

BOULDER HAPPY HOUR

Monday - Friday 2pm-5pm

Boulder Social Happy Hour

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HAPPY HOUR RAW BAR

\$2 Fresh Shucked Oysters*	\$2.00	Peel & Eat Shrimp	\$10.00
Ask about today's selection <i>gluten-free</i>		Half lb. (bakers dozen), simmered in Social Mexican-Style Lager & Old Bay seasoning, chilled & iced, house cocktail sauce, lemons <i>gluten-free</i>	
Spicy Ahi Tuna Roll*	\$10.00		
Avocado, jalapeños, cucumbers, sesame, spicy mayo <i>gluten-free</i>			

HAPPY HOUR SNACKS & PLATES

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

\$5 SOCIAL BEERS

Freshly Brewed 20oz. Mug			
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			
Jose Cuervo Tradicional Silver Tequila, Four Roses Bourbon, Fireball Whisky + Add a Bump \$3.00			

\$5 & \$6 WINE BY THE GLASS

Diora "La Splendeur Du Soleil" Chardonnay	\$6.00	Folonari Pinot Grigio	\$6.00
Monterey		Veneto	
Ca' Bolani Tenuta Prosecco	\$6.00	Grounded by Josh Phelps Cabernet	\$6.00
Italy		California	
Barossa Valley Estate "GSM"	\$6.00	Piatelli Vineyards Reserve Malbec	\$6.00
Barossa Valley		Lujan De Cuyo, Mendoza	
House Chardonnay	\$5.00	House Cabernet	\$5.00

\$6 CLASSIC COCKTAILS

Pouring Jose Cuervo Tequila, Four Roses Bourbon, The Family Jones Vodka & Gin, Don Q Rum			
Muldoon's Classic Margarita	\$6.00	Old Fashioned	\$6.00
Moscow Mule	\$6.00	Lemon Drop Martini	\$6.00
Cuba Libre	\$6.00	Tom Collins	\$6.00

\$10 FROZEN COCKTAILS

Add Myers's Dark Rum or Grand Marnier floater +2			
Margarita	\$10.00	Strawberry Daiquiri	\$10.00
Jose Cuervo Tradicional Silver Tequila		Don Q Rum	
Piña Colada	\$10.00		
Don Q Rum			

*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