



SOCIAL

restaurant

304 East Hopkins Avenue | Aspen, CO 81611
www.social-aspen.com | 970-925-9700

Our "global tapas" menu features small plates designed to be shared. A sampling of our menu.

TO START

- Edamame, wok-charred \$5
- Oysters, tangerine oil ponzu \$14
- Hummus, with pita & crudite \$8
- Olives, marinated picholine and kalamata \$8
- Cheese tasting \$14
- Crab stuffed artichoke, remoulade \$15
- Bruschetta, pesto and tomato, fava bean and pecorino \$10
- Bacon wrapped date, blue cheese, balsamic \$9
- Cured meats, fig chutney \$18
- Lavache, pear, prosciutto, and brie \$11
- Lavache, asparagus, pine nut and fontina \$9
- Risotto cakes, american caviar, shitake mushrooms \$12

GREENS

- Horseradish Caesar spears with bresaola \$9
- Summer salad, cucumber watermelon, feta \$7
- Arugula, grilled corn, pickled onion \$7
- Bibb lettuce wrap, yellow curry chicken \$8
- Traditional Swedish shrimp salad, brioche \$9
- Social Cobb style iceberg lettuce wedges \$7

PASTA

- Housemade gnocchi, watercress, lobster \$15
- Orrechiette, mussels, chorizo, \$12
- Smoked chicken potstickers, sweet chili sesame \$10

VEGETARIAN

- Ravioli, fromage blanc and pea \$8
- Summer rolls, cucumber carrot \$7
- Stuffed piquillo peppers, artichoke mousse \$9
- Gazpacho \$8

- Tomato soup, grilled goat gouda \$9

SMALL MEAT PLATES

- Buffalo sliders, ColoRouge red onion marmalade \$10
- Wagyu Beef sashimi, ginger tomato salsa, soy jus \$27
- Grilled hanger steak, goat cheese truffle & leek fondue, shoestring-arugula salad \$18
- Five-spiced lamb chops, Asian mushrooms, garlic puree \$20
- Kobe meatballs, boursin cheese mashers caramelized onion jus \$14
- Coriander pork ribs, cucumber-jalapeño salsa \$13
- Duck confit quesadilla \$14

BIG PLATES

- Seared snapper, arugula, apple, and pine nut salad, truffle potato puree \$34
- Whole roasted Colorado striped bass, soft tortillas and tomatillo \$36

VEGETABLES

- Broccolini, red wine garlic \$5
- Gremolata fries, smoked paprika, \$7
- Truffled mashers \$6

SMALL FISH PLATES

- Roasted ½ lobster, Tahitian vanilla-yuzu pan sauce \$25
- Crispy snapper tacos, corn puree and salsa verde \$13
- Serrano wrapped monkfish, peppers, tomatoes, artichokes \$14
- Seared yellow fin tuna, grilled pineapple, whipped avocado (6) \$14
- Smoked salmon beignets, remoulade \$12
- Scallops, brie, truffle honey, sweet crackers \$15
- Shrimp skewer, kaffir lime marinated \$14