

S O C / E T Y

APPETIZER & FRIED BITES

TOMATO SOUP 8

BUTCHER MEATBALL SLIDERS 15

grass fed organic ground beef patty with homemade brioche bun & fries

CRAB CAKE 14

our famous homemade crab cake with spicy aioli

TRUFFLE BURRATA 15

creamy truffle burrata cheese,
seasonal tomatoes, basil & balsamic

BRUSSEL SPROUTS 11

marinated fried brussel sprouts with
pecorino & citrus

BUFFALO MOZZARELLA 12

lightly breaded fresh buffalo mozzarella
& tomato sauce

WAFFLE FRIES 10

waffle fries & white truffle oil from alba

ARTICHOKE HEART 12

organic artichoke hearts & garlic aioli

CHICKEN WINGS 14

fried chicken wings served with
ranch sauce & celery

SPREADS

TZATZIKI 8

sheep milk yogurt, cucumber, fresh mint & dill

LACHANO 8

marinated red cabbage with Greek yogurt

TIROKAFTERI 8

roasted bell pepper, imported spicy herbs
& feta cheese

EZME 9

chopped tomatoes, cucumbers, onion,
red and green bell peppers & english parsley

SALADS

(ADD ON) CHICKEN \$7 SALMON \$9 SHASHLIK \$11

HORIATIKI 13

classic Greek salad of tomato, cucumber,
bell pepper, onion, olives & feta

BEETS AND GREEN SALAD 12

organic spinach served with marinated beets, walnut,
peeled orange & citrus lemon dressing

ARUGULA 11

micro arugula, fresh pears. gorgonzola cheese,
toasted walnuts & evoo dressing

CAESAR 11

organic romaine lettuce, parmigiano, croutons
& garlic aioli

SOCIETY PIZZA (ANCIENT ROMAN PIZZA)

A COMBINATION OF WHEAT FLOUR, SOYA, RICE AND 80% WATER MAKE FOR
DELICIOUS PINSA. IT IS LOW-FAT AND EASY TO DIGEST DUE TO HYDRATION AND
THE LOW CONTENT OF OLIVE OIL. THE TERM PINSA COMES FROM LATIN PINSERE
(STRETCH,LENGTHEN). WHICH IS WHY ITS SHAPED OVAL.

GROUND BEEF 16

herb marinated ground beef, onion, red and green
peppers & fior di latte

CAPRESE 17

mozzarella, cherry tomatoes, basil & balsamic

CHICKEN PESTO 18

buffalo mozzarella, sliced chicken &
homemade pesto sauce

4 CHEESE 19

pecorino, fresh and smoked mozzarella,
gorgonzola & walnuts

WILD MUSHROOM 20

fior di latte, wild mushrooms & truffle oil

ENTREE

PARMIGIANA DI MELANZANE 25

baked eggplant in tomato sauce & mozzarella

SHASHLIK 29

spice marinated tenderloin skewers with
shallot & rosemary

CHICKEN PARMIGIANA 27

lightly breaded Mary's chicken breast with
mozzarella and san marzano tomato sauce

GRILLED SALMON 29

alaskan salmon filet with pistachio crusted

WE SUPPORT LOCAL FARMS AND ORGANIC PRODUCTS IN ORDER
TO BRING OUT GENUINE FLAVORS COMBINED WITH
AUTHENTIC "GRANDMAS" RECIPES..

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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HOUSE SPECIAL MIX

SOCIETY HOOKAH 30

CHILL

Feeling variety of happiness with watermelon, vanilla, ice & melon

FETISH

Dozen of roses; every lady has a wild side & chocolate sauce

BUTTERFLY

An enchanting blend of blueberry mixed with a touch of citrus & mint

STUNNING

Mix of wild berries absorbed with lemon & exotic mint

GOSSIP

An intriguing and mesmerizing mix of green tea with a hint of lemon & lime

HAND CRAFTED WOOD 60

DARE TO BE

Sweet blend of candied orange & lemon rounded up with subtle mint undertone all packed into the thick clouds

DEDICATED

Single mindedness integrity merge with slowly cooked peach

IMAGINATION

Spiced chai with charming vanilla & tropical orange

SCANDAL

Passion fruit & mango dance with spearmint, honey dew & watermelon over ice

DOPE

A sparkling mix of orange, raspberry, pineapple & charred lime

PLEASE ONLY CHOOSE A MAX OF 3 FLAVOR VARIATIONS

AMBROSIA

GUAVA

LEMON MINT

PRICKLY PEAR

SPICED CHAI

WHITE GUMMY

GRAPE

BLUE MIST

PEACH

HAWAII

MELON

ORANGE

DOUBLE APPLE

VANILLA

WATERMELON

LIMONCELLO

GRAPE MINT

WHITE PEACH

MINT

STRAWBERRY

TWICE ICE

LEMON

SPARKLING & ROSE



NV PROSECCO, CORAZZA FRIULI	12/46
'20 PROSECCO ROSE, TORRESELLA FRIULI	13/50
'20 BRUT ROSE, LUCIEN ALBRECHT FRANCE	14/54
'21 ROSE PINOT NOIR, BELLE GLOS SONOMA	15/56

WHITE



'21 PINOT GRIGIO, TORRESELLA VENEZIA	11/40
'20 MONFERRATO, TENUTA MONTEMAGNO	13/50
'20 CHARDONNAY, SEMPRE VIVE NAPA	14/54
'20 CHARDONNAY, ROMBAUER CARNEROS	18/70

RED



'19 PINOT NOIR, ELOUAN OREGON	14/54
'19 PINOT NOIR, SARTORI LOMBARDY	10/38
'18 PRIMITIVO, AVIA PERVIA PUGLIA	11/42
'19 SUPER TUSCAN, RICASOLI TUSCANY	16/62
'19 RED BLEND, THREE VALLEYS SONOMA	13/50
'17 SYRAH, PRINCIPE PALLAVICINI LAZIO	14/54
'18 CABERNET, BONANZA VENETO	15/56

BEER 9

805 PALE ALE	STELLA LAGER
DRAKE'S IPA	TRUMER PILSENER