

# BOULDER HAPPY HOUR

Monday - Friday 2pm-5pm

## Boulder Social Happy Hour

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### HAPPY HOUR RAW BAR

<p><b>\$2 Fresh Shucked Oysters*</b> <span style="float: right;"><b>\$2.00</b></span></p> <p>Ask about today's selection</p> <p><i>gluten-free</i></p> <hr/> <p><b>Spicy Ahi Tuna Roll*</b> <span style="float: right;"><b>\$10.00</b></span></p> <p>Avocado, jalapeños, cucumbers, sesame, spicy mayo</p> <p><i>gluten-free</i></p> <hr/>	<p><b>Peel &amp; Eat Shrimp</b> <span style="float: right;"><b>\$10.00</b></span></p> <p>Half lb. (bakers dozen), simmered in Social Mexican-Style Lager &amp; Old Bay seasoning, chilled &amp; iced, house cocktail sauce, lemons</p> <p><i>gluten-free</i></p> <hr/>
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### HAPPY HOUR SNACKS & PLATES

<p><b>Chips &amp; Salsa</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>House-fried, tri-colored tortilla chips, chipotle salsa</p> <p><i>vegan</i> <i>gluten-free</i></p> <hr/> <p><b>Pickle Fries</b> <span style="float: right;"><b>\$8.00</b></span></p> <p>Masa breaded thin cut dill pickles, served with Southwestern ranch dressing</p> <p><i>vegetarian</i></p> <hr/> <p><b>Loaded Chicken Tenders</b> <span style="float: right;"><b>\$9.00</b></span></p> <p>House-made chicken tenders, Buffalo sauce, blue cheese crumbles, applewood smoked bacon, fresh jalapeños</p> <hr/>	<p><b>Baked Bavarian Pretzel</b> <span style="float: right;"><b>\$7.00</b></span></p> <p>Green chile queso, beer mustard</p> <p><i>vegetarian</i></p> <hr/> <p><b>Crispy Brussels</b> <span style="float: right;"><b>\$8.00</b></span></p> <p>Mint, cilantro, truffle-chile glaze, toasted sesame seeds, snap, crackle, pop</p> <p><i>vegetarian</i></p> <hr/> <p><b>Social Loaded Tater Tots</b> <span style="float: right;"><b>\$8.00</b></span></p> <p>Smoked bacon, green chile queso, shredded cheddar, green onions, sour cream</p> <hr/> <p><b>Classic Burger*</b> <span style="float: right;"><b>\$10.75</b></span></p> <p>Smashed &amp; griddled Certified Angus Beef patty, pub sauce, lettuce, tomatoes, red onions, brioche bun</p> <p>+ Add Cheese . . . . . <b>\$1.00</b></p> <hr/>
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### \$5 SOCIAL BEERS

Freshly Brewed | 20oz. Mug

<p><b>Social Hazy IPA</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/> <p><b>Social West Coast IPA</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/> <p><b>Buffalo Gold Ale</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/>	<p><b>Social Mexican-Style Lager</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/> <p><b>Social Irish-Style Red Ale</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/> <p><b>Seasonal Social Beers</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/>
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**Add a Bump to Your Social Draft**

Jose Cuervo Tradicional Silver Tequila, Four Roses Bourbon, Fireball Whisky

+ Add a Bump . . . . . **\$3.00**

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### \$5 & \$6 WINE BY THE GLASS

<p><b>Diora "La Splendeur Du Soleil" Chardonnay</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>Monterey</p> <hr/> <p><b>Ca' Bolani Tenuta Prosecco</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>Italy</p> <hr/> <p><b>Barossa Valley Estate "GSM"</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>Barossa Valley</p> <hr/> <p><b>House Chardonnay</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/>	<p><b>Folonari Pinot Grigio</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>Veneto</p> <hr/> <p><b>Grounded by Josh Phelps Cabernet</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>California</p> <hr/> <p><b>Piatelli Vineyards Reserve Malbec</b> <span style="float: right;"><b>\$6.00</b></span></p> <p>Lujan De Cuyo, Mendoza</p> <hr/> <p><b>House Cabernet</b> <span style="float: right;"><b>\$5.00</b></span></p> <hr/>
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### \$6 CLASSIC COCKTAILS

Pouring Jose Cuervo Tequila, Four Roses Bourbon, The Family Jones Vodka & Gin, Don Q Rum

<p><b>Muldoon's Classic Margarita</b> <span style="float: right;"><b>\$6.00</b></span></p> <hr/> <p><b>Moscow Mule</b> <span style="float: right;"><b>\$6.00</b></span></p> <hr/> <p><b>Cuba Libre</b> <span style="float: right;"><b>\$6.00</b></span></p> <hr/>	<p><b>Old Fashioned</b> <span style="float: right;"><b>\$6.00</b></span></p> <hr/> <p><b>Lemon Drop Martini</b> <span style="float: right;"><b>\$6.00</b></span></p> <hr/> <p><b>Tom Collins</b> <span style="float: right;"><b>\$6.00</b></span></p> <hr/>
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### \$10 FROZEN COCKTAILS

Add Myers's Dark Rum or Grand Marnier floater +2

<p><b>Margarita</b> <span style="float: right;"><b>\$10.00</b></span></p> <p>Jose Cuervo Tradicional Silver Tequila</p> <hr/> <p><b>Piña Colada</b> <span style="float: right;"><b>\$10.00</b></span></p> <p>Don Q Rum</p> <hr/>	<p><b>Strawberry Daiquiri</b> <span style="float: right;"><b>\$10.00</b></span></p> <p>Don Q Rum</p> <hr/>
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\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. All fried items are prepared in oil that is also used to cook shellfish, fish, and breaded items