

BEER

DRAUGHT	16oz	PITCHER
Cowbell Shindig (LIGHT LAGER)	6.00	20.50
Cowbell Absent Landlord (KOLSH)	6.25	21.00
Cowbell Hazy Days (JUICY IPA)	6.75	22.75
Steam Whistle Pilsner	6.00	20.50
Triple Bogey (LAGER)	5.75	19.25
Coors Light	6.75	22.75
Miller Lite	6.75	22.75
Coors Original	7.00	23.50
Creemore Springs	7.00	23.50
Belgian Moon	7.50	24.00
Guinness (20oz)	9.25	

FLIGHT

Choose three draught beers & build your own flight	8.75
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BOTTLES	330mL	CANS	473mL
Corona	8.50	MVP Lager	7.50
Stella Artois	8.50	Cowbell Bobcat	8.25
Peroni	5.75	MGD	8.25

COOLERS

HARD SELTZERS	473mL
White Claw	8.75
Natural Lime, Mango, Black Cherry	
HARD JUICES	355mL
Crafty Elk	8.75
Mango & Honey, Cranberry Blueberry Acai	
COCKTAIL IN A CAN	473mL
Georgian Bay Gin Smash	8.25
CIDER	473mL
Brickworks Ciderhouse Batch: 1904	9.75

Prices exclude taxes and gratuities
Mandatory 18% gratuity is applicable to all groups of ten (10) or more persons

COCKTAILS

ARNOLD PALMER WHISKEY TEA	(1oz) 8.50	SANGRIA	(4oz) 8.00
Jack Daniels, House Brewed Iced Tea, Freshly Squeezed Lemonade, Simple Syrup, Lemon Wedge		Choice of Red or White Wine, Seasonal Fruit, Simple Syrup, Club Soda	
LONG ISLAND ICED TEA	(1oz) 8.00	SOUR PEACH	(1.5oz) 10.00
McGuinness Original Long Island Iced Tea, Freshly Squeezed Lemonade, Coca Cola, Lemon		Jim Beams Bourbon, Peach Schnapps, Freshly Squeezed Lime Juice, Egg Whites, Basil Syrup, Lime Wedge	
JUNGLE BIRD	(1.5oz) 10.00	BERRY COLLINS	(1oz) 8.00
Captain Morgan's Dark Rum, Pineapple Juice, Campari, Freshly Squeezed Lime Juice, Simple Syrup		Dixon's Berry Gin, Lemon Juice, Thyme Syrup, Soda, Burnt Lemon	

FASHIONABLY LATE	(1oz) 9.50	RASPBERRY COSMOPOLITAN	(1.5oz) 11.00
Jim Beam Bourbon, Fresh Cherries, Freshly Squeezed Lime Juice, Honey, Bitters, Mint		Smirnoff Vodka, Triple Sec, Cranberry Juice, Freshly Squeezed Lime, Egg Whites, Raspberry Purée	
NEGRONI	(3oz) 13.00	LIMONCELLO MULE	(2oz) 12.00
Gordon's Gin, Campari, Sweet Vermouth, Orange Wheel, Bitters		Smirnoff Vodka, Limoncello Freshly Squeezed Lime Juice, Ginger Beer, Lime Wedge	

NESPRESSO MARTINI	(2oz) 13.50	SPRING FLING	(1.75oz) 10.00
Smirnoff Vodka, Kahlua, Nespresso Coffee Choice of Caramel or Vanilla		Vodka, Aperol, Galliano, Fresh Strawberry Purée, Sprite	

CAESARS

CAESAR 31	(1oz) 15.00	GIN N' PICKLES	(1oz) 11.00
Smirnoff Vodka, Clamato Juice, Prawns, Bacon, Celery, Bean, Lemon		Gordon's Gin, Clamato Juice, Pickle Juice, Pickles, Pearl Onion, Pepperette, Spicy Bean, Celery	
HOUSE - MADE CAESAR	(1oz) 10.75	TEQUILA TOMATO	(1oz) 12.00
Smirnoff Vodka, Clamato Juice, Pepperette, Spicy Bean, Celery, Lime		Jose Cuervo Tequila, Clamato Juice, Pickle Juice, Pepperette, Spicy Bean, Grape Tomato, Celery	

WINE

PELEE ISLAND WINERY	6oz	9oz	750mL
Sauvignon Blanc	7.50	10.75	28
Pinot Grigio	7.50	10.75	28
Pink Rose	7.50	10.75	28
Riesling	8.50	12.25	32
Pinot Noir	7.50	10.75	28
Merlot	7.50	10.75	28
Cabernet Sauvignon	7.50	10.75	34
Secco Sparkling Wine			34
Lola Blush Sparkling Wine			34

PREMIUM SELECTIONS	6oz	9oz	750mL
Collevento Pinot Grigio Italy			34
Pirovano Pinot Grigio Blush Italy			34
Marlborough Ridge Sauvignon Blanc New Zealand			39
Collavini Pinot Grigio Italy			42
Misty Cove Sauvignon Blanc New Zealand			42
Cave Springs Riesling VQA Ontario			45

Punti Ferrer Malbec Chile				34
Argento Organic Malbec Argentina 🇲🇪				37
Woodbridge Cabernet Sauvignon California	10.50	15.25		39
Silk & Spice Tempranillo Portugal				39
Lodi Cabernet Sauvignon California				42
McManis Cabernet Sauvignon California				49

FLIGHT

Choose three wines offered by the glass & build your own flight	14
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NON-ALCOHOLIC

Pop <i>Coca Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, A&W Root Beer, Fresca</i>	3.10
Juice <i>Orange Juice, Apple Juice, Cranberry Juice, Nestea</i>	3.00
Milk <i>2%, Chocolate</i>	2.75
Triple Bogey Non-Alcoholic <i>0.45% alc/vol, 355mL</i>	4.75
Perrier <i>Sparkling Water, 330mL</i>	3.00
Raspberry Basil Soda <i>Raspberry Syrup, Basil, Mint, Soda</i>	3.50
Arnold Palmer Iced Tea <i>House-Squeezed Lemonade, House-Made Iced Tea, Simple Syrup</i>	4.00
Shirley Temple <i>Orange Juice, Sprite, Grenadine, Lime, Cherry</i>	4.50
Strawberry Thyme Lemonade <i>Strawberry & Thyme Syrup, Freshly Squeezed Lemonade, Soda</i>	5.00

APPS & SHAREABLES		
  TRUFFLE PARM FRIES parm, herbs, truffle chive aioli	13	
 SOFT BAKED PRETZELS butter, salt, craft honey mustard	12	
  ROASTED CAULI BITES beer batter, sumac, fenugreek mint yogurt	13	
  DILL PICKLE CALAMARI crisp fried, spicy dill aioli, pickled pepper, sea salt	19	
 SOCIAL 31 POUTINE house-cut fries, Stonetown Artisan garlic & chive curds, pepper gravy, spring onion <i>add brisket (+5)</i>	15	
BUFFALO WINGS seasoned flour-dusted, Social Thirty-One Buffalo sauce, 1lb/2lbs	16/29	
SALADS & BOWLS		
 CAESAR crisp romaine, creamy garlic dressing, smoked bacon, croutons, parmesan	14	
  FIG & PROSCIUTTO brûléed fig, cured tomato, burrata, proscuitto, arugula, balsamic	18	
   BLENDED FIELD GREENS mix of organic seasonal greens & fresh vegetable ribbons, goat cheese, honey-dijon vinaigrette	16	
   SOCIAL BOWL shredded lettuce, cherry tomato, shredded cheese, corn strips, cilantro, pickled onion, avocado, lime, zesty sauce	15	
SEASONAL SOUP <i>add our grilled chicken (+6) or garlic shrimp (+7)</i>	13	

LOCAL - CRAFT - EATS SOCIAL THIRTY-ONE LOCAL - CRAFT - EATS MAINS		
 FISH & CHIPS crispy beer battered haddock, house-cut fries, dill tartar sauce, coleslaw, lemon	20	
 SPRING PENNE zucchini, tomato, onion, white wine, rose sauce, basil	21	
 PAN ROASTED CHICKEN roasted chicken breast, corn & farro succotash, pan jus	24	
  BROILED STEELHEAD steelhead, roasted cauliflower, fingerling potato, mushroom, burnt lemon	30	
  VEAL CHOP 12oz grain-fed bone-in chop, grilled summer squash, blistered tomato, garlic beans	45	
 STEAK FRITES AAA striploin, house-cut fries, truffle emulsion, crack butter, chive	38	
   SPICED CAULIFLOWER STEAK grilled cauliflower, garlic beans, succotash, seeds	23	

SMALL APPS		ADD ONS	
HOUSE-CUT FRIES	6	  GRAVY	+2
SWEET POTATO FRIES	7	PEPPERCORN JUS	+3
DELUXE ONION RINGS	6	SMOKED BRISKET	+5
FIELD GREENS	7	GARLIC SHRIMP	+7
CAESAR	6	GRILLED CHICKEN	+6
		SAUTÉED MUSHROOM	+4
		CHEF'S VEGETABLES	+4
		GARLIC FINGERLINGS	+4

CRAFT BURGERS		
<i>add cheese (+1) add bacon (+2)</i>		
   THE SOCIAL beef patty, secret sauce, cheddar cheese, lettuce, bacon, house country pickle, brioche bun	20	
   THE GREAT CANADIAN beef patty, crisp maple onion strings, chipotle aioli, slaw, brioche bun	19	
   THE THIRTY-ONE beef patty, smoked brisket, pickled onion, lettuce, tomato, garlic aioli, pretzel bun	21	
   THE STONETOWN lamb patty, goat cheese, tomato jam, lettuce, harissa aioli, brioche bun	22	
   THE APPLE STACK beef patty, grilled apple, Swiss & white cheddar cheese, lettuce, back 9 BBQ sauce, pretzel bun	21	
HANDHELDS		
  STEAK SANDWICH grilled AAA striploin, sautéed mushroom, horseradish aioli, arugula, onion hoagie bun	22	
   CAJUN CHICKEN cajun spiced chicken breast, tomato, cheddar cheese, lettuce, sweet sauce, brioche bun	18	
  BRISKET TACO pulled smoked brisket, salsa verde, lettuce, radish, pickled onion, corn tortilla (3 pc)	20	

served with our house-cut fries or field greens or upgrade to soup (+2), caesar salad (+3), sweet potato fries (+3), onion rings (+3), poutine (+5) or parm fries (+4)

all craft burgers can be substituted with a gluten-free bun (+1) and/or vegan patty

WE SUPPORT LOCAL FARMERS & BUSINESSES		
Edible Acres Homestead Thorndale Yungblut Meats Tavistock Troyer's Spices St. Marys Stonetown Artisan Cheese St. Marys	Annabelle's Indoor Garden St. Marys VG Meats Simcoe McCully's Hill Farm St. Marys Megens Family Farm St. Marys Delmar Foods St. Marys	  
		Gluten Free / Can Be Made Gluten Free Dairy Free / Can Be Made Dairy Free Vegetarian / Can Be Made Vegetarian
		Experience handcrafted burgers, full dinner plates, globally-inspired handhelds, and heart-healthy salads that are sure to satisfy your fresh food cravings. We use local ingredients from familiar places to provide you with simple, yet refined dishes.