



hosted event space
information



welcome

We are **Social Tap**. The premiere destination for private events in Downtown San Diego. Located in the East Village, we look directly into Petco Park. We focus on craft beer, Southern California cuisine and we believe that good food and drinks are meant to be shared with friends. With over 30 beers on tap, craft cocktails, and our scratch made menu we can accommodate any size group and gathering.

Have a look at what we can offer your group.

***complimentary wifi**



ABOUT US

craft food and craft beers

We developed the concept of Social Tap only knowing the restaurant business from the customer side of the table. Our vision was to focus on customer service, great food using only high quality ingredients, creative cocktails & an emphasis on local craft beer. Everything that comes out of the Social Tap kitchen is scratch made, from our signature sandwiches, to our braised tacos and wing sauces. We say 'no' to freezers and 'yes' to freshness!

It is our firm belief that great food is the foundation to a restaurant's identity; at Social Tap, we don't cut any corners. By creating a welcoming atmosphere with a comfortable feel, we are the perfect place for anything from a business meeting to watching your favorite sporting event. Basically, we tried to create a place where we'd enjoy hanging out with our friends and family. With that in mind, we invite you to embrace our vision and attitude during your visit to Social Tap.

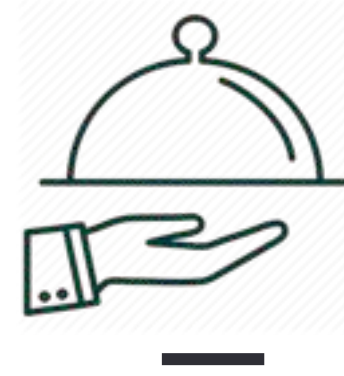


What We PROVIDE

About our hosted event service options

We are here to help you throw an amazing event whether it's a business meeting, a casual gathering, or a formal celebration. Social Tap has four spaces available that can accommodate anywhere from 15-350 people. Flexibility paired with quality service are hallmarks of our private dining events. Our staff will work with you to ensure every detail is taken care of before your guests arrive.

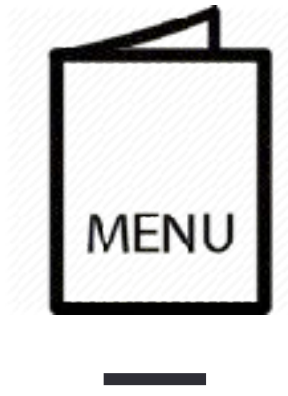
Our GM will work with you directly to advise in all areas, ranging from food service to bar options as well as restaurant setup. We can suggest popular programs and ultimately customize a plan for your vision of the event.



TRAY PASS



BUFFET



**CUSTOM PREFIX
PLATED MENU**



BEER

**DRAFT/
BOTTLE/
CAN**



**WINE &
CHAMPAGNE**



COCKTAILS

SPACE OPTIONS

HOSTED EVENTS

INSIDE BOOTH	SIDE PATIO	FRONT PATIO	PETCO PATIO	INSIDE DINING AREA	BUY OUT
5 TV SCREENS	2 TV SCREENS	2 TV SCREENS	5 TV SCREENS	20 TV SCREENS	29 TV SCREENS
AUDIO	AUDIO	NO AUDIO	AUDIO	AUDIO	AUDIO
INDOOR, SEMI-PRIVATE	OPEN AIR	UMBRELLA COVERED	COVERED & HEATED PATIO	INDOORS	ALL ACCESS
90" TV SCREEN	FIRE PIT	STREET VIEW	PRIVATE BAR OPTION	ALL ACCESS	ALL ACCESS
15- 25 person capacity	20-35 person capacity	60-70 person capacity	75-80 person capacity	130-140 person capacity	350 person capacity

1

Semi Private Booth

- Indoor Covered Area
- 5 TV Screens
- 90" TV screen
- AV/Audio Available
- Booth seating with tables
- Accommodates 15-25 people



2

Side Patio

- Enclosed Outdoor Patio
- Large Fire Pit
- Access to main bar
- View of Petco Park
- Option to connect to larger back patio
- 2 TV's available
- Audio Available
- Accommodates 20-30





3

Front Patio

- Outdoor Patio w/ umbrellas
- Access to main bar
- View of East Village
- No AV/Audio Available
- 2 TV screens viewable
- Accommodates 60- 70 people





3

Petco Patio

- Outdoor Covered Heated Patio
- 5 TV Screens
- A/V for presentation
- Space for stage if required
- Private Bar Option
- Gorgeous view of Petco Park
- Accommodates 75-80 people





Petco Park

PADRES

PADRES

PADRES

PADRES

PADRES

5

PADRES



Shiyan

OPENING DAY
2019

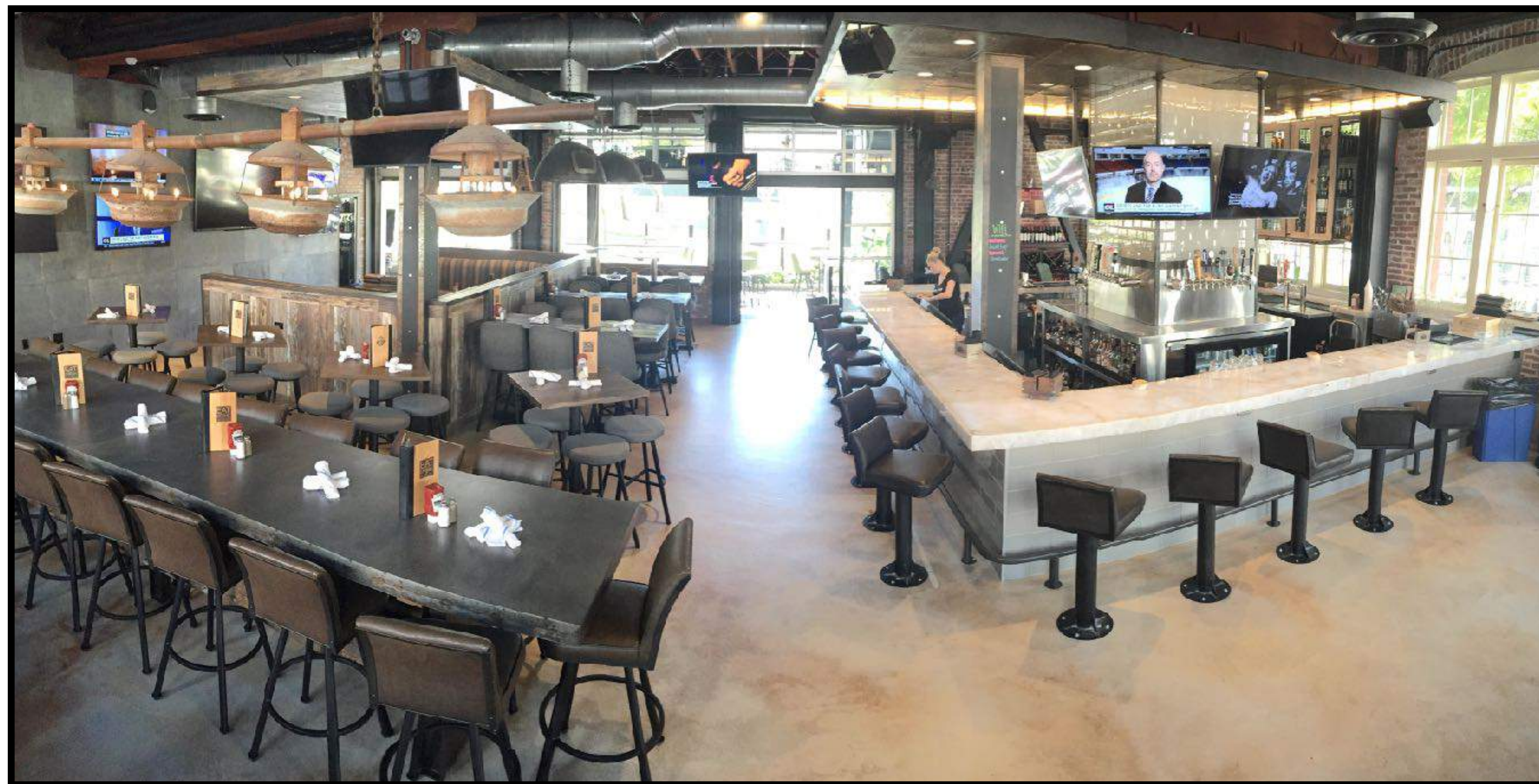
2019

THE GREAT WALL

5

Indoor Semi Private

- Mix of booth & table seating inside
- Access to main bar and servers
- 20 TV screens
- Audio options
- Option to include indoor booth area
- Accommodates 130-140



Tray Passed Appetizer Options

Manager can assist in choosing most popular items as well as vegetarian gluten & dairy free options. Full appetizer options available upon request.

- **Ahi Poke Stack** - Sushi grade Ahi | sesame oil | citrus | avocado balsamic reduction | siracha | crispy wantons
- **Cali- Mari** - Fried Calamari | chorizo | belle peppers | sweet chili sauce | siracha aioli | scallions
- **Trifecta Wings** - baked, then grilled, then fried buffalo | bbq | teriyaki | sweet chili | jamaican jerk



Tray Passed Appetizer Options



Manager can assist in choosing most popular items as well as vegetarian gluten & dairy free options. Full appetizer options available upon request.

- **Sliders** - Buffalo chicken | Seared Ahi Tuna | Pulled Pork
- **Cali- Mari** - Fried Calamari | chorizo | belle peppers | sweet chili sauce | siracha aioli | scallions
- **Brussels & Bacon** - Fried Brussels | bacon | cotija balsamic reduction | citrus | chipotle aioli



Taco Bar Dining for up to 350 Guests

- Filet Mignon Tacos
- Braised Pork Belly Tacos
- Chicken Tacos
- Carnitas Tacos
- Shrimp Tacos
- Fish/Ahi Tacos
- Beef Tacos



Custom or Pre-Fix Menus Seated Dining for up to 275 Guests

GM will assist with custom menus- appetizers, entrees, and custom dessert options.

Pre Set Menus Include:

- Appetizers- Tray Pass, Family Style or Buffet
- Entrée Choices - Create customized entree choices
- Family Style or Individual Sides - Compliment the entrees by pairing sides
- Dessert Course - Family Style or Individual
- Beverages - Options include Non-Alcoholic, Drink Tickets or Prepaid Beverage Package, Hosted & Cash Bar

*Drinks priced per menu



Restaurant MENU

FULL MENU FRONT

SOCIAL TAP

Ventura
Scottsdale
San Diego at State
San Diego at Petco Park

SOUP & CHILI

- 🍴 Chicken Tortilla sour cream | avocado | cotija cheddar jack | tortilla strips
- 🍴 Chili ground chuck | pinto beans | peppers | carrots manchego cheese | tortilla chips
- Chowder new england style | oyster crackers
cup 4 bowl 6

SALADS

- House spring mix | cherry tomato | croutons | cucumber balsamic vinaigrette 9
- Caesar romaine | hearts of palm | manchego cheese | croutons | caesar dressing 9
- 🍴 Kale kale | spring mix | quinoa blueberries | almonds | strawberry vinaigrette 9
- 🍴 Cobb iceberg | romaine | hard boiled egg | avo cherry tomato | red onion | bleu cheese | bacon 9
- bacon, avocado, or egg 2
- chicken, filet mignon, or chicken salad 6
- seared ahi, poke, salmon, or shrimp 8
- 🍴 BBQ Chicken romaine | bbq chicken black beans | corn | tomato | avocado | tortilla strips cotija | santa fe ranch dressing 15
- 🍴 Chicken & Nuts spring mix | chicken | pear | cranrais candied walnuts | bleu cheese | balsamic vinaigrette 15

STARTERS

- Ahi Poke sushi grade ahi | sesame oil | citrus | avocado balsamic reduction | sracha | crispy wontons 12
- 🍴 Brussels & Bacon fried brussels | bacon | cotija balsamic reduction | citrus | chipotle aioli 10
- 🍴 Trifecta Wings baked, then grilled, then fried buffalo | bbq | teriyaki | sweet chili | jam aican jerk 11
- Nachos chips | black beans | poblano cheese manchego cheese | pepper jack | pico de gallo cheddar jack | cotija | guacamole | scallions 10
- add caritas, braised chicken or short rib 4
- Seared Ahi blackened ahi | wasabi aioli | teriyaki | slaw 10
- Cali-Mari fried calamari | chorizo | bel peppers sweet chili sauce | sracha aioli | scallions 12
- Chicken Tenders beer battered | panko | fries or slaw 10
- 🍴 Ceviche Duo citrus marinated halibut | guac paired with mexican shrimp cocktail 11
- 🍴 Truffle Fries black truffle oil | salt & black pepper parley | paprika & thyme oil 7
- 🍴 Chips & Salsa fresh tortilla chips | house salsa 5 add guacamole 4

TACOS Y BURRITOS

served with house made chips & salsa

🍴 Seared Ahi Tacos wasabi aioli | teriyaki | sracha | sesame seed | slaw 11

🍴 Pork Belly Tacos confit pork belly | chipotle slaw | pineapple salsa 11

Filet Mignon Truffle Tacos mushroom | poblano shallot mix | cilantro poblano cheese | fried shallots | black truffle salt 11

- 🍴 Fish Taco grilled or fried baja sauce | cotija | pico de gallo | cabbage
- 🍴 Carnitas Taco citrus pork | salsa verde | cheddar jack
- 🍴 Fajita Veggie Taco red bell pepper | pasilla pepper red onion | brown rice | pico de gallo
- 🍴 Braised Chicken Taco shredded chicken | pico de gallo | cheddar jack
- 🍴 Braised Short Rib Taco red wine short rib | pico de gallo | cheddar jack
- 🍴 Shrimp Taco grilled or fried baja sauce | cotija | pico de gallo | cabbage any taco 4.5 | guacamole .75
- Gordito Burrito caritas, braised chicken or short rib guacamole | pico de gallo | black beans | cheddar jack 11
- Seafood Burrito grilled or fried fish & shrimp guacamole | pico de gallo | black beans | cheddar jack baja sauce | sweet chili sauce | cabbage 12

BOWLS

🍴 Cali Burrito Bowl caritas, chicken or short rib | brown rice black beans | pico de gallo | romaine guacamole | cheddar jack | salsa 13

- 🍴 Teriyaki Chicken Bowl grilled chicken | fajita veggies | pineapple brown rice | teriyaki | scallions 13

MAC N CHEESE

- Classic cheddar | american | parmesan panko | cream 10
- Mix Ins short rib | bbq pulled pork | caritas | pork belly shrimp | bacon | jalapenos | green hatch chiles filet mignon | braised chicken | grilled chicken 3 | each

301.23

FULL MENU BACK

SOCIAL TAP

Ventura
Scottsdale
San Diego at State
San Diego at Petco Park

SANDWICHES

served with kosher salt & black pepper fries

Beef & Manchego Melt premium beef | mushroom poblano shallot mix pepper jack manchego | fried shallots horseradish aioli | toasted ciabatta 14

- Pulled Pork citrus braised pork | bbq | fried shallots | broche bun 13
- Turkey & Havarti Melt house roasted turkey | havarti cheese | fried shallots bacon | jam | tomato | mixed greens | mustard aioli | toasted sourdough 13

BLT applewood bacon | mixed greens | tomato bacon | jam | garlic aioli | toasted sourdough 12

BURGERS

served with kosher salt & black pepper fries

- Beef & Cheddar 1/2 lb. premium beef patty | cheddar cheese | tomato mixed greens | fried shallots | special sauce | broche bun 14
- Southwestern 1/2 lb. premium beef patty | applewood bacon pepper jack | guacamole | tomato | mixed greens | jalapeno aioli | broche bun 15
- Buffalo & Bleu 1/2 lb. Bison patty | bleu cheese | tomato mustard aioli | fried shallots | mixed greens | broche bun 16

Free Range Chicken Burger chicken thigh | pepper jack | applewood bacon avocado | tomato | mixed greens | jalapeno aioli | broche bun 14

- Veggie Burger vegetarian patty | swiss cheese | tomato | mixed greens pickled red onion | paprika & thyme oil | broche bun 11

Double Royale with Cheese two beef patties | american cheese | grilled onion tomato | iceberg | special sauce | broche bun 13

- bacon 2 avocado 2
- bacon | jam 1

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

🍴 = Gluten Free

PLATES

- Halibut Fish & Chips local california halibut | panko breading | fries poppy seed slaw 16

🍴 Rosemary Thyme Chicken free range skin-on roasted chicken breast bacon risotto | rainbow carrots | basil cream sauce 20

- 🍴 Teriyaki Salmon 6 oz. grilled atlantic salmon | organic brown rice teriyaki | seasonal vegetables 20

🍴 Red Wine Braised Short Rib slow braised beef short rib | parmesan grits rainbow carrots | beef gravy 20

- Cajun Shrimp Penne sauteed shrimp | fajita peppers | penne pasta cajun vodka cream sauce | parmesan | basil 20
- 🍴 Ribeye Steak Dinner 12 oz. Fk Mlt hand-cut ribeye garlic mashed potatoes | caesar salad 28

HAPPY ENDINGS

Kari's Deep Dish Cookie baked to order chocolate chip cookie vanilla or chocolate locally made ice cream 8

- Holy Sundae chocolate chip cookie, oreo, brownie cinnamon toast crunch fried ice cream bourbon caramel & chocolate drizzle 10
- Chef's Special ask about our rotating dessert special 9

SIDES

Poppy Seed Slaw	2	Mashed Potatoes	5
Brown Rice	2	Parmesan Grits	5
Retried Black Beans	3	Rainbow Carrots	5
French Fries	4	Bacon Risotto	5
Fresh Fruit	4	Sauteed Veggies	5
Brussel Sprouts	4		

EAT * DRINK * BE SOCIAL

301.23



Jake Snyder

Executive Chef

After graduating from the Santa Barbara City College School of Culinary Arts and Hotel Management, Snyder worked his way up the industry, working at a BBQ restaurant in Oxnard, Calif. He was named executive chef in 2015 for both Social Tap Eatery locations in downtown San Diego and at SDSU.

Today, Snyder finds himself turning classic American cuisines into his own speciality dishes. Some of the customer favorites include filet mignon truffle tacos, brussels and bacon, and the buffalo and blue burger.

“I would describe my style of cooking as adaptive,” Snyder said. “I enjoy trying recipes and ideas but always end up adapting it to my own style as I go. I don’t like to be confined to one end result so if in the process of making something I decide that I need to take it in a different direction, I will do so. Using my culinary degree to my advantage, I take classic techniques and apply it to modern food trends.”

Review From Our Customers

FEATURING



“Great place to get together with family and friends! The food was great, the atmosphere perfect and what fun! We all loved it from my 93 year old Dad to my 6 year old grandson.”

Debrah

Lincavage

Facebook Review



“Excellent staff - lots of screens so everyone can find their game. Food was amazing!”

Stefanie

Broom

Facebook Review



“Went here for a padres event where the food and drinks were free so i have no idea what there pricing is like but the food was awesome!!

They had a taco bar that was really awesome. All the ingredients were fresh and very tasty. Really really good tacos.”

Dustin B.

Yelp Review



Get Connected

 (619) 398-8938

 brant@socialtapeatery.com


 815 J Street, San Diego, CA, 92101


 socialtapeatery.com


 @SocialTapSD

 socialtapsandiego

 @socialtapSD

 **Social Tap SDSU**
4800 Art Street
San Diego, CA, 92115

 **Social Tap Ventura**
1105 S Seaward Ave
Ventura, CA, 93001

 **Social Tap Scottsdale**
4312 N Brown Ave
Scottsdale, AZ 85251