

## APPETIZERS

### TERIYAKI LOLLIPOP CHICKEN \$16

Teriyaki Ossobuco Style Chicken Legs  
Served Over a Bed of Rice

### BUFFALO CHICKEN MAC \$16

Baked Macaroni & Cheese Topped with  
Shredded & Breaded Buffalo Chicken

### ANYTHING BUT TRADITIONAL SPRING ROLLS \$16

Your Choice of Philly Cheese or Buffalo  
Chicken Style Spring Rolls

### 279 WINGS \$16

Served **Wood Fired** or Fried Tossed in  
One of Our Signature Sauces: Buffalo,  
Rootbeer, Honey BBQ, or Limoncello

### BUFFALO CAULIFLOWER BITES \$15

Battered & Fried Cauliflower Bites  
Tossed in Our Traditional Buffalo

### BREWMMASTER'S TWIST \$17

Our large Pub Pretzel Served with a  
Side Beer Cheese for Dipping

### CALAMARI \$16

Crispy Calamari Rings & Tentacles  
tossed in Thai Chili Sauce or served  
with House made Marinara

### ROASTED SPROUTS \$15

Fire Roasted Brussel Sprouts tossed in  
Ginger Soy Glaze, with Thick Cut Bacon

## TACOS

### CHICKEN TINGA TOSTADAS - \$16

### CHIMMICURRI STEAK - \$17

### BOOM BOOM FRIED SHRIMP - \$17

## HANDHELDs

### HOT HONEY CHICKEN \$18

Southern Fried Hot Honey Chicken,  
Bacon, Pickles, & Chipotle Ranch on a  
Brioche Roll

### TUSCAN CAPRESE PANINI \$17

Fried green tomatoes, fresh mozzarella,  
prosciutto & pesto on a panini pressed  
seeded roll

### OPENFACE HOT TUNA \$17

Tuna Melt with Swiss & Tomato on Rye

### THE WALDORF \$16

Chicken Salad, Crisp Apple, Crasins,  
Grape, & Walnuts on Toasted Sourdough

### TBLAT \$17

Turkey, Bacon, Lettuce, Avocado, Tomato,  
& Swiss on Toasted Sour Dough Bread

### 279 CHEESESTEAK \$18

Thin Sliced Ribeye, Cooper Sharp  
Cheese, & Fried Onions on a Sub Roll

### VODKA PARM PANINI \$18

Breaded & Fried Chicken Cutlet with  
Fresh Sliced Mozzarella & Vodka Sauce

### SMASH BURGER \$18

Choice of Cheese, Lettuce & Tomato  
Served with side of Housemade Chips

### NASHVILLE HOT \$17

Nashville Hot Cauliflower Fried & Topped  
with Shredded Lettuce & your choice of  
Ranch or Blue Cheese on a Brioche Bun

# 279 SOCIAL KITCHEN AND CRAFT BAR

## ENTREES

### MAPLE BACON DUROC \$36

### PORK CHOP

Maple Bacon Pork Chop Wood Fired, served  
over Mashed Potatoes and finished with a  
Maple Glaze

### SCARLET GLAZED SIRLOIN \$39

Flamed Grilled Sirloin Seasoned & Topped  
with a Sweet & Tangy Cranberry Demi Glaze  
served with Rosemary Mashed Potatoes

### FLAME GRILLED \$39

### CHIMMICURRI FLANK

Flame-grilled Flank Steak topped with our  
Housemade Chimichurri & Parm Fries

### REEL & RISOTTO \$37

Crab Cake Topped Salmon served over  
Lemon Risotto & Grilled Asparagus

### BLACKENED CHICKEN \$34

### ALFREDO

Blackened Chicken tossed in a **Blackened**  
Alfredo served over Linguini pasta

### SAGE KISSED GOLDEN \$34

### HARVEST RAVIOLI

Butternut Squash Ravioli Kissed with  
Sage Brown Butter

### TUSCAN SUNSET STUFFED \$36

### MARSALA

Prosciutto & Sage Stuffed Chicken  
Breast in Marsala Sauce Served with  
Mashed Potatoes & Sautéed Spinach

### 279 CHICKEN POT PIE \$36

Tender Chicken, Sweet Peas, Carrots, &  
Potatoes in a Rich Gravy All Tucked Under  
a Buttery, Flaky Crust

### PARM YOUR WAY \$34

Your Choice of Chicken, Eggplant,  
Veal (+\$4), or Shrimp Breaded, Pan Fried,  
& Baked with Parmesan over Linguini in  
Marinara

### RIGATONI ALA VODKA \$30

Rigatoni in a Spicy Vodka Sauce & Calabrian  
Chilles topped with Crispy Pancetta

### THE GOAT RUSTIC CHICKEN \$36

Pan Seared Chicken topped with Sautéed  
Spinach, Goat Cheese, Artichoke Hearts, &  
Lemon Butter

## DESSERTS

### CHOCOLATE LAVA CAKE - \$9

### DOUGHNUT HOLES - \$9

### COOKIE DOUGH SPRING ROLLS - \$9

### CANNOLI CHIPS & DIP - \$13

### HOUSEMADE TIRAMISU - \$9

### SKYSCRAPER CAKE - \$11

### DESSERT FLIGHT - \$13

## PIZZAS

### SPICY- RONI

Wood Fire Pepperoni Pizza Finished  
with a Hot Honey Drizzle & a dollop  
of ricotta cheese in the center

### THE DETROIT

Detroit Style Pizza topped with crispy  
pepperoni & bacon

### GRANDMA STYLE

Wood Fired Baked Focaccia Pizza  
with Red Sauce, Mozzarella & Basil.

### PHILLY CHEESE PIZZA

Cheesesteak pizza topped with  
sautéed onions, cooper cheese sauce,  
& a siracha ketchup drizzle

### MARGHERITA

Wood Fire Baked Margherita Pizza  
Topped with Fresh Mozzarella & Basil

### MEAT LOVERS PIE

Wood Fired Baked topped with  
sausage, pepperoni, & meatballs

### BUFFALO CHICKEN

Wood Fired Baked with Shredded  
Mozzarella, Chicken, Our Housemade  
Buffalo, & a Ranch Drizzle

### BURRATA PESTO PIE

Wood Fire Baked Traditional Pizza with  
Burrata, Tomato, Arugula, & Pesto

### THE GREEN GOAT

White Pizza topped with diced  
Asparagus, Zucchini, Broccoli, Goat  
Cheese, Spinach, Artichoke, Garlic &  
finished with a Lemon Olive Oil Drizzle

### PROSCIUTTO ITALIANO

Wood Fire Baked White Pizza with  
Mozzarella, Brie, Thin Sliced Prosciutto  
Arugula, & Fig Balsamic Drizzle

### CHICKEN ALA VODKA

Wood Fire Baked Pizza with House  
made Vodka Sauce, Mozzarella, Basil  
& Grilled Chicken

## SOUPS & SALADS

### STEAKHOUSE WEDGE

Wedge of Iceberg Lettuce Topped  
with Blue Cheese Dressing, Bacon, &  
Scallions

### APPLE BURATTA SALAD

Arugula Tossed in a Maple Vinaigrette &  
Topped with Candied Pecans, Burrata  
Cheese, & Sliced Apples.

### CAESAR YOUR WAY

Just Our Signature Caesar Salad, Unless  
You Say Otherwise! For an additional  
charge Add Grilled or Blacken Chicken,  
Shrimp, or Crab to Ceasar Your Way.

### THE GOAT BEET SALAD

Roasted Beet, Goat Cheese Crumbles,  
and Candied Pecans tossed in Arugula  
Salad Mix & Raspberry Vinaigrette

## SOUP

Tomato Basil (Cup or Bowl),  
French Onion (Crock),  
& Our Soup Du Jour (Cup or Bowl)

### CUP

### BOWL

### CROCK

\$5

\$7

\$8

## SIGNATURE MOCKTAILS

<b>ESPRESSO NO TINI</b>	\$8
<i>This creamy mocktail has everything you love about an espresso martini without the vodka</i>	
<b>POMEGRANTE NO-JITO</b>	\$8
<i>No Rum? No Problem! This Pomegranate No-Jito is refreshing and delightful!</i>	
<b>HIBISCUS KISS</b>	\$8
<i>Take a trip to the tropics with this Hibiscus Iced Tea, Pineapple &amp; Lime.</i>	
<b>PAL-NO-MA</b>	\$8
<i>Tequila-less Paloma with Grapefruit, Agave, Lime, &amp; Club.</i>	
<b>CIDER MOS-NO MULE</b>	\$8
<i>This mule doesn't come with a kick, made with Apple Cider, lime, and ginger beer.</i>	

## RED

By the Glass

<b>J. LOHR CABERNET</b> (On Tap)	\$10
<b>MARK WEST PINOT NOIR</b>	\$12
<b>A TO Z PINOT NIOR</b>	\$14
<b>BANFI CHIANTI CLASSICO</b>	\$14
<b>ARGAINO SUPER TUSCAN NC</b>	\$14
<b>STERLING VINTER'S MERLOT</b>	\$11
<b>CHASING RAIN CABERNET</b>	\$14
<b>CAMPO VIEJO TEMPRANILLO</b>	\$11

## WHITE & SPARKLING

By the Glass

<b>J. LOHR SAUV BLANC</b> (On Tap)	\$10
<b>SQUEALING PIG SAUV BLANC</b>	\$13
<b>ESPERTO PINOT GRIGIO</b>	\$11
<b>CHLOE PINOT GRIGIO</b>	\$11
<b>WENTE CHARDONNAY</b>	\$12
<b>J. LOHR CHARDONNAY</b>	\$12
<b>HAMPTON WATER ROSE</b>	\$11
<b>MOSCATO PRIMO AMORE</b>	\$10
<b>ELMO PIO PROSECCO 187ML</b>	\$10

**MIMOSA (ANY FLAVOR)** \$8

**\$1 MIMOSA REFILLS**

\$1 REFILLS AVAILABLE FRIDAY, SATURDAY & SUNDAY UNTIL 2PM

FLAVORS:

TRADITIONAL  
PINEAPPLE  
MANGO  
PEACH  
PASSIONFRUIT

WATERMELON  
LAVENDER  
BAYBREEZE  
CRANBERRY  
POMEGRANTE

SILVER GATE VINEYARDS

# 279 SOCIAL KITCHEN AND CRAFT BAR

## SIGNATURE COCKTAILS

### **POMTINI** \$14

*New Amsterdam Vodka, Pomegranate, Cranberry, & Sprite*

### **SPICED MAPLE PALOMA** \$16

*Komos Reposada Rosa Tequila, Grapefruit, Lime, Maple & Cinnamon*

### **CRAN-APPLE BOURBON SMASH** \$14

*Wyoming Whiskey, Lemon Juice, Apple Slices, Hot Honey & A Splash of Soda*

### **APPLE CIDER OLD FASHIONED** \$15

*Horse Solider Bourbon, Apple Cider, Brown Sugar, Cinnamon*

### **GIN APPLECOT TINI** \$14

*No3 Gin, Apricot Jam, Apple, Brandy, & Prosecco*

### **THE BLAZING SUNSET** \$14

*Don Fulano Tequila, Coconut Rumchata, Jalapeño, Blood Orange & Agave*

### **APRICOT WHISKEY SOUR** \$14

*Wyoming Whiskey, Apricot Jam, Lemon, Vegan Egg Substitute*

### **CHAI-ME** \$15

*Don Q Anjeo, Chai, Lemon, Rumchata Coconut, Vegan Egg Substitute*

### **THE DARK NIGHT** \$23

*The Macallan 12, Amaro, Black Walnut Bitters, Smoked*

### **BERRY WHITE COSMO** \$14

*Tito's Vodka, Raspberries, Triple Sec, Lime, & White Cranberry*

### **THE VERA CRUZ** \$14

*Don Julio Blanco, Passionfruit, Triple Sec, Hot Honey, & Lime*

### **WINTER WONDER MULE** \$14

*Weber Ranch Vodka, Lime, White Cranberry Juice, & Ginger Beer*

## ON TAP

<b>STELLA ARTOIS</b>	\$6
<b>GUINNESS</b>	\$7
<b>YUENGLING</b>	\$5
<b>MICHEBLOB ULTRA</b>	\$6
<b>MILLER LITE</b>	\$5
<b>SLACK TIDE</b>	\$7
<b>ROTATING TAP</b>	\$7
<b>KONA BIG WAVE GOLDEN ALE</b>	\$6
<b>FIDDLEHEAD IPA</b>	\$8
<b>ROTATING TAP</b>	\$8

## CANS & BOTTLES

<b>AMSTEL</b>	\$5
<b>COORS LIGHT</b>	\$5
<b>MILLER LITE</b>	\$5
<b>HEINEKEN</b>	\$6
<b>SHOCKTOP</b>	\$5
<b>DOGFISH 60MIN IPA</b>	\$6
<b>MODELO</b>	\$6
<b>BUD LIGHT</b>	\$5
<b>CORONA EXTRA</b>	\$6
<b>CORONA PREMIER</b>	\$6
<b>HEINEKEN ZERO</b>	\$5
<b>BUDWEISER</b>	\$5
<b>NÜTRL</b>	\$8
<i>Pineapple, Cranberry, Orange, Black Cherry, &amp; Watermelon</i>	
<b>SURFSIDE TEA</b>	\$9
<i>Iced Tea, Peach Tea, Half &amp; Half, &amp; Lemonade</i>	

## Dessert Cocktails

<b>279 CARAJILLO</b>	\$14
<i>Licor 43, Don Fulano Reposado, Espresso, &amp; Orange</i>	
<b>CHOCOLATE COVERED</b>	\$15
<b>CHERRY BOURBON</b>	
<i>Chocolate &amp; Cherries with 279 Social's Rock Town Chocolate Malt Bourbon</i>	
<b>COFFEE &amp; DOUGHNUTS</b>	\$15
<i>Vanilla, Brown Butter Toffee, &amp; Espresso with 279 Social's Rock Town Chocolate Malt Bourbon</i>	
<b>ESPRESSO BLANCO</b>	\$14
<i>with Coffee Infused Vodka, Crème de Cacao, &amp; Vanilla Cold Foam</i>	
<b>DIRTY BANANA</b>	\$14
<i>With Brugal 1888 Rum, Banana, Espresso, &amp; Vanilla Cold Foam</i>	
<b>PUMPKIN SPIKED LATTE</b>	\$14
<i>Served Hot or Iced! Rock Town Salted Vanilla Vodka, Pumpkin Spice Rumchata, &amp; Coffee</i>	

Ask Your Server About Our Flight Specials!