





We are so happy to have you back! Your health & safety is our #1 priority so we have moved to single use menus for now. To learn more about our health and safety initiatives please visit www.brownsocialhouse.com

SHAREABLES


CRISPY CAULIFLOWER  charred jalapeño ranch, aged parmesan	13
LOADED NACHOS  corn, black beans, jalapeño, cilantro, queso fresco, pico de gallo, sour cream, guacamole mole chicken 4	19
CRISPY CALAMARI jalapeño, tartar sauce, lemon	15
FRESH CUT FRIES  hand cut and double cooked, garlic aioli	8
SALT & PEPPER DRY RIBS 	14
DYNAMITE ROLL  prawn tempura, sweet soy glaze	15½
CLASSIC HOT WINGS  blue cheese dip	15
YAM FRIES   chipotle aioli	8½
<hr style="border-top: 1px dashed #ccc;"/>	
LITTLE COWBOY SALAD  a starter size our famous cowboy salad	8
LITTLE CAESAR SALAD  bacon, garlic croutons, aged parmesan, signature dressing	8

SOCIAL BITES	
3PM - 6PM & 9PM - CLOSE	
SPICY FRIED CHICKEN & PICKLES smoked chili spice, comeback sauce	8
PORK TAQUITOS cheddar mozzarella, spicy yogurt	6
CHIPS & GUACAMOLE seasoned corn tortillas, pico de gallo	6
SPICY TUNA ROLL cucumber, spicy mayo	8
PARMESAN GARLIC FRIES aged parmesan, garlic aioli	5
CRISPY CAULIFLOWER charred jalapeño ranch, aged parmesan	6

SOUP & SALADS

THAI CHICKEN SOUP coconut chicken, aromatic rice, roasted peppers	cup 4½ bowl 7½
FIRE ROASTED TOMATO SOUP basil pesto, garlic croutons, aged parmesan	cup 4½ bowl 7½
BLACKENED CHICKEN CAESAR  crispy bacon, garlic croutons, aged parmesan, signature dressing	19
BLACKENED CHICKEN COWBOY  house greens, edamame, corn, black beans, feta, dates, walnut, honey lime vinaigrette, garlic croutons	19
AHI TUNA CRUNCH rare ahi tuna, avocado, mango, crispy noodle, peanut, cilantro, lime ginger dressing	20½
SOUP, SALAD & GARLIC TOAST choice of soup with starter cowboy or caesar salad	16






BURGERS

served with fresh cut fries or house greens substitute caesar or yam fries 2 Alaska Highway gravy 2½  bun 2		w/ onion rings
HOLLYWOOD BURGER cheddar, iceberg lettuce, tomato, pickle, special sauce mushrooms 2	17	19
TRADITIONAL PUB BURGER cheddar, bacon, iceberg lettuce, tomato, pickle, special sauce	18½	20½
SMOKEHOUSE BURGER cheddar, bacon, caramelized onion, iceberg lettuce, pickle, bbq sauce, chipotle aioli	18¾	20¾
MUSHROOM SWISS BURGER gruyere cheese, caramelized onions, dijon mayo, iceberg lettuce, tomato	18¾	20¾
VEGGIE BURGER garden patty, jack cheese, tomato, lettuce, pickle, sweet soy glaze	17	19

HANDHELDS

served with fresh cut fries or house greens substitute caesar or yam fries 2 Alaska Highway gravy 2½		w/ onion rings
SPICY CRISPY CHICKEN SANDWICH jack cheese, bacon, tomato, lettuce, chili mayo	18	20
CHICKEN QUESADILLA mole chicken, cheddar, mozzarella, jalapeño, black beans	17¾	19¾
BAJA FISH TACO Icelandic cod, guacamole, cilantro cabbage, pico de gallo, chipotle aioli, soft taco	17½	19½
CRISPY CHICKEN TACO cilantro cabbage, pico de gallo, soft taco, chipotle aioli, guacamole	17½	19½
THE FRENCH DIP slow roasted beef, bacon onion jam, garlic mayo, au jus, toasted baguette	19½	21½

BOWLS

CRISPY FRIED CHICKEN RAMEN katsu style chicken, miso double broth, molten egg, cilantro, fresno chili, furikake	18½
SOUTHWEST RICE BOWL   blackened chicken, corn, queso fresco, black beans, mole, chipotle, avocado, crispy tortilla	21
POTATO CRUSTED COD BOWL  Icelandic cod, tartar sauce, coconut rice, cowboy salad	20¾
AHI TUNA POKÉ  sushi rice, avocado, cucumber, radish, crispy onion, jalapeño, sesame shoyu	21
#28 DRAGON BOWL  teriyaki chicken or tofu, coconut rice, wok fired vegetables, red cabbage, crispy onion, spicy yogurt	20
SZECHUAN BEEF NOODLE BOWL five spice beef, wok fired vegetables, chili soy glaze, peanut, cilantro	20½

MAINS

STEAK FRITES  fresh cut fries, garlic aioli, house greens choice of whipped herb garlic butter or mushroom demi-glacé sub seasonal vegetables add 3	25
FISH & CHIPS 2-piece crispy battered Icelandic cod, fresh cut fries, creamy coleslaw, tartar sauce	21
BLACKENED CHICKEN FETTUCCINE ALFREDO bacon, roasted garlic cream, aged parmesan, garlic toast	half 15½ full 19½
GARLIC PRAWN FETTUCCINE pesto cream, cherry tomato, bacon, aged parmesan, garlic toast	half 17 full 21

WINE

WHITE

	6oz	9oz	bottle
SOCIAL WHITE	6½	9½	26
PINOT GRIGIO <i>ruffino, it</i>	9¾	14¾	39
CHARDONNAY <i>cono sur organic, cl</i>	10½	15¾	42
PINOT GRIS <i>mission hill, bc</i>	10¾	16¼	43
SAUVIGNON BLANC <i>kim crawford, nz</i>	12	18	48
RIESLING <i>kung fu girl, wa</i>			46
CHARDONNAY <i>mer soleil 'reserve', ca</i>			71

BUBBLES & ROSÉ

ROSÉ <i>dirty laundry, bc</i>	10	15	40
PROSECCO <i>ruffino, it</i>	11		44

RED

	6oz	9oz	bottle
SOCIAL RED	6½	9½	26
CABERNET SAUVIGNON <i>smoking loon, ca</i>	9¼	14	37
MALBEC <i>dona paula, ag</i>	9	13½	36
MERLOT <i>sterling vintner's collection, ca</i>	11	16½	44
PINOT NOIR <i>mark west, ca</i>	13	19½	52
CABERNET SAUVIGNON <i>liberty school, ca</i>			53
RED BLEND <i>conundrum, ca</i>			54

SOCIAL HOUR

3PM - 6PM & 9PM - CLOSE

SIPS

SOCIAL SODA	\$5 (1oz)	\$8 (2oz)
SOCIAL PALMER	\$5¼ (1oz)	\$8½ (2oz)
SOCIAL HOUND	\$5¼ (1oz)	\$8½ (2oz)
SOCIAL LAGER	\$4 (14oz)	\$16 (56oz)
SOCIAL IPA	\$5 (14oz)	\$20 (56oz)
SOCIAL WINE	\$5½ (6oz)	\$8 (9oz)

HOUSE MADE DESSERTS

KEY LIME PIE	8½
<i>whipped cream, coconut graham cracker crust</i>	
WARM DOUBLE CHOCOLATE BROWNIE	10½
<i>vanilla bean ice cream, salted walnut, caramel sauce</i>	
OREO JAR	9½
<i>whipped oreo cheesecake, crushed oreo</i>	

BEER

	14oz	56oz
SOCIAL LAGER®	6	21
SOCIAL IPA	6½	23
STANLEY PARK <i>amber ale, seasonal</i>	7	26
ROTATING TAP	MP	
STELLA ARTOIS	8	
TRUE GUINNESS PINT (20oz)	9¼	
SOCIAL ICE <i>social lager® topped with bellini slush</i>	7	
DOMESTIC BOTTLE	7	
IMPORT BOTTLE	7½	

COCKTAILS

SOCIAL SODA (1oz) <i>absolut mandrin vodka, soda, bellini slush</i>	6
SOCIAL PALMER (1oz) <i>absolut raspberri vodka, iced tea, raspberries, bellini slush</i>	7
BELLINI (1oz) <i>lamb's white rum, sparkling wine, sangria, peach schnapps</i>	7¾
BUCK BUCK MULE (1oz) <i>polar ice vodka, fresh pressed lime, mint, ginger beer</i>	8¾
NEGRONI (3oz) <i>beefeater gin, cinzano rosso, campari</i>	11
BROWNS OLD FASHIONED (2oz) <i>lot 40 rye, sugar, bitters, grapefruit</i>	11½
CAESAR (1oz) <i>polar ice vodka, horseradish infused clamato</i>	7½
SOCIAL HOUND (1oz) <i>absolut vodka, fresh grapefruit juice, soda, bellini slush</i>	7
MOJITO (2oz) <i>choice of classic or raspberry</i>	10½ (16oz) pitcher
<i>havana club 3 year old rum, soda, mint, fresh pressed lime</i>	38
BROWNS SANGRIA (4oz)	9¾ (16oz) pitcher
<i>polar ice vodka, apricot brandy, red wine, four berry blend, pineapple juice, bellini</i>	35

MARGARITA BAR

singles (1.25 oz) doubles (2 oz)

single 9	double 11½
altos plata single 10	altos plata double 14
<i>add bellini slush 1.00</i>	

altos plata is a premium 100% agave silver tequila for those who like the finer things

THE CLASSIC

olmeca tequila, triple sec, fresh lime

RASPBERRY MARG

olmeca tequila, triple sec, fresh lime, muddled raspberry

HIBISCUS MARG

olmeca tequila, triple sec, fresh lime, hibiscus syrup

CUCUMBER MARG

olmeca tequila, triple sec, fresh lime, muddled cucumber

MARTINIS (2oz)

BASIL GRAPEFRUIT

polar ice vodka, triple sec, fresh basil, fresh pressed grapefruit 11

CUCUMBER

polar ice vodka, muddled cucumber, fresh pressed lime, green tea 11

THE NEW MR. PINK

absolut raspberri vodka, fruit liqueur, fresh pressed orange juice, muddled raspberries 11

ESPRESSO

espresso vodka, baileys, coffee reduction 12

BRUNCH served saturday, sunday & holidays. We use free run eggs & make our hollandaise sauce in house

BLUEBERRY COMPOTE WAFFLES <i>Canadian maple syrup, vanilla whipped cream</i>	two 11½ three 15
AVOCADO TOAST & POACHED EGGS <i>sourdough, lemon, chili, aged parmesan, house greens</i>	15¼
PROSCIUTTO EGGS BENEDICT <i>aged parmesan, english muffin, hollandaise, breakfast potatoes</i>	15¼
STEAK N' EGGS <i>6oz grilled sirloin, scrambled eggs, garlic toast, breakfast potatoes</i>	23
SOUTHWEST RICE BOWL <i>fried egg, corn, black beans, chipotle, mole, queso fresco, crispy tortilla</i>	16
CORNED BEEF HASH <i>two poached eggs, corned beef, pico de gallo, onion, red pepper, hollandaise, breakfast potatoes</i>	16
FRIED EGG & BACON SANDWICH <i>smoked bacon, aged cheddar, lettuce, special sauce, tomato, breakfast potatoes</i>	13



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