Pie Meatballs **\$11.95**

housemade meatballs, pepper/onion mix, red sauce, mozzarella, parmesan, toasted bread

Jimmy's Sausage Link **\$11.95**

peppers/onion mix, red sauce, mozzarella, parmesan, toasted bread

ARTISAN SANDWICHES 5

Calabrese **\$12.95**

pesto mayo, fresh mozzarella, basil, tomato, balsamic glaze, wild arugula, ciabatta

Social Hot Ham & Cheese **\$11.95**

bacon, gouda, mozzarella, tomato, hot honey mayo, ciabatta

Italia Grinder **\$12.95**

jimmy's sausage link, pepper/onion mix, banana peppers, red sauce, mozzarella, parmesan, hoagie

Meatball Grinder **\$12.95**

homemade meatballs, pepper/onion mix, red sauce, mozzarella, parmesan, hoagie

Turkey Melt **\$12.95**

garlic oil, gouda, bacon, tomato, jalapeño, red onion, greens, ciabatta

ARTISAN GREENS 5

Beet & Pecan

wild arugula, pickled fennel, mandarin orange, olive, goat cheese, champagne vinaigrette

AVAILABLE OPTIONS

Large: \$14.95

Small: \$8.95

Social Caesar

romaine, arugula, parmesan, tomato, croutons, house caesar dressing

AVAILABLE OPTIONS

Large: \$13.95

Small: \$7.95

Caprese

fresh mozzarella, tomato, basil, wild arugula, balsamic reduction, olive oil

AVAILABLE OPTIONS

Large: \$14.95

Small: \$8.95

Romaine Wedge

bacon, blue cheese, tomato, pickled red onion, croutons, blue cheese dressing

AVAILABLE OPTIONS

Large: \$14.95

Small: \$8.95

House

house greens, tomato, pickled red onion, artichoke, banana pepper, olive, flatbread cracker, red wine vinaigrette

AVAILABLE OPTIONS

Large: \$12.95

Small: \$6.95

BEEF ⁵

Pepperoni

red sauce, grande pepperoni

\$14.95

Sausage + Arugula

red sauce, pickled fennel, tomato, manchego, red pepper flake

\$17.95

Meaty Meat

red sauce, ground beef, jimmy's sausage, pepperoni, ham

\$17.95

Texican

bbq sauce, smoked brisket, bacon, pickled red onion, pickled jalapeño

\$17.95

Supreme

red sauce, pepperoni, ground beef, banana pepper, black olive, mushroom, red onion

\$17.95

CHICKEN ⁵

The White

truffle béchamel, chicken, mushroom, spinach, balsamic shallots, balsamic reduction

\$17.95

BBQ Chicken

bbq sauce, red onion, bacon

\$17.95

The Tony

garlic oil, chicken, spinach, kalamata olive, goat cheese, pickled jalapeño

\$17.95

Hot Honey Chicken

béchamel, bacon, pepper/onion mix, hot honey drizzle

\$17.95

Buffalo Chicken**\$17.95**

s&a buffalo sauce, blue cheese, red onion, ranch drizzle

VEGETARIAN 5

Four-Cheese**\$13.95**

red sauce, mozzarella, parmesan, ricotta salata, gouda

Wild Mushroom**\$15.95**

garlic oil, tomato, gouda, goat cheese

Margherita**\$15.95**

red sauce, fresh mozzarella, tomato, basil

Mediterranean**\$17.95**

garlic oil, pepper/onion mix, spinach, kalamata olive, tomato, basil, artichoke, feta

Burrata**\$17.95**

pesto, grape tomato, balsamic glaze, wild arugula

SAUCE 7

BBQ**Béchamel****Garlic Oil****Pesto****Red****S&A Buffalo****Truffle Béchamel****\$2.00****CHEESE** 9

Blue Cheese**Burrata****\$2.00****Feta****Goat****Gouda****Manchego****Mozzarella**

Fresh, shredded

Parmesan

Ricotta Salata

MEAT 11

Bacon

Breakfast Sausage

Chicken

Sunny-Side Egg

Ground Beef

Ham

Jimmy's Sausage

Meatballs

Pepperoni

Smoked Brisket

\$2.00

Smoked Turkey

\$1.00

VEGGIES 15

Artichoke

Balsamic Shallot

Banana Pepper

Basil

Fresh

Fresh Jalapeño

Pickled Jalapeño

Mushroom

Olive

Black or Kalamata

Pineapple

Pepper, Onion Mix

Red Onion

Roasted Garlic

Spinach

Tomato

Wild Arugula

SLICES 4

Four-Cheese \$4.50

Pepperoni \$4.50

Meaty Meat \$4.50

Wild Mushroom \$4.50

LUNCH BUNDLE 1

Lunch Bundle \$9.95

Monday - Friday from 11am-4pm. Any Slice Above Small House Salad Fountain Drink

BRUNCH PIZZA 3

Classic \$17.95

garlic oil, mozzarella, ham, bacon, jimmy's breakfast sausage, sunny-side egg, avocado

Denver \$15.95

red sauce, mozzarella, pepper/onion mix, ham, egg

Hangover \$17.95

chili oil, mozzarella, smoked brisket, bacon, pickled jalapeño, sunny-side egg, avocado

BRUNCH SANDWICHES 2

BG&E \$12.95

bacon, gouda, scrambled egg, hot honey mayo, ciabatta

Jimmy's Breakfast Sausage \$12.95

mozzarella, pepper/onion mix, scrambled egg, pesto mayo, ciabatta

FOR YOUR SWEET TOOTH 5

Baked Sopapillas \$7.95

cinnamon sugar, powdered sugar, brown sugar sauce, whipped cream

Balsamic Strawberry Pie \$7.95

balsamic-marinated strawberries, whipped cream, candied pecans

S'mores Pie**\$7.95**

marshmallow cream, marshmallows, chocolate syrup, chocolate chips, graham cracker crumbs

Warm Chocolate Chip Brownie**\$7.95**

homemade gluten-free brownie, whipped cream, strawberries, chocolate syrup, candied pecans

Purpose Macarons**\$7.95**

dallas-based company making custom ice cream sandwich macarons in various flavors

SIDES 4**Side House Salad****\$3.00****Pesto Pasta Salad****\$3.00****Roasted Broccoli****\$3.00****House-Made Chips****\$3.00****PREMIUM SIDES** 4**Fruit Salad****\$5.00****Caesar Salad****\$5.00****Feta'd Sweet Potato****\$5.00****Parmesan Potatoes****\$5.00****WINE ON TAP - RED** 4**Charles & Charles Red Blend****AVAILABLE OPTIONS**

Columbia Valley, Washington Dry red with notes of dark fruit and spices

Growler: \$38.25

Glass: \$8.50

Sans Crignan**AVAILABLE OPTIONS**

California Aromas of plum, herbs and rhubarb and juicy raspberries

Growler: \$39.00

Glass: \$8.00

Angeline Cabernet Sauvignon**AVAILABLE OPTIONS**

California Rich notes of mulberry jam, tart cherry and vanilla

Growler: \$47.25

Glass: \$9.50

Banshee Pinot Noir**AVAILABLE OPTIONS**

Sonoma County An exciting, yet friendly wine, bursting at the seams with aromas of macerated tart cherries, pomegranate and notes of earth of pine

Growler: \$47.25

Glass: \$10.50

WINE ON TAP - WHITE 4

Daou Chardonnay

Paso Robles Bosc pear, pineapple and guava. Silky mouthfeel with vanilla cream notes

AVAILABLE OPTIONS

Growler: \$54.00

Glass: \$12.00

Stemmari Pinot Grigio

Sicily, Italy Ripe pear, crisp green apple, light notes of citrus

AVAILABLE OPTIONS

Growler: \$36.00

Glass: \$8.00

Pacific Rim Riesling

Washington Refreshingly sweet with a lively mouthfeel. Fresh and fruity with flavors of pineapple & peach

AVAILABLE OPTIONS

Growler: \$38.25

Glass: \$7.50

Pacific Standard Sauvignon Blanc

California Crisp acidity, reminiscent of green apples and lemon zest. This wine was aged in stainless steel casks, which allows the fresh melon, fruit and green herb flavors to shine through

AVAILABLE OPTIONS

Growler: \$38.25

Glass: \$8.50

FROZEN COCKTAILS ³

Tito's Transfusion

Tito's Handmade Vodka and Owen's Transfusion Mix

AVAILABLE OPTIONS

Large: \$12.00

Regular: \$6.00

Italian Margarita

Tequila, Owen's Margarita Mix, triple sec and amaretto

AVAILABLE OPTIONS

Large: \$12.00

Regular: \$6.00

Peach Bellini

Rum, peaches and champagne

AVAILABLE OPTIONS

Large: \$12.00

Regular: \$6.00

SPECIALTY COCKTAILS ⁴

Skinny Red Bull Margarita

Don Julio Tequila, agave, lime juice and Red Bull Red Edition Sugarfree (watermelon)

\$11.00

Still Austin Barrel Old Fashioned

Still Austin Bourbon, bitters, amerena cherries and orange peel

\$11.00

Limoncello Spritz

Caravella Limoncello, club soda, topped with champagne

\$11.00

Espresso Martini

Tito's Handmade Vodka and Owen's Espresso Martini Mix

\$11.00

BOTTLED WINE - RED ⁷

Artadi Viñas de Gain Red Blend 2017

Dark cherry, blackberry with an oak finish

\$75.00

Storypoint Cabernet Sauvignon 2018

Silky and fruit-driven. Notes of blackberry jam, dark chocolate-covered cherries

\$27.00

Chasing Lions Pinot Noir 2019	\$35.00
Lush aromas of ripe cherries, orange peel, violets and fig leaf. Layered with dried apricots and vanilla bean, finished with flavors of caramel and cloves	
Altocedro Malbec 2020	\$40.00
Currant, violet, dried herb and grilled meat aromas	
MWC Mourvèdre/ Shiraz 2019	\$50.00
Rich and robust shiraz-driven blend. Ripe dark cherries and dark chocolate on the nose. Mocha and blackberry	
Elyse Nero Misto Red 2018	\$70.00
Black fruit notes with big bodacious tannins	
Poggerino Chianti Classico 2018	\$55.00
Notes of blackberries, cherry, leather and currants. Vanilla and licorice spice	
BOTTLED WINE - WHITE & ROSÉ 7	
Revelry Chardonnay 2018	\$35.00
Citrus, grapefruit, banana. Earthy notes of honey, stone. Savory spicy notes	
Broken Dreams Chardonnay 2019	\$35.00
Intense notes of passion fruit, lemongrass and white peaches	
Whitehaven Sauvignon Blanc 2022	\$36.00
Aromas of black currant leaf, nettle and jalapeño. Crisp finish	
Oak Farms Sauvignon Blanc 2022	\$44.00
Bright and dry California style; citrusy flavors of grapefruit and peach, nice persistent finish	
Paladin Pinot Grigio 2020	\$36.00
Subtle nose of strawberries, red flowers and pear, dry rose	
Artadi Viñas de Gain Blanco 2016	\$70.00
Oak, butter, vanilla notes with citrus, lemon, grapefruit and leather	
Sonoma Time Rosé	\$70.00
Producer lives in Dallas and is the owner of Times Ten Cellars. Perfect dry rosé of pinot noir grapes for all seasons but it's especially great on the patio	