

Late Night Menu

Firecracker Shrimp

\$27

Crispy tempura shrimp tossed in spicy aioli with sesame and green onion, over watermelon radish and arugula.

Artichoke & Asiago Dip

\$26

Bubbling hot skillet of creamy garlic artichoke and Asiago, topped with extra Asiago, mozzarella-cheddar and chives. Served with nacho chips and mini naan dippers.

Steakhouse Flatbread

\$29

Sliced beef tenderloin on a sourdough crust with horseradish aioli, caramelized onion and smoked white cheddar, topped with arugula and fresh pineapple chimichurri.

Duck Confit Poutine

\$25

Crispy fresh-cut fries with slow-cooked duck confit and a chicken-duck gravy, mixed with Montreal cheese curds.

Truffle Fries

\$15

Fresh-cut fries infused with aromatic truffle oil, generously dusted with grana padano. Served with house-made roasted garlic aioli.

Caesar Salad

\$20

Romaine hearts with house-made dressing and croutons, crisp bacon, shaved parmesan and lemon.

Horiatiki Salata

\$26

A classic village-style Greek salad — rough-cut tomato, cucumber, red onion and thick-cut marinated Greek feta, finished with kalamata olives, oregano, fresh basil and lemon-herb vinaigrette.

West Social Cobb

\$24

Fresh spring mix layered with crisp bacon, tomato, avocado, hard-boiled egg, seasoned croutons and angel-hair Asiago. Choice of sherry vinaigrette or creamy garlic dressing.

Avocado Club Wrap

\$25

A 6 oz grilled chicken breast with sliced avocado, tomato, crisp bacon and a cheddar-mozzarella blend, wrapped with lettuce, mayonnaise and honey mustard. Served with fries.

Loaded Nachos

\$30

A generous platter of corn chips layered with a three-cheese blend, pico de gallo, diced bell pepper, roasted corn and black beans. Served with salsa and sour cream. Choice of seasoned ground beef or chicken. Add guacamole \$4.

Chicken Wings

\$19

Brined and fried, breaded or naked. Served with carrots, celery and your choice of house-made ranch or blue cheese.

Mild, Medium, Buffalo, Honey Garlic, New York Butters (buffalo-sauced, grilled and glazed), Dry Cajun, Honey BBQ, Salt & Cracked Pepper, Chipotle Lime, Garlic Parm.

Buttermilk Tenders

\$25

Buttermilk-brined chicken breaded in our top-secret seasoning and fried golden. Plain or tossed in wing sauce, with carrots, celery and ranch or blue cheese. Served with fries.

Fish & Chips

\$27

Crispy beer-battered haddock with fresh-cut fries, coleslaw, tartar sauce and fresh lemon.