

LIBATIONS

your hardest decision

GREEN WITH ENVY \$16

bloom gin, chartreuse, luxardo liqueur,
lime juice, pinch of green dust

SIDE PIECE \$18

d'ussé vsop, grand marnier, lemon, orange bitters, twist

THE FRENCH QUARTER \$16

knob creek rye, peychaud's bitters, ginger simple,
lemon twist, absinthe rinse

SHARP DRESSED MAN \$19

angels envy bourbon, antica vermouth,
grand marnier, old fashioned bitters

PINK PONY CLUB \$17

empress elderflower rose gin, lillet rosé,
lemon, vanilla bean simple, egg white

PAPI CHULO \$14

kula toasted coconut rum, pineapple,
orange juice, lime, pomegranate, goslings float

FAR EAST MOVEMENT \$19

brown butter fat washed legent bourbon, ginger simple,
old fashioned bitters, smoked

THE 305 \$18

buffalo trace, cherry & angostura bitters,
brown sugar simple, twist

THE GATBSY \$17

widow jane baby jane whiskey, vermouth,
campari cube, orange bitters, twist

LA MADRINA \$16

casa noble reposado, grapefruit, lime,
passionfruit puree, serrano simple

PINEAPPLE EXPRESS \$15

ghost blanco tequila, pineapple, lime, ginger simple

GARDEN STATE QUEEN \$17

casa noble blanco, grapefruit, lime, fennel simple,
egg white, grapefruit bitters, fennel salt rim

PRETTY POMPOUS \$16

stateside vodka, pomegranate, lime,
ginger simple, orange juice

ALL I SEE IS GOLD \$15

kula toasted coconut rum, vino pina pineapple wine,
pineapple, vanilla bean simple, pinch of gold glitter

PEACHY KEEN \$15

western son peach vodka, cointreau,
lime, white cranberry, peach bitters

some items, including sours, may contain egg white

DRAUGHT BEER

CHECK OUT OUR ROTATING DRAUGHTS!

bottles & cans

FIDDLEHEAD IPA \$12

FOUNDER'S BREAKFAST STOUT \$9

COORS LIGHT \$5

MODELO \$6

DOWNEAST ORIGINAL \$8

KCBC VICIOUS CRUSH FRUITED SOUR \$13

FIRST STATE DOUBLE CIRCLE THEORY DIPA \$9

2SP DELCO LAGER \$6

ROLLING ROCK \$5

ABITA PURPLE HAZE \$6

TUCHER HELLES HEFEWEIZEN \$9

EGGENBERG PILSNER \$10

STATESIDE SELTZERS \$9

SURFSIDE SELTZERS \$9

white wine

conti di san bonifacio pinot grigio, veneto, italy \$12|44
domaine st. george chardonnay, ca \$13|48
reverdy & fils 'charme de loire'
sauvignon blanc, loire valley, france \$13|48
duck hunter sauvignon blanc, marlborough, nz \$15|58
ulacia txakolina, getaria, spain \$16|62
high def riesling, mosel, germany \$11|42

everything in between

zaza rosé, campo de borja, spain \$12|44
brilla prosecco 200mL, italy \$13|SPLIT
conti di san bonifacio prosecco, treviso, italy \$56

red wine

oakwood cabernet sauvignon, ca \$12|44
barter + trade cabernet
sauvignon, cascade mountains, wa \$17|64
erath 'resplendent' pinot noir, willamette valley, or \$16|62
decoy by duckhorn merlot, ca \$14|54
fattoria il muro 'spigallo' chianti, italy \$13|48
van ruiten 'davis road' red blend, ca \$15|58

for prohibitionists

FOR SPRITZ N' GIGGLES \$14

mionetto na prosecco, mionetto na
aperitivo, orange juice, club soda

SOME LIKE IT HOT \$12

seedlip notas de agave, lime, orange juice,
serrano simple, spicy salt

PEAR AGUA FRESCA \$12

seedlip grove 42, pear nectar, lemon, lime, club soda

FRENCH 86 \$13

seedlip garden 108, mionetto na prosecco,
lemon, ginger simple, twist

MIONETTO non-alcoholic prosecco 200 ml, italy \$13|SPLIT

ZERO ZERO non-alcoholic red wine \$12|44

ATHLETIC BREWING non-alcoholic beer \$7

SOCIAL

TORBERTSOCIAL.COM



SALAD

FOR ONE OR MORE

B.L.T. SALAD \$14

baby spinach | warm applewood smoked bacon |
red onion | tomatoes | sweet basil vinaigrette

add to your salad

CHICKEN \$8

SHAREABLES

HOUSE-CUT GARLIC FETA FRIES \$9/\$15

thick-cut idaho potatoes, fried crisp |
fresh herbs | garlic butter |
feta cheese | chives

CRISPY PARMESAN BRUSSELS \$15

flash fried | parmigiano reggiano | garlic |
smoked bacon | balsamic glaze

TWICE COOKED DUCK WINGS \$18

white pekin duck drumettes | lemongrass |
kaffir lime | tangy chili glaze

SPINACH ARTICHOKE DIP \$12

house-fried corn tortilla chips

SOUTHWESTERN DEVEILED EGGS \$12

smoked bacon | shaved jalapeño |
queso fresco | cilantro

FRIED CHICKEN SLIDERS \$15

buttermilk brined chicken breast | herb mayo |
lettuce | pickle | toasted rosemary ciabatta roll

LAMB SMASH BURGER SLIDERS \$17

moroccan spiced lamb patty | caramelized
onions | harissa-tomato jam | feta |
ranch tzatziki | toasted rosemary ciabatta roll

PIZZAS

MARGHERITA \$16

san marzano tomato sauce | mozzarella |
roasted garlic | fresh basil

SPICY PEPPERONI + GREEN ONION \$17

san marzano tomato sauce | pepperoni |
calabrian chili | green onion | mozzarella

CARAMELIZED ONION \$17

roasted garlic emulsion | caramelized
vidalia onions | sliced tomatoes |
fresh mozzarella | parmigiano reggiano

MEAT LOVERS \$21

smoked bacon | grass-fed lamb meatballs |
pepperoni | san marzano tomato sauce |
mozzarella | parmigiano reggiano

BUFFALO CHICKEN \$19

ranch seasoned chicken breast | house made
buffalo sauce | san marzano tomato sauce |
mozzarella | ranch crema

SPINACH & RICOTTA \$17

roasted garlic oil | mozzarella | baby spinach |
whipped ricotta | parmigiano reggiano

MEDITERRANEAN \$20

grass-fed lamb meatballs | roasted peppers |
kalamata olives | red onion | baby heirloom
tomatoes | mozzarella | feta | ranch tzatziki

DESSERTS

PECAN-APPLE STRUDEL \$12

cinnamon sugar | whipped
caramel mascarpone

Book your next event with us!

Contact Yassmin Low

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All food menu items are served with
the intention *to be shared.*

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Friendly Reminder
consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness. Have a food allergy?
Please, let your server know.

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