Crushes

We serve only freshly squeezed 100% fruit juice in our crushes

ORANGE orange vodka, triple sec, orange juice, lemon-lime soda 10

TEQUILA tequila, orange juice, lemon-lime soda 12

CARIBBEAN passion fruit rum, triple sec, orange juice, lemon-lime soda 11

PALOMA tequila, triple sec, grapefruit & lime juices, lemon-lime soda 12

SUNSET vodka, lime & orange juices, club soda, cranberry 12

Margaritas

PERFECT reposado tequila, cointreau, agave, pressed lime 12/40 🏲

SOCIAL blanco tequila, triple sec, agave, house sour, lime 10/38 🏲

MANGO blanco tequila, triple sec, mango nectar, house sour, lime 12/38 🏲



50oz. Serves 2 more more

MAGIC CARPET

vanilla vodka, house sour, peach, pineapple, tropical red bull 39

THE CRUSH

orange vodka, triple sec, orange juice, lemon-lime soda 35

SPECIALTY

CINNAMON SMOKED OLD FASHIONED bourbon, house simple, bitters, orange 12 POME FIZZ

gin, pama pomegranate liqueur, elderflower, lemon, rosé 12

STRAWBERRY-RHUBARB MULE seagram's vodka, strawberry purée, lime juice, ginger beer 11

FROZENS

RISE & GRIND blended whiskey, butter pecan moonshine, cold brew 13 APEROL FRITZ

COORS LIGHT 16oz 8 MILLER LITE 16oz 8 BUD LIGHT 16oz 8 25oz 12 **BUDWEISER 16oz** 8 MICHELOB ULTRA 16oz 9 25oz 13 CORONA 16oz 9 GUINNESS 16oz 11 BUSCH LIGHT 25oz 10 COUNTRY BOY COUGAR BAIT BLONDE 12oz 9 WOODCHUCK CIDER 12oz 9 WHITE CLAW HARD SELTZER 12oz 9 WHITE CLAW VODKA SELTZER 12oz 10

SKREWBALL OLD FASHIONED

skrewball peanut butter whiskey, old forester rye, bitters, orange 12

FIZZY MANGO MAI TAI white claw mango vodka, aged rum, orgeat syrup, rosé wine, lime 12

RED BULL WATERMELON MARGARITA red bull watermelon, aged tequila, lemon juice, simple syrup 12

ZERO PROOF

BLUEBERRY & MINT LEMONADE 6 CUCUMBER SODA 6 **CRANBERRY ICED TEA 6**

DRAFT BEER

			TOWER
	16 OZ	24OZ	HALF/FULL
COORS LIGHT	6.25	11.95	32/43
MILLER LITE	6.5	11.95	32/43
BUD LIGHT	6.25	11.95	32/43
MICHELOB ULTRA	6.25	11.95	
DOS EQUIS AMBER	8.5		
BLUE MOON	7.5		
YUENGLING	6.5	11.95	
WEST SIXTH IPA	8.75		
SAMUEL ADAMS SEASON	IAL 8.5		
AGAINST THE GRAIN A BEER LAGER	8.5		

TOWER

ASK ABOUT OUR SEASONAL ROTATIONS

Make it a Bucket

5 FOR 30 **BUD LIGHT, MILLER LITE OR COORS LIGHT 16oz ALUMINUM BOTTLES** Ask your server for details

/INE	6	BUI	BRL	ES	

WHITE	6oz	9oz	Btl
14 Hand Pinot Grigio	8	11	30
Chateau Ste Michelle Chardonnay	10	12.5	30
Chateau Ste Michelle Riesling	10	12.5	30

BUBBLES

Ν

9oz 50 Domaine Ste Michelle Sparkling Brut Rosé Domaine Ste Michelle Sparkling Rosé 50 Luc Belaire Brut Gold Sparkling 125 Moët & Chandon Nectar Imperial Champagne 240 Vueve Clicquot Brut Champagne 275

RED	6oz	9oz	Btl
14 Hands Cabernet Sauvignon	8	11	30
14 Hand Red Blend Hot to Trot	8	11	30
ROSÉ	6oz	9oz	Btl
14 Hands Rosé	8	11	30



aperol, prosecco, gin, citrus 12 **BOTTLES & CANS**





CACIO E PEPE ARANCINI parmesan- stuffed risotto balls, crispy parsley, truffle aioli 11

QUESABIRRIA EGG ROLLS

braised beef, mozzarella, chipotle-lime broth 12

GIANT PRETZEL sea salt, stout beer cheese sauce 12

SPICY TUNA BITES* crispy rice, sesame oil, sriracha 13

SIGNATURE SWEET BAY FRIES VG. GF

crinkle-cut fries, sweet bay seasoning, cheese sauce 8

Wings

choice of buffalo, bbq, zesty garlic & parmesan, sweet chili bbq or bee sting flavor, served with ranch or blue cheese

TRADITIONAL

jumbo fresh (never frozen) wings; brined 24 hours. 6 per order 11 Make it a dozen 20

BONELESS crispy fresh (never frozen) hand-cut chicken breast 12



HOUSE SALAD VN. GF 6

KALE CAESAR SALAD 6

STEAMED RICE 5

FRIES VN, GF 6

COLESLAW 5

Our menu is crafted from scratch daily with the utmost care and quality. Our beef and chicken are fresh (never frozen). Our wings are brined in-house for 24 hours. All of our sauces, dressings and pickles are housemade.

S = SPORTS & SOCIAL FAN FAVORITE

VN = VEGAN VG = VEGETARIAN GF = GLUTEN-FREE

3% facilities fee will be added to the total of each check. This fee is not a tip or service charge.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

our chips are hand-cut and fried in-house daily

ST LOADED

Nachas

cheese blend, pico de gallo, fresh jalapeños, sour cream, guacamole, serves 2-4 15 add shredded chicken 5 add beef barbacoa 6

BEEF BARBACOA cheese blend, pico de gallo, avocado, pickled red onion, charred tomatilla salsa 21

CRISPY PORK BELLY chipotle bourbon sauce 15

SALADS & BOWLS

add chicken 5 or shrimp 10 to any salad or bowl

M KALE CAESAR SALAD

shaved parmesan, croutons, crispy kale, caesar dressing 11

CUBAN CHOPPED SALAD

romaine, ham, swiss, crispy chicharrónes, dijon vinaigrette 16

TACOS

three tacos per order unless otherwise indicated

My CHICKEN, BACON & RANCH SOFT CRUNCH

crispy ancho-spiced chicken, applewood-smoked bacon, pico de gallo, cheese sauce, house slaw, soft flour & crunchy corn tortilla, 2 per order 14

BAJA GRILLED SHRIMP pico de gallo, cilantro, red cabbage, chipotle aioli 15

My BEEF BARBACOA

pickled red onions, cotija cheese, pico de gallo, flour tortillas, avocado crema 13

Southwest Bowl

grilled chicken, black beans, avocado, pico de gallo, red cabbage slaw, crispy tortilla strips, cotija, white rice, chimichurri ranch 16

FAVORITES

M CHICKEN TENDERS hand-cut and breaded to order, french fries, 5 per order 14

BLUE CRAB MAC & CHEESE

sharp cheddar, tabasco breadcrumbs 16

ss Signature Tower

loaded nachos, crispy pork belly with bourbon sauce, traditional & boneless wings, signature sweet bay fries and cacio e pepe arancini feeds 4-6 49

DESSERTS

WARM CHOCOLATE CHIP **COOKIE SKILLET** vanilla bean ice cream 9

My S&S SIGNATURE SUNDAE seasonal ice creams, whimsical garnishes feeds 2-4 19



Handhelds

served with fries upgrade to S&S signature fries with cheese sauce 3

our burgers are made fresh (never frozen) from a proprietary ground beef blend and served on a brioche bun. sub beyond beef[®] patty for any burger 2

CLASSIC CHEESEBURGER*

Ito, housemade pickles, garlic aioli, choice of american, cheddar, pepper jack, swiss or blue cheese 15

PIMENTO CHEESEBURGER*

smoked bacon-pepper jelly jam, housemade pickles 17

My BEASTMODE BURGER* classic cheeseburger smothered in cheese sauce 17

GRILLED CHICKEN SANDWICH

sesame slaw, brioche bun, yuzu kosho ranch 16

M NASHVILLE HOT CHICKEN

buttermilk-marinated breast, nashville-style spices, coleslaw, housemade pickles 16

Stay up to date on upcoming events and promotions at Sports & Social Louisville.



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CLEVELAND	ATTENTION: John Suley Jacki Donnelly					
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