

APPETIZERS

Pork Lumpia

Traditional Filipino lumpia, served with sweet chili dipping sauce.

\$14.00

Bang Bang Shrimp.

Lightly battered shrimp, fried until golden and tossed in our signature Bang Bang sauce. Topped with red cabbage.

\$14.00

Wok Charred Brussels Sprouts.

Crispy Brussels sprouts finished with house-made bacon jam and shaved Parmesan.

\$14.50

Crispy Chicken Potstickers.

Golden-fried chicken potstickers served with sweet chili dipping sauce.

\$10.00

Krab Rolls.

Crispy wonton rolls filled with Krab and cream cheese, served with sweet chili sauce.

\$11.00

Jamaican Jerk Skewers

Flame-grilled chicken skewers marinated in traditional Jamaican spices, glazed with honey, green onions, and red cabbage.

Served with a side of pineapple mango salsa.

\$12.00

Wonton Tostadas

Crispy wonton tostadas topped with sweet chili grilled chicken and house sesame slaw.

\$12.00

Charred Buttery Green Beans

Open-flame charred green beans sautéed in melted butter.

\$12.00

Korean Cucumbers

Crisp cucumber slices tossed with Korean spices, garlic, and toasted sesame.

\$10.00

Wonton Nachos

Crispy wonton chips layered with queso, Dragon Eye sauce, avocado, cilantro, jalapeños, green onions, fresh lime, and your choice of protein.

\$25.00

ADD YOUR CHOICE OF PROTEIN

- Bourbon Chicken
- Volcano Chicken
- Pork Belly
- Grilled Shrimp
- Fried Shrimp

SALADS

Grilled Caesar

Flame-grilled romaine hearts with Parmesan, garlic croutons, and our house made Caesar dressing.

***Add Grilled Chicken, Blackened Salmon, or Grilled Shrimp*

\$16.00

Strawberry Walnut

Mixed greens with fresh strawberries, candied walnuts, goat cheese, red onion, and sweet onion vinaigrette.

***Add Grilled Chicken, Blackened Salmon, or Grilled Shrimp*

\$18.00

BRUNCH

Open to 3pm

Breakfast Bowl

\$14.95

Scrambled eggs, crispy breakfast potatoes, smoked bacon, Southwest cheese, pico de gallo, and fresh avocado.

Chilaquiles Poblano

\$17.95

Crispy tortilla chips tossed in roasted poblano cream sauce with refried beans, avocado, pico de gallo, cilantro, and cotija cheese.

ADD YOUR CHOICE OF PROTEIN

- Volcano Chicken
- Pastor Chicken
- Jamaican Jerk Chicken
- Birria
- Pork Belly

I Don't Know What I Want

\$13.95

Two eggs, bacon, breakfast potatoes, and your choice of a Belgian waffle or toasted croissant.

Croissant Breakfast Sandwich

Toasted croissant with scrambled eggs, arugula, breakfast potatoes, and your choice of protein.

Bacon	\$12.95
Pork Belly	\$15.95
Fried Chicken	\$14.95

Avocado Toast

\$16.95

Toasted croissant topped with smashed avocado, cherry tomatoes, green beans, goat cheese, a fried egg, and piconcillo drizzle.

Naadaá' Doot'zhi

\$12.95

Traditional Navajo blue corn mush with mixed berries, piconcillo, and Tres Leches cream.

Pork Chops & Eggs

\$21.95

Two grilled pork chops, two eggs any style, breakfast potatoes, and seasonal vegetables.

Breakfast Salmon

\$24.95

Blackened Atlantic salmon with two eggs any style, avocado, pineapple-mango salsa, and mixed greens.

THE SOCIAL OMELET

\$18.95

Served with a side of breakfast potatoes

Ask your server for the omelet special!

WAFFLES

Tres Leches Waffle

\$12.95

Belgian waffle topped with Tres Leches cream, fresh strawberries, whipped cream, and powdered sugar.

Cinnamon Roll Waffle

\$12.95

Belgian waffle with house-made cinnamon swirl, finished with powdered sugar and whipped cream.

Blueberry Waffle

\$12.95

Belgian waffle with fresh blueberries, whipped cream, and powdered sugar.

Banana Pecan Waffle

\$13.95

Belgian waffle topped with caramelized bananas, candied pecans, coconut whiskey sauce, finished with powdered sugar and whipped cream.

Chicken & Waffle

\$16.95

Crispy fried chicken over a Belgian waffle, finished with hot honey and powdered sugar.

Sassy Latina

\$18.95

Chuck's Cornbread Waffle topped with crispy fried chicken, bacon, avocado, cilantro, and grilled jalapeños.

Chuck's Cornbread Waffle

\$10.95

Our signature cornbread waffle

Waffle

\$8.95

We impose a 4% surcharge on credit cards.
This cost is not greater than our cost of acceptance.

LUNCH

*Tuesday to Friday
from 11am to 3pm*

No discount/promotional offers available on lunch specials

Cajun Shrimp Bowl

Cajun shrimp sautéed in garlic butter, served over dirty rice with grilled seasonal vegetables.

\$14.95

Jamaican Jerk Bowl

Grilled Jamaican jerk chicken served over garlic butter rice with charred green beans, pineapple-mango salsa, honey drizzle, and fresh lime.

\$14.95

Hot Honey Garlic Bowl

Twice-fried honey garlic chicken served over fried rice with sautéed seasonal vegetables.

\$14.95

Fish & Chips

Crispy fried catfish served with seasoned fries, tartar sauce, and fresh lemon.

\$14.95

The 375 Smash Burger

Two smashed beef patties with melted American cheese, caramelized onions, and golden honey sauce on a toasted bun, served with crispy fries.

\$14.95

Hot Honey Garlic Shrimp Bowl

Grilled shrimp tossed in hot honey garlic sauce, served over garlic butter rice with sesame slaw, avocado, Dragon Eye sauce, and fresh lime.

\$15.95

Wonton Nachos

Crispy wonton chips topped with queso, Dragon Eye sauce, cilantro, jalapeños, green onions, and fresh lime.

\$13.95

ADD YOUR CHOICE OF PROTEIN

- Volcano Chicken
- Jamaican Jerk Chicken
- Pastor Chicken
- Bourbon Chicken

Poblano Fries

Seasoned fries topped with roasted poblano cream sauce, Monterey Jack cheese, pico de gallo, cilantro, cilantro-serrano crema, and pastor chicken.

\$13.95

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HANDHELDS

Served with Crispy Fries

Cajun Fried Shrimp Po' Boy

\$18.00

Crispy Cajun shrimp layered with sweet onion slaw, pickles, and Golden Honey sauce on a toasted hoagie roll.

Crispy Pork Bánh Mì

\$18.00

Crispy smoked pork belly glazed with piloncillo, topped with sesame slaw, Korean cucumbers, jalapeños, cilantro, and Dragon Eye sauce on a toasted hoagie roll.

Southern Catfish Sandwich

\$17.00

Crispy fried catfish layered with sweet onion slaw, cilantro, and tartar sauce on a toasted bun.

Hot Honey Garlic Chicken Sandwich

\$16.00

Crispy fried chicken glazed in hot honey garlic sauce with pickles, cilantro, sesame slaw, and Dragon Eye sauce on a toasted bun.

The 375 Smash Burger

\$17.00

Two smashed beef patties with melted American cheese, caramelized onions, and golden honey sauce on a toasted bun.

TACOS

Served on Corn Tortillas with a side of Mexican rice and refried beans.

Crispy Baja Shrimp

\$18.00

Crispy shrimp with avocado, cilantro slaw, Baja cream sauce, and cotija cheese.

Piloncillo Pork Belly

\$18.00

Slow-braised pork belly glazed with piloncillo, topped with sesame slaw, avocado, and pineapple-mango salsa.

Jamaican Jerk Chicken

\$18.00

Grilled jerk chicken with golden honey slaw, avocado, and pineapple-mango salsa.

Birria

\$18.00

Slow-cooked beef with Monterey Jack cheese, avocado, cilantro, onion, cotija cheese, and Dragon Eye sauce.

Chicken Al Pastor

\$18.00

Flame-grilled chicken with grilled pineapple-mango salsa, avocado, cilantro, cotija cheese, and roasted poblano crema.

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ENTRÉES

Tuesday thru Saturday from 4pm to 9pm

Blackened Salmon

Blackened Salmon fillet served over buttery garlic rice with pineapple-mango salsa, crispy fried date palm, poblano cream sauce, and charred lemon.

\$27.00

Jamaican Jerk Chicken

Flame-grilled jerk chicken served with pork dirty rice and sautéed seasonal vegetables.

\$27.00

Honey Garlic Chicken

Twice-fried chicken glazed in honey garlic sauce, served over buttery garlic rice with grilled pineapple, and charred jalapeños.

\$27.00

***Substitute Grilled Cajun Shrimp*

Grilled Pork Chops

Flame-grilled pork chops served with truffle rosemary mashed potatoes, charred green beans, warm piloncillo reduction, with a side of house-made of apple chutney.

\$27.00

Cajun Chicken Alfredo

Cajun grilled chicken over creamy Tuscan Alfredo penne, finished with shaved Parmesan and cherry tomatoes.

\$27.00

***Substitute Blackened Salmon*

Poblano Chicken

Grilled chicken topped with roasted poblano cream sauce over rosemary mashed potatoes, melted Monterey Jack, served with Southwest vegetables, green beans, cilantro-serrano sauce, pico de gallo, and fresh cilantro.

\$27.00

Southern Fried Catfish

Crispy fried catfish served with pork dirty rice, braised collard greens, tartar sauce, and charred lemon.

\$27.00

Honey Garlic Orange Chicken

Twice-fried chicken tossed in honey garlic orange glaze, served with buttery garlic rice and charred green beans.

\$27.00

Grilled Lamb Chops

Sous vide lamb chops finished over an open flame and served with bacon jam Brussels sprouts, buttery garlic rice, and seasonal vegetables.

\$39.00

DESSERTS

Blue Corn Banana Bread

Warm blue corn banana bread layered with cocoa butter, banana pudding, brûléed bananas, and smoked maple syrup.

\$11.00

Chocolate Silk Pie

Silky chocolate custard in a buttery pastry crust, finished with whipped cream.

\$10.00

Southern Banana Pudding

House-made banana vanilla custard layered with vanilla wafers, topped with whipped cream.

\$10.00

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DRINK MENU

SIGNATURE DRINKS

CHUCKS CHERRY

Vodka + Rum + Gin + Triple Sec +
Amaretto + Grenadine + Lime + Simple

WILLS WATER

Vodka + Rum + Gin + Triple Sec +
Blue Curacao + Island Punch +
Peach Purée + Lime + Simple

MIMOSAS

GLASS | CARAFE | FLIGHT

ORANGE, CRANBERRY, PINEAPPLE,
GRAPEFRUIT, WATERMELON, BLUEBERRY,
MANGO, DRAGON FRUIT, LAVENDER,
CUCUMBER

VODKA COCKTAILS

GIRLY POP

House Infused Cherry Vodka +
Amaretto + Lime + Simple

CHERRY LIMEADE

House Infused Cherry Vodka +
Lime + Starry

LAVENDER LEMONADE

Vodka + Lavender +
House Lemonade

SUMMER BLUSH

Vodka + Strawberries + Mango +
House Made Lemonade

PINK GARDEN

Vodka + Watermelon Purée +
Fresh Mint + Lime + Simple + Club Soda

SAPPHIRE LEMON

Vodka + Blueberry Purée + Lemon +
Simple + Club Soda

MOSCOW MULE

Vodka + Lime + Ginger Beer

JADE REFRESHER

Cucumber Vodka + Fresh Cucumber +
Lime + Simple + Club Soda

SEX ON THE BEACH

Vodka + Peach Schnapps +
Cranberry + Orange

LONG ISLAND ICED TEA

Vodka + Gin + Rum + Triple sec +
Lime + Simple + Pepsi

QUEENS CONSORT

Deep Eddy Ruby Red + Mint +
Lime + Simple + Club Soda

LEMON DROP MARTINI

Deep Eddy Lemon +
Cointreau + Simple

MANGO LUXE

Vodka + Mango Purée + Lemon +
Simple + Sugar rim

COSMOPOLITAN

Vodka + Cointreau + Lime +

375 MOTION

Cherry Infused Vodka +
Frozen Margarita + Sweet Red wine

DIRTY MARTINI

Vermouth + Vodka/Gin + Olive juice

CUCUMBER MARTINI

Cucumber Vodka + Fresh Cucumber +
Lime + Simple

ESPRESSO MARTINI

Vanilla Vodka + Kahlua +
Vanilla syrup + Espresso

CHOCOLATE MARTINI

Vanilla Vodka + Baileys +
Chocolate Liqueur + Simple +
Chocolate Drizzle

TEQUILA COCKTAILS

RISE & SHINE

Silver Tequila + Grenadine + Orange juice

GOOD MORNING

Habanero Infused Tequila + Strawberry Purée + Lime + Simple

PALOMA

Silver Tequila + Lime + Grapefruit Juice + Tajin Rim

SAN ANTONIO WATER

Silver Tequila + Lime + Club Soda + Tajin Rim

MARGARITAS

THE CLASSIC 375

Frozen Or On The Rocks + Salt, Sugar, or Tajin Rim

THE VELVET LIME

Silver Tequila + Cointreau + Agave + Lime + Salt Rim

WATERMELON CRIMSON

Silver Tequila + Cointreau + Lime + Watermelon Purée + Tajin Rim

STRAWBERRY NIOIR

Silver Tequila + Cointreau + Lime + Strawberry Puree + Sugar Rim

BLUEBERRY ETOILE

Silver Tequila + Cointreau + Lime + Peach Purée + Sugar Rim

PEACH BELISSIMA

Silver Tequila + Cointreau + Lime + Mango Purée + Tajin Rim

EMERALD SILK

Silver Tequila + Cointreau + Lime + Simple +
Fresh Cucumber + Salt Rim

CRIMSON LOTUS

Silver Tequila + Cointreau + Dragon Fruit Purée + Lime + Sugar Rim

LE ITALIANO

Reposado Tequila + Amaretto + Lime + Fresh Orange Juice +
Simple + Salt Rim

PINEAPPLE RESERVE

Silver Tequila + Cointreau + Pineapple Purée + Lime + Salt Rim

SKINNY MARGARITA

Silver Tequila + Agave + Lime + Salt Rim

HBIC MARGARITA

House Infused Habanero Tequila + Triple Sec +
Pineapple Juice + Lime + Simple + Tajin Rim

STRAWBERRY HENNY MARGARITA

Hennessy + Grand Marnier + Strawberry Puree +
Orange Juice + Lime + Simple + Salt Rim

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DRINK MENU

MOJITOS / RUM

MELON MINT ESSENCE

Rum + Watermelon Purée + Fresh Mint + Lime + Simple + Club Soda

BLUEBERRY ELIXIR

Rum + Blueberry Purée + Fresh Mint + Lime + Simple + Club Soda

EMERALD BREEZE

Rum + Fresh Cucumber + Fresh Mint + Lime + Simple + Club Soda

BERRY BLOSSOM

Rum + Strawberry Puree + Fresh Mint + Lime + Simple + Club Soda

SUMMER PEACH

Rum + Peach Puree + Fresh Mint + Lime + Simple + Club Soda

BIDI BIDI BOM BOM

Bacardo Chile Mango Rum + Peach Schnapps + Mango Purée + Lime + Simple

BLUE HAWAIIAN

Rum + Malibu + Blue curacao + Pineapple + Lime + Cream of Coconut

MALIBU BREEZE

Malibu + Cranberry + Pineapple + Lime

GIN COCKTAILS

BRAMBLE

Gin + Blueberry Purée + Lemon + Simple

BEES KNEES

Gin + Lemon + Honey

FRENCH 75

Gin + Lemon + Simple + Champagne

GIN DAISY

Gin + Cointreau + Lemon + Grenadine

BLUSH & TONIC

Gin + Lime + Watermelon Purée + Tonic

LAVENDER BLOOM

Gin + Lavender Syrup + House Made Lemonade + Club Soda

SUNLITE CITRUS

Gin + Triple Sec + Fresh Orange Juice + Lemon + Simple

MIDNIGHT ORCHARD

Gin + Blueberry Purée + Lemon + Simple + Soda Water

BOURBON / WHISKEY COCKTAILS

SMOKED OLD FASHION

Buffalo Trace or Bulleit Rye + Orange Bitters + Simple + Filthy Cherry + Smoked to Perfection

GOLD RUSH

Whiskey + Lemon + Honey + Simple

LIFE'S A PEACH

Texas Ranger Peach Whiskey + Peach Purée + House Lemonade

BLACKBERRY COLLINS

Crown Blackberry + Lemon + Simple + Club Soda

APPLE BOMB

Crown Apple + Pineapple Juice + Cranberry Juice

IRISH COFFEE

Jameson + Baileys + Hot Coffee + Whip Cream

MOCKTAILS

WATERMELON NO'JITO

Fresh Watermelon + Fresh Mint + Lime + Simple + Club Soda

BLUEBERRY BLISS FIZZ

Fresh Blueberries + Fresh Mint + House Made Lemonade + Starry

COOLER THAN A CUCUMBER

Fresh Cucumber + Lime + Simple + Lemon-Lime Soda

VIRGIN STRAWBERRY MARG.

Fresh Strawberries + Lime + Orange Juice + Simple + Salt, Sugar or Tajin Rim

SHOTS

GUMMY BEAR

Cherry Infused Vodka + Peach Schnapps + Pineapple + Starry

GREEN TEA

Jameson + Peach Schnapps + Lime + Simple

GREEN TEA-ISH

Tx Ranger Peach Whiskey + Lime + Simple

SWEET TART

Vodka + Island Punch Schnapps + Lime + Simple + Starry

LEMON DROP

Deep Eddy Lemon + Cointreau + Simple

MEXICAN CANDY

Smirnoff Tamarind Vodka + Watermelon Schnapps + Peach Schnapps + Lime + Simple + Chamoy

BEER

CLASSIC MICHELADA

Beer of Choice + Bloody Mary Mix + Salt/Tajin Rim

BELIZEAN MICHELADA

Beer of Choice + Seasoned All Spice + Lea & Perrins + Lime + Marie Sharp Hot Sauce

DOMESTIC

MICHELOB ULTRA
BUDLIGHT
MILLER LITE
LONE STAR
SHINER BOCK

IPA

SPACE DUST IPA
ELECTRIC JELLYFISH IPA

NON-ALCOHOLIC

HEINKEN 0.0
ULTRA ZERO

IMPORT

MODELO ESPECIAL
STELLA
DOS XX

SELTZERS

TOPO CHICO
STRAWBERRY GUAVA
WHITE CLAW
BLACK CHERRY

WINE LIST

6oz or 9oz Glass

CABERNET



PINOT NOIR



PINOT GRIGIO



CHARDONNAY



SAUVIGNON BLANC



MOSCATO



ROSÉ



BRUT
CHAMPAGNE



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