

# BURRITO SOCIAL

MARGARITA BAR • TAQUERIA • COASTAL VIBES



## BOTANA (APPETIZERS)

### CHIPS & SALSA .....\$2.95

Corn tortilla chips served with our house-made salsa.

### CHIPS & GUACAMOLE .....\$7.50

Corn tortilla chips served with our house-made guacamole.

### CHIPS TRIO .....\$11.99

House-made guacamole, molten queso, salsa & corn tortilla chips.

### QUESO DIP .....\$7.50

Molten cheddar & queso fondue, spiced with jalapeño peppers.

### JALAPEÑO POPPERS .....\$8.00

Cream cheese filled char-grilled jalapeños, wrapped in crispy applewood smoked bacon.

### CRISPY FRIED CHICKEN WINGS .....\$8.50

Served with a mild house-made poblano ranch dressing.

### CHICKEN ENCHILADA SOUP .....\$4.49

Char-grilled chicken, black beans, corn, tomato, crema & tortilla strips.

### AHI TOSTADA .....\$9.00

Fresh sushi-grade marinated Ahi tuna, chipotle cream sauce, sliced green onions, sliced Hass avocados & sesame seeds.

### SHRIMP CEVICHE .....\$13.99

Jumbo gulf shrimps, fresh citrus, peppers & coastal flavors.

### CAESAR SALAD .....\$7.50

Romaine lettuce, seasoned croutons, cotija cheese & caesar dressing.

Add chicken \$3.00, steak \$4.50 or grilled Shrimp \$7.00

### BAJA SHELFISH COBB SALAD .....\$16.95

Crab meat, shrimp, romain lettuce, pico de gallo, corn salsa, bacon, blue cheese, green onions, sliced avocado & poblano ranch dressing.

### FRESH CUCUMBER SALAD .....\$4.99

English cucumber, house-made apple cider vinaigrette & pickled red onion.

## NACHOS SOCIAL .....\$11.45

House-fried crispy corn tortilla chips. Served with refried beans, house-made guacamole, pickled jalapeños, sliced green onions, shredded iceberg lettuce, pico de gallo, molten Mexican Manchego cheese & sour cream.

ADD YOUR CHOICE OF PROTEIN

• chicken \$4.00 • steak \$7.45 • carnitas \$4.00 • shrimp \$9.49 • beef barbacoa \$6.50



## TACOS

### TROMPO AL PASTOR .....\$4.49

Pastor pork, raw onions, salsa roja, pineapple & cilantro, on a house-made corn tortilla. TRY IT GRINGA STYLE!

### VOLCAN CARNE ASADA .....\$6.49

Steak, molten Mexican Manchego cheese, crispy bacon, chipotle cream sauce & sliced avocado, on an open-faced crispy corn Tostada.

### CARNITAS & PORK RINDS .....\$4.99

9 hour braised pork, pickled onions, cilantro, salsa verde cruda, & "chicharron de cerdo", on a house-made corn tortilla.

### BEEF BARBACOA .....\$5.25

9 hour braised beef, refried beans, pickled onions, queso fresco, salsa aguacate, frito crumbles, crema & cilantro, on a flour tortilla.

### BAJA FISH .....\$5.49

Beer battered, crispy fried Mahi Mahi, shredded cabbage slaw, crema, cilantro & fresh habanero mango salsa, on a flour tortilla.

### BLACKENED FISH .....\$5.49

Mahi Mahi, shredded cabbage slaw, chipotle cream sauce, cilantro, crema & corn salsa, on a flour tortilla.

### CABO STYLE GRILLED SHRIMP .....\$5.99

Grilled shrimp, guacamole, pico de gallo, crema, chipotle cream sauce, cilantro & crumbled queso fresco, on a house-made corn tortilla.

### COSTRA .....\$6.49

Steak, Mexican Manchego cheese, guacamole, refried beans, pickled onions, pico de gallo, avocado salsa & cilantro, on a flour tortilla.

### TACO "Tatu" .....\$4.49

9 hour braised pork, pico de gallo, Monterrey Jack cheese, salsa verde cruda & sour cream, in a crispy taco shell.

### CHAR-GRILLED CHICKEN .....\$4.75

Grilled chicken, Mexican Manchego cheese, pico de gallo, sliced pickled onions, avocado salsa & cilantro, on flour tortilla.

### MUSHROOMS & QUESO .....\$5.25

Sauteed Mushroom, Mexican Manchego cheese, guacamole, pico de gallo, crema & cilantro, on a flour tortilla.

### EI VIEJO PASO .....\$3.99

Ground beef, pico de gallo, monterrey jack cheese, cheddar cheese, lettuce & crema, on a crispy taco shell.

### FRIED AVOCADO .....\$5.49

Beer battered crispy fried avocado, poblano ranch crema, cabbage slaw, cotija cheese & cilantro, on a flour tortilla.

### COCHINITA PIBIL .....\$5.49

Citrus marinated braised pork, guacamole, cotija cheese, pickled onions, crema & cilantro, on a house-made corn tortilla.



Item may be spicy to certain palates



Vegetarian option



## HOUSE SPECIALTIES

### GRINGOS BURRITO .....\$12.75

Ground beef, stuffed with crispy french fries, cilantro lime white rice, black beans, cheese sauce, diced raw onions, crema & cilantro.

### MANNY'S CARNITAS BURRITO .....\$14.49

9 hour braised pork, cilantro lime white rice, stuffed with crispy french fries, pork rinds, salsa verde, black beans, crispy bacon, sour cream, grilled fajitas, queso fresco, Monterey Jack cheese & chipotle cream sauce.

### CALI-STYLE BURRITO

The unofficial house-burrito at Burrito Social! Stuffed with crispy french fries, pico de gallo, salsa verde, sour cream, Monterrey Jack cheese, house-made molten queso, guacamole, crispy bacon, served with your choice of protein.

• grilled chicken \$12.50 • char-grilled steak \$14.99 • grilled shrimp \$17.99

### ✓ VEGGIE BURRITO .....\$11.99

Stuffed with crispy french fries, shredded lettuce, cilantro lime white rice, black beans, grilled fajita veggies, pico de gallo, corn salsa, salsa verde cruda, salsa roja, Monterey Jack cheese, sour cream, guacamole & grilled mushrooms.

### SOCIAL BOWL

Shredded Romain lettuce, cilantro lime white rice, black beans, grilled fajita veggies, pico de gallo, corn salsa, salsa verde cruda, salsa roja, Monterey Jack cheese, sour cream & served with your choice of protein.

• grilled chicken \$10.99 • char-grilled steak \$13.00 • pork carnitas \$10.99 ✓ • grilled mushrooms \$11.99 • beef barbacoa \$11.99  
• grilled shrimp \$15.99 • mahi mahi \$13.99 • seared ahi tuna \$17.99 • pork cochinita pibil \$10.99 • pastor pork \$11.99

#### Add Premium Fillings

• guacamole \$2.50 • bacon \$2.00 • french fries \$1.99 • chicharron \$1.99 • chipotle cream sauce \$1.49  
• refried beans \$0.99 ✓ • grilled mushrooms \$2.50

### FAJITAS!

The "when not sure...order this and you can't go wrong" of every Mexican restaurant. Served with your choice of protein and your choice of tortilla (corn, flour or lettuce). Includes sauteed onions, poblano peppers, queso fresco, Monterrey Jack cheese, pico de gallo, sour cream & guacamole.

grilled chicken \$15.50 char-grilled steak \$19.50 grilled shrimp \$26.00 ✓ grilled mushrooms \$16.50 grilled trio \$26.00

### QUESADILLAS .....\$8.00

Large burrito tortilla filled with seared, warm & gooey Mexican manchego cheese. Accompanied by a side of guacamole, pico de gallo & sour cream.

#### ADD YOUR CHOICE OF PROTEIN

• grilled chicken \$4.50 • char-grilled steak \$6.99 • grilled shrimp \$9.99 ✓ • grilled mushrooms \$5.99 • pork carnitas \$5.50  
• beef barbacoa \$6.49 • pork cochinita pibil \$5.50 • pastor pork \$5.99



## SIDES

• Cilantro lime white rice .....\$2.95  
• Black beans .....\$2.49  
• Refried beans .....\$3.45  
• Pico de gallo .....\$4.49  
• Guacamole .....\$4.99  
• French fries .....\$3.99



## SWEETS

• Churros with chocolate & caramel sauce .....\$5.99  
• Key Lime Pie .....\$4.99  
• Flourless Chocolate Cake .....\$4.99  
• Toasted Coconut Pineapple Ice Cream .....\$2.99

\*Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Please inform your server if a person in your party has a food allergy. Peanuts, nuts and other food allergens are present at Burrito Social. We cannot guarantee that our products will be free of the eight major allergens identified by the FDA.

**GF** Our kitchen is not a gluten-free dedicated facility.