

# CATS SOCIALHOUSE

restaurant . bar . socialize



A PROUD CANADIAN COMPANY

## STARTERS & SHAREABLES

### EDAMAME 7.45

toasted sesame, spicy soy

### LOADED NACHOS 17.95

corn, black bean, jalapeño, queso fresco, pico de gallo, sour cream, guacamole

**add chipotle lime chicken 2.95**

### CRISPY CALAMARI 12.95

jalapeño, tartar sauce, lemon

### GENERAL TAO'S CHICKEN 12.45

wonton crisps, green onion, sweet chili glaze

### SALT & PEPPER DRY RIBS 11.45

### DYNAMITE ROLL 11.45

prawn tempura, spicy mayo, aromatic soy

### SPICY TUNA ROLL 11.45

cucumber, crunchy tempura, spicy mayo

### CLASSIC HOT WINGS 12.25

Franks Red Hot, blue cheese dip

### CRUNCHY TUNA TACOS 13.25

avocado, jalapeño, toasted sesame

## SOUPS & SIDES

### THAI CHICKEN & RICE SOUP

cup 3.75 / bowl 6.25

### SOUP, SALAD & GARLIC TOAST 13.75

bowl of soup & choice of house salad

### HOUSE SALAD 6.95

cowboy, cowgirl or caesar salad

**add chicken to any salad 4.95**

### HAND CUT DOUBLE COOKED FRIES 5.95

**add Alaska highway gravy 1.95**

### YAM FRIES 7.95

chipotle aioli

## HAND STRETCHED PIZZAS

### SUNDAYS & MONDAYS ALL \$12

### MARGHERITA 13.95

san marzano tomato sauce, mozzarella, aged parmesan, hand torn basil

### BILTMORE 2.0 16.95

shrimp, sundried tomato, roasted garlic cream, feta, jalapeño, fresh pesto

### ITALIAN JOB 16.95

fennel sausage, pepperoni, bacon, roasted mushroom, mozzarella, oregano

**\*Gluten Friendly menu available**

## HAND-PRESSED BURGERS

**Served with our HCDC fries.**

*substitute salad, edamame, yam fries add 1.75*

### PUB BURGER 15.95

smoked bacon, havarti cheese, tomato, lettuce, special sauce

### HICKORY BURGER 15.95

smoked bacon, aged cheddar cheese, tomato, lettuce, bbq sauce

### HOLLYWOOD BURGER 14.95

aged cheddar cheese, tomato, lettuce, special sauce

### VEGGIE BURGER 14.95

garden patty, jack cheese, tomato, lettuce, sweet soy glaze

## SANDWICHES & TACOS

**Served with our HCDC fries.**

*substitute salad, edamame, yam fries add 1.75*

### SPICY CRISPY CHICKEN SANDWICH 15.95

smoked bacon, jack cheese, tomato, lettuce, chili mayo

### CHILI LIME FISH SANDWICH 16.95

crunchy Icelandic cod, spicy mayo, cilantro slaw, cucumber, fried shallot

### FRENCH DIP AU JUS 17.95

shaved roast beef, caramelized onion, horseradish mayo, toasted garlic baguette mushrooms, havarti or smoked bacon **add 1.45**

### CHICKEN QUESADILLA 15.95

chipotle lime chicken, cheddar, mozzarella, jalapeño, black bean

### BAJA FISH TACO 15.95

Icelandic cod, guacamole, cilantro cabbage, pico de gallo, chipotle aioli, soft taco

### CRISPY CHICKEN TACO 15.95

cilantro cabbage, pico de gallo, soft taco, chipotle aioli, guacamole

## SALADS

*Substitute stir fried tofu for vegetarian option*

### ANCIENT GRAIN & KALE 12.95

avocado, grilled broccoli, yellow beet, mint, wheat berry, quinoa, aged parmesan, almond, apple mustard vinaigrette

**add chicken 4.95**

### BLACKENED CHICKEN CAESAR 15.95

crispy bacon, aged parmesan, avocado, signature dressing

### BLACKENED CHICKEN COWBOY 15.95

feta, house greens, walnut, edamame, date, black bean, honey lime vinaigrette

### GRILLED CHICKEN COWGIRL 15.95

walnut, date, house greens, black bean, feta, edamame, pico de gallo, apple miso vinaigrette

### TAHITIAN TUNA 17.95

lemongrass crusted albacore tuna, wasabi mayo, cilantro ginger vinaigrette

## BOWLS & MAINS

### BLACKENED CHICKEN BOWL 15.95

pico de gallo, almond rice, cowgirl salad

**low carb spa bowl add 2.00**

### POTATO CRUSTED COD BOWL 17.45

Icelandic cod, tartar sauce, almond rice, cowgirl salad

**low carb spa bowl add 2.00**

### ALBACORE TUNA POKE BOWL 18.45

sushi rice, avocado, cucumber, crispy onion, spicy mayo, citrus soy dressing

### #28 DRAGON BOWL 16.95

choice of teriyaki chicken or tofu, coconut rice, bell pepper, red cabbage, crispy onion, spicy yogurt

### SHRIMP & CHICKEN PAD THAI 16.95

rice noodles, peanut, lime, egg, bean sprouts, wok seared vegetables

### BLACKENED CHICKEN WONTON SOUP 16.95

pork & shrimp wontons, bean sprout, scallion, roasted corn, noodles, cabbage, aromatic broth

### FETTUCCINE CARBONARA half 13.95 / full 17.95

alfredo sauce, smoked bacon, sweet peas, blackened chicken, garlic toast

### FISH & CHIPS 18.95

2-piece crispy battered Icelandic cod, HCDC fries, creamy coleslaw, tartar sauce

### BBQ BABY BACK PORK RIBS half 21.95 / full 29.95

smoked hickory sauce, creamy coleslaw, HCDC fries

### BBQ RIBS & BLACKENED CHICKEN 25.95

half rack, creamy coleslaw, HCDC fries

### THE STEAK SANDWICH 24.95

5oz tender beef filet, onion ring, garlic toast, sautéed mushroom, HCDC fries

## HOUSEMADE DESSERTS

### KEY LIME PIE 6.95

whipped cream, coconut graham cracker crust

### WARM DOUBLE CHOCOLATE BROWNIE 8.95

vanilla bean ice cream, salted walnut, caramel sauce

### OREO JAR 7.95

whipped oreo cheesecake, crushed oreo

*Social Hour*

**MON - FRI 3-6PM**



**\$7.00 WINGS OR DRY RIBS**

**\$4.00 SOCIAL LAGER® (14oz)**

**\$4.00 SOCIAL RED OR WHITE WINE (6oz)**

**\$4.00 SOCIAL SODA (1oz)**

## BRUNCH

**SERVED SATURDAY, SUNDAY & HOLIDAYS  
FROM 10:00 AM - 2:00 PM.**

**WE USE FREE RUN EGGS & MAKE OUR  
HOLLANDAISE SAUCE IN HOUSE.**

### BLUEBERRY COMPOTE WAFFLES

two 9.95 / three 12.95

canadian maple syrup, vanilla whipped cream

### PROSCIUTTO EGGS BENEDICT 12.95

aged parmesan, english muffin, hollandaise, breakfast potatoes

### BIG BREAKFAST BURRITO 10.95

eggs, cheddar, mozzarella, jasmine rice, lettuce, smoked bacon, pico de gallo, breakfast potatoes

### STEAK N' EGGS 22.95

5oz tender beef filet, scrambled eggs, garlic toast, breakfast potatoes

### LA PETITE SOCIAL SALAD 10.75

two poached eggs, hand stretched flatbread, pico de gallo, house greens, fresh pesto, balsamic vinaigrette

### CORNED BEEF HASH 13.95

two poached eggs, corned beef, pico de gallo, onion, red pepper, hollandaise, breakfast potatoes

### FRIED EGG & BACON SANDWICH 10.75

smoked bacon, aged cheddar, lettuce, special sauce, tomato, breakfast potatoes

## WEEKEND BEVIES

WEEKEND CAESAR (1oz) \$1.50 off

WEEKEND MIMOSA (3oz) 5.00

fresh pressed orange juice and prosecco

FRESH PRESSED JUICE 4.75

grapefruit or orange juiced to order

## MARTINIS (2oz)

### BASIL GRAPEFRUIT 9.50

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

### BLUEBERRY SAGE 9.75

beefeater gin, muddled sage, blueberry, fresh pressed lime

### CUCUMBER 9.75

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

### THE NEW MR. PINK 9.50

absolut raspberri vodka, alize red, fresh pressed orange juice, muddled raspberries

### THE FRENCH HAWAIIAN 11.00

beefeater gin, st. germain elderflower, coconut water, fresh pressed lime

EAT

DRINK

## DRAFT BEER (14oz) / (56oz)

SOCIAL LAGER® 5.00 / 18.00

GRANVILLE ISLAND pale, seasonal 6.25 / 22.00

GOOSE ISLAND ipa 6.50 / 24.00

ROTATING TAP MP

GRANVILLE ISLAND feature tap MP

STELLA ARTOIS 7.50

TRUE GUINNESS PINT (20oz) 8.00

SOCIAL ICE social lager® and bellini slush 6.00

## YUMMY COCKTAILS

SOCIAL SODA (1oz) 5.00

absolut mandrin vodka, soda, bellini slush

SOCIAL PALMER (1oz) 6.25

absolut raspberri vodka, iced tea, raspberries, bellini slush

BELLINI (1oz) 7.00

lamb's white rum, sparkling wine, sangria, peach schnapps

PALERMO (1oz) 8.50

olmeca tequila, orange & grapefruit syrup, fresh pressed lime, splash of sangria

RASPBERRY MOJITO (2oz) 9.75 / 35.00 pitcher (8oz)

havana club 3 year old rum, sprite, muddled mint, fresh pressed lime, raspberries

BLUEBERRY MOJITO (2oz) 9.75 / 35.00 pitcher (8oz)

havana club 3 year old rum, soda, fresh pressed lime, muddled mint, blueberries

SKINNY MARGARITA (1oz) 8.00

olmeca tequila, egg whites, agave, fresh pressed lime

"ELEVATED" SKINNY MARGARITA (1.5oz) 12.00

avion tequila, grand marnier, agave, egg whites, fresh pressed lime

CAESAR (1oz) 6.75

polar ice vodka, horseradish infused clamato, Blaze's Beans

APEROL SPRITZ (5oz) 10.00

aperol, ruffino prosecco, soda

SANGRIA (2oz) 8.00 / 27.00 pitcher (8oz)

red or white wine, apricot brandy, triple sec, fresh pressed juice

OLD FASHIONED (2oz) 11.00

woodford reserve bourbon, sugar, bitters, grapefruit

## WHITE

### SOCIAL WHITE

SAUVIGNON BLANC / Jackson-Triggs Estate, BC

PINOT GRIS / Cedar Creek, BC

PINOT GRIGIO / Ruffino, IT

CHARDONNAY / Beringer Founders' Estate, CA

RIESLING / Dr L, GER

SAUVIGNON BLANC / Kim Crawford, NZ

CHARDONNAY / Meiomi, CA

6oz 9oz BTL

5 7½ 20

7½ 11¼ 30

8¾ 13¼ 35

9¼ 14 36

9¾ 14½ 39

10 15 40

11 16½ 44

56

## BUBBLES & ROSÉ

ROSE / Chateau Gassier, FR

PROSECCO / Ruffino, IT

6oz 9oz BTL

9¼ 13¾ 37

10 40

## RED

### SOCIAL RED

PINOT NOIR / Prospect Winery, BC

CABERNET SAUVIGNON / Smoking Loon, CA

MALBEC / Dona Paula, AG

SHIRAZ / Wyndham Estate, Bin 555, AU

RED BLEND / 14 Hands, WA

ZINFANDEL / Ravenswood, CA

MERLOT / Chateau Ste Michelle, WA

CABERNET SAUVIGNON / Liberty School, CA

6oz 9oz BTL

5 7½ 20

8 12 32

8¾ 13 35

8¾ 13 35

9½ 14¼ 38

9¾ 14¼ 39

11 16½ 44

45

48

Social  
**HOUR**  
ALL SOCIAL DRINKS \$4  
WINGS OR DRY RIBS \$7

MONDAY TO FRIDAY

From

3-6PM