

APPS

BEEF & BLEU FONDUE 14
SEARED BLACK ANGUS TENDERLOIN PIECES, OVEN-ROASTED TOMATOES, CROUTONS & BLEU CHEESE SAUCE

BUTTERMILK MARINATED CHICKEN WINGS 11
SERVED WITH HORSERADISH BLEU CHEESE & SANTA FE SAUCE

SPICY GREEN BEANS 8
TENDER BEANS TOSSED WITH AN ASIAN SOY HOISIN SAUCE & TOASTED CASHEWS

JICAMA CRAB CAKE 11
LUMP CRAB MEAT, JICAMA, RED PEPPER & GARLIC OVER FIELD GREENS, DRIZZLED WITH SPICY REMOULADE

CANYON FLATBREAD 10
TOASTED FLATBREAD WITH PESTO, PULLED CHICKEN, ROASTED TOMATOES, MOZZARELLA & FRESH BASIL

PARMESAN SHRIMP 13
PARMESAN-BREADED SHRIMP, LIGHTLY FRIED & SERVED WITH CREAMY COCKTAIL SAUCE

SPICY FETA, HUMMUS & TAPENADE PLATTER 10
SERVED WITH LAVASH, PITA BREAD, RED PEPPER & CUCUMBER WEDGES

STEAMED MUSSELS IN SPICY BROTH 11
FRESH MUSSELS STEAMED IN OUR SPICY WHITE WINE & GARLIC BROTH WITH TOASTED BAGUETTE

SOCIAL LODGE CORNBREAD WEDGE 3 SKILLET 11

ENTREES

SERVED WITH CHEF'S CHOICE OF SIDES

CHEF'S FAMOUS BEER BRISKET 19
SLOW COOKED ALL DAY LONG & SMOTHERED IN OUR SECRET STOUT SAUCE

MACADAMIA CRUSTED MAHI MAHI 23
SERVED OVER A FRESH VEGETABLE MEDLEY, FINISHED WITH A LIGHT ORANGE-MISO GLAZE, SERVED WITH PARMESAN RISOTTO

SEARED BONE-IN PORK CHOP 22
FENNEL-MAPLE MARINATED & CHAR-GRILLED, WITH APPLE CABBAGE & FIRE ROASTED FUJI APPLES

12 OZ BONELESS RIBEYE 24
TOPPED WITH HERBED BUTTER & SERVED WITH HORSERADISH MASHED POTATOES

POTATO CRUSTED BASA 21
LIGHTLY CRUSTED & PAN SEARED, TOPPED WITH A LIGHT LEMON BUTTER SAUCE

CHAMPAGNE CHICKEN 22
HERB-CREAM CHEESE STUFFED AIRLINE CHICKEN BREAST & OVEN ROASTED YUKON POTATOES TOPPED WITH CHAMPAGNE BUTTER SAUCE

FILLET WITH WILD MUSHROOM DEMI-GLACE 29
6 OZ CENTER CUT FILET WITH WILD MUSHROOM DEMI-GLACE & ROASTED YUKON POTATOES

ASIAGO CRUSTED CHICKEN ROULADES WITH SOFRITO 22
STUFFED WITH SMOKED MOZZARELLA & SPINACH OVER A TANGY SOFRITO SAUCE, SERVED WITH PARMESAN RISOTTO

FIVE-SPICE RASPBERRY BBQ PORK TENDERLOIN 21
MARINATED & SEASONED WITH BBQ SPICE, TOPPED WITH FIVE-SPICE RASPBERRY SAUCE

CLAY POT FISH 19
BASA BAKED IN A CLAY POT WITH WHITE WINE, LEMON JUICE, KALAMATA OLIVES & ROASTED TOMATOES

PRIME RIB HASH & EGGS 22
PRIME RIB, ONIONS, GARLIC, RED & GREEN PEPPERS & ROASTED POTATOES TOPPED WITH 2 SUNNY SIDE UP FRIED EGGS

BOURBON & MAPLE GLAZED SALMON 21
GRILLED SALMON LIGHTLY GLAZED & SERVED WITH SEASONAL RICE

GRILLED MEATLOAF 20
TOPPED WITH WILD MUSHROOM MARSALA SAUCE

SCALLOPS & SWEET POTATO HASH 24
PAN-SEARED SEA SCALLOPS, LIGHTLY MAPLE GLAZED OVER SWEET POTATO HASH

PASTA

GOURMET MAC & CHEESE 16
CHEESY BREADCRUMB TOPPED PASTA WITH SHALLOTS, THICK CUT PEPPERED BACON, PANCETTA & CRISPY PROSCIUTTO

THAI SHRIMP FETTUCCINI 22
GULF SHRIMP, ROASTED RED PEPPERS & ASPARAGUS TOSSED IN A SPICY THAI CURRY & PARMESAN CREAM SAUCE

MEDITERRANEAN LINGUINI 15
RED PEPPER, ARUGULA, KALAMATA OLIVES, ROASTED TOMATOES, ASPARAGUS & HERB-GARLIC BUTTER WITH WHITE WINE & FETA
WITH CHICKEN 18 WITH SHRIMP 21

BLEU CHEESE, CHICKEN & WALNUT RIGATONI 20
GRILLED CHICKEN, TOASTED WALNUTS & SPINACH TOSSED IN A LIGHT BLEU CHEESE SAUCE

SPICY VODKA CREAM SAUCE WITH CHICKEN 18
OUR SPICY VODKA CREAM SAUCE WITH SAUTEED CHICKEN & FRESH BASIL OVER FETTUCCINI

ALA CARTE

GOURMET MAC & CHEESE 7
OVEN ROASTED YUKON POTATOES 5
SEASONAL RICE 4

CHEF'S CHOICE VEGETABLE 5
PARMESAN RISOTTO 6
HICKORY SMOKED YUKON POTATOES 5

MASHED POTATOES 5
HORSERADISH MASHED POTATOES 6
SWEET POTATO HASH 6

SPLIT PLATE CHARGE FOR ALL SHARED SALADS & ENTREES 5 · A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

SAVORY SALADS

SOCIAL STEAK 16
BABY GREENS, HERB-SEARED TENDERLOIN, WILD MUSHROOM CHIPS, BLEU CHEESE CRUMBLES, GRILLED POTATOES & TOMATOES WITH BALSAMIC VINAIGRETTE

MEDITERRANEAN SMALL 5 LARGE 8
MIXED GREENS, CHICKPEAS, RED PEPPERS, CUCUMBERS & KALAMATA OLIVES, SPRINKLED WITH FETA & TOSSED IN OUR LIGHT MEDITERRANEAN VINAIGRETTE

TWISTED CAESAR SMALL 6 LARGE 9
OUR TWIST ON THE TRADITIONAL SERVED IN CRISPY ROMAINE BOATS

HOUSE SMALL 5 LARGE 7
BABY GREENS TOPPED WITH TOMATO, RED ONION, CUCUMBER & HOUSE CROSTINI

DRESSINGS: HOUSE VINAIGRETTE, MEDITERRANEAN VINAIGRETTE, BALSAMIC VINAIGRETTE, HERB BUTTERMILK RANCH, HORSERADISH BLEU CHEESE, FRENCH,

ADD TO ANY SALAD:
GRILLED CHICKEN 3 GRILLED SHRIMP 6 GRILLED SALMON 9

DESSERTS

BREAD PUDDING 9
CLASSIC BREAD PUDDING SERVED WITH PECAN-CARAMEL SAUCE & WHIPPED CREAM

BANANA CREAM PIE 9
FRESH BANANA CUSTARD ON A WALNUT-ALMOND CRUST WITH WHIPPED CREAM & CARAMEL SAUCE

COCONUT CAKE 9
DECADENT COCONUT CAKE WITH WHITE CHOCOLATE CREAM CHEESE ICING & WHIPPED CREAM

BROWNIE SUNDAE 9
HOUSE-MADE CHOCOLATE BROWNIE TOPPED WITH ICE CREAM, CHOCOLATE FUDGE & FRESH WHIPPED CREAM

GIFT CARDS

Share your love of
The Northside Social
& *Northside Kitchenette* with your
family & friends this holiday season.
Gift Cards can be purchased in any
denomination & can be redeemed at



GOOD FOOD · GOOD DRINKS · GOOD TIMES

or



Ask your server or bartender for
more details. We would love
to assist you with your
holiday shopping needs.

NEW YEAR'S EVE

59 PER PERSON

WE HAVE LOVINGLY SELECTED
SOME OF OUR FINEST DISHES
AS WELL AS SOME SEASONAL
CROWD PLEASERS
TO INCLUDE ON OUR
NEW YEAR'S EVE PRIX FIXE MENU

PLEASE VISIT US AT
NORTHSIDESOCIAL.COM
TO VIEW OUR COMPLETE
PRIX FIXE MENU OFFERING
*LIMITED SEATING AVAILABLE,
PLEASE CALL FOR RESERVATIONS

Champagne Super Bowl Brunch

Sunday, February 5th

10:30-1:30

26 Adults

12 Kids twelve & under

PLEASE CALL (317) 253-0111
FOR RESERVATIONS OR VISIT
NORTHSIDESOCIAL.COM
FOR MORE DETAILS

SIGNATURE COCKTAILS

NORTHSIDE SANGRIA 9

OUR HOUSE MADE BLEND OF WINE, SPIRITS & SEASONAL INGREDIENTS

LEMON SHAKE-UP 9

KETEL ONE CITROEN, FRESH LEMON JUICE, SIMPLE SYRUP & SODA

ORANGE AMBITION 9

SMIRNOFF ORANGE & VANILLA VODKAS, OJ, POMEGRANATE SYRUP & SPARKLING WINE

PLUM 65 9

PEARL PLUM VODKA, FRESH LEMON JUICE, SIMPLE SYRUP & SPARKLING WINE

LAVENDER HAZE 10

BOMBAY SAPPHIRE GIN, LEMON, HONEY & LAVENDER

ELDER'S GIN RICKEY 10

BEEFEATER GIN, ST.GERMAIN, FRESH SQUEEZED LIMES, CLUB SODA, HONEY & POMEGRANATE SYRUP

KEY LIME MOJITO 9

PRICHARDS KEY LIME RUM, FRESH MINT, FRESH SQUEEZED LIMES, SIMPLE SYRUP & SODA

CACTUS FLOWER 10

3 AMIGOS BLANCO TEQUILA, TORRES ORANGE LIQUEUR, FRESH LEMON JUICE & POMEGRANATE SYRUP

SOCIAL & STORMY 10

HIGH WEST DOUBLE RYE, GOSLING'S BLACK SEAL RUM, FRESH SQUEEZED LIMES & GINGER BEER

FRENCH-CANADIAN 10

TANGLE RIDGE WHISKY, B&B, OLD TIME BITTERS, MUDDLED CHERRY & ORANGE, SIMPLE SYRUP & SODA 10

AMSTERDAM & ABROAD 11

VAN GOGH ESPRESSO VODKA, TANGLE RIDGE WHISKY, EMMETS IRISH CREAM & MILK

NEW YORK SOUR 11

HIGH WEST DOUBLE RYE, OJ & FRESH LEMON JUICE TOPPED WITH RED WINE

FIRE 'N' FIZZ 9

MICHAEL COLLINS IRISH WHISKEY, APEROL, POMEGRANATE SYRUP & SPARKLING WINE

BLACKTHORN 11

MICHAEL COLLINS IRISH WHISKEY, DOLIN DRY VERMOUTH, ORANGE BITTERS & ABSINTHE

TAPS

UPLAND BAD ELMER'S, PORTER, 5.0%, BLOOMINGTON, IN

BREWED WITH HEAVY ROASTED MALT, GIVING IT FLAVORS OF COFFEE, LIQUORICE & CHOCOLATE 6

SUN KING SUNLIGHT, CREAM ALE, 5.3%, INDIANAPOLIS, IN

THE FINEST QUALITY BARLEY, WHEAT & OATS ARE USED TO GIVE THIS BEER A SMOOTH MALT PROFILE & A CRISP, CLEAN FINISH 6

FLAT 12 HALF CYCLE, IPA, 6.0%, INDIANAPOLIS, IN

DRY HOPPED & LIGHT IN COLOR, A BIT SPICY, CITRUSY & PINY 6

BROOKLYN WINTER ALE, 6.0%, NEW YORK

RICH SCOTTISH MALTS BRING DEEP BREADY FLAVORS & BRISK HOPPING PULLS THE SWEET MALTS INTO BALANCE 6

BOULEVARD SINGLE-WIDE, IPA, 5.7%, MISSOURI

INTENSE FLORAL BOUQUET AND STRONG HOP BITTERNESS WITH A SLIGHTLY MALTY FINISH 6

THREE FLOYD'S ALPHA KING, AMERICAN PALE, 6.5%, MUNSTER, IN

BIG BOLD AMERICAN PALE WITH INTENSE CITRUS AROMAS & CRISP HOP FINISH 6

FOUNTAIN SQUARE BREWING, AMBER ALE, 4.9%, INDIANAPOLIS, IN

HINTS OF CITRUS NOTES THAT ARE WELL BALANCED WITH A SLIGHT CARAMEL FINISH 6

GUINNESS STOUT, 4.2%, IRELAND

FULL BODIED TRADITIONAL STOUT WITH A TINGE OF BITTERNESS & A SMOOTH FINISH 6

FLAT 12 UPSIDE DOWN BLONDE, 5.4%, INDIANAPOLIS, INDIANA

FULL-BODIED, WITH SLIGHT CITRUS NOTES & AROMA FROM TRADITIONAL NOBLE HOPS 7

STELLA ARTOIS, LAGER, 5.0%, BELGIUM

CLASSIC EUROPEAN LAGER, GOLDEN IN COLOR WITH EXCEPTIONAL CLARITY & A SPICY HOP CHARACTER 6

FLYING DOG SNAKE DOG, IPA, 7.1%, MARYLAND

BIG CITRUS HOP FLAVOR, NOTABLY GRAPEFRUIT, WITH CARAMEL MALT NOTES 7

BELL'S WINTER WHITE, WHITE ALE, 5.0%, MICHIGAN

A BLEND OF BARLEY & WHEAT MALTS YIELDS A MIXTURE OF CLOVE & FRUITY AROMAS 6

BEER FLIGHTS - PICK ANY 4 OF YOUR FAVORITE TAPS 10

CAPS

SUN KING OSIRIS PALE ALE, 16 OZ	7	HOEGAARDEN	5.50
SUN KING WEE MAC SCOTTISH, 16 OZ	7	HEINEKEN	5.50
SAM ADAMS BOSTON LAGER	5.50	BLUE MOON	5.50
NEW CASTLE BROWN ALE	5.50	AMSTEL LIGHT	5.50
BELL'S TWO HEARTED	5.50	PERONI	5.50
HARPOON CIDER	5.50	MILLER LITE	3.75
SINGHA LAGER	5.50	COORS LIGHT	3.75
SPATEN LAGER	5.50	BUD LIGHT	3.75
BASS ALE	5.50	BUDWEISER	3.75
CORONA	5.50	MICHELOB ULTRA LIGHT	3.75
CORONA LIGHT	5.50		

NON-ALCOHOLIC CAPS

CLAUSTHALER AMBER N/A	5.50	SAN PELLEGRINO	6
RED BULL	5	VOSS ARTESIAN WATER	6
RED BULL SUGER FREE	5	GINGER BEER	6

— BUBBLES & SWEETER STYLE WINES —

FERREIRA QUINTA DO PORTO 10 YEAR OLD TAWNY PORT, PORTUGAL	GL/13
MICHELE CHIARLO 'NIVOLE' MOSCATO D' ASTI, ITALY	375ML/30
NV CANELLA PROSECCO DI CONEGLIANO, ITALY	187ML/11
NV WYCLIFF SPARKLING WINE, CALIFORNIA	8/32
NV RUINART BRUT CHAMPAGNE, FRANCE	105
2008 NAVERAN BRUT CAVA, SPAIN	35

CORKS

WHITES

VIBRANT & CRISP WINES WITH STRONG CITRUS NOTES
IDEAL AS AN APERITIF & WITH LIGHT SEAFOOD DISHES AND SALADS

2010 AND CO. THE SUPERNATURAL
(SAUVIGNON BLANC) HAWKES BAY, NEW ZEALAND 52

NEW HARBOR (SAUVIGNON BLANC) MARLBOROUGH, NEW ZEALAND 9/32

LUCKY STAR (CHARDONNAY) CALIFORNIA 8/28

BALANCED & AROMATIC WINES WITH EXPRESSIVE FRUIT
IDEAL WITH ASIAN INFLUENCED DISHES & LIGHT SHELLFISH

CALERA (CHARDONNAY) CENTRAL COAST, CALIFORNIA 42

THE FOUR GRACES (PINOT GRIS) DUNDEE HILLS, OREGON 38

GONE FISHIN' (RIESLING) COLUMBIA VALLEY, WASHINGTON 9/35

LAGARIA (PINOT GRIGIO) DELLE VENEZIE, ITALY 8/28

WINES WITH SUBTLE FRUIT & A STRONG MINERAL PRESENCE
IDEAL WITH LIGHT PASTA & MEDIUM SEAFOOD DISHES

2010 DOMAINE WILLIAM FEVRE (CHARDONNAY) CHABLIS, FRANCE 60

2010 CAKEBREAD CELLARS (SAUVIGNON BLANC) NAPA VALLEY, CALIFORNIA 54

SANTA MAGDALENA (PINOT GRIGIO) BOLZANO, ITALY 46

SONOMA-CUTRER RUSSIAN RIVER RANCHES (CHARDONNAY) SONOMA, CALIFORNIA 44

LE GRAND BALLON (SAUVIGNON BLANC) LOIRE VALLEY, FRANCE 33

JUSTIN (CHARDONNAY) PASO ROBLES, CALIFORNIA 12/42

BOLD, LUSCIOUS WINES WITH ELEGANT FRUIT
& OAK LAYERS IDEAL WITH SAUCY PASTA & SEAFOOD DISHES

2008 KEN FORRESTER 'THE FMC'
(CHENIN BLANC) STELLENBOSCH, SOUTH AFRICA 107

2008 NEWTON UNFILTERED (CHARDONNAY) NAPA VALLEY, CALIFORNIA 99

2007 PATZ & HALL (CHARDONNAY) NAPA VALLEY, CALIFORNIA 82

2007 DIERBERG (CHARDONNAY) SANTA MARIA VALLEY, CALIFORNIA 63

REDS

SMOOTH, LIGHTER FRUIT FORWARD WINES
IDEAL WITH SALMON & CHICKEN DISHES

PALI BLUFFS (PINOT NOIR) RUSSIAN RIVER VALLEY, CALIFORNIA 47

CHATEAU DE LA TERRIERE BEAUJOLAIS VILLAGES (GAMAY) BURGUNDY, FRANCE 42

D. VENTURA PENA DO LOBO (MENCIA) RIBEIRA SACRA, SPAIN 38

WINDRUN (PINOT NOIR) SANTA MARIA VALLEY, CALIFORNIA 10/35

MONROSSO CHIANTI (SANGIOVESE/CANAIOLO/MERLOT) COLLI SENESI, ITALY 9/32

VINUM CELLARS (CABERNET SAUVIGNON) MONTEREY, CALIFORNIA 8/28

SHANNON RIDGE (MERLOT) NORTH COAST, CALIFORNIA 8/28

SPICY & BOLD WINES WITH DARK FRUIT NOTES
IDEAL WITH STEAK & BEEF DISHES

2009 BERGSTROM CUMBERLAND RESERVE (PINOT NOIR) WILLAMETTE, OREGON 80

2004 ATALON (CABERNET SAUVIGNON) NAPA VALLEY, CALIFORNIA 73

2009 MOLLYDOOKER 'THE MAITRE D'
(CABERNET SAUVIGNON) MCLAREN VALE, AUSTRALIA 56

PLUNGERHEAD (OLD VINE ZINFADEL) DRY CREEK VALLEY, CALIFORNIA 49

YANGARRA (SHIRAZ) MCLAREN VALE, AUSTRALIA 47

LA POSTA 'ANGEL PAULUCCI VINEYARD' (MALBEC) MENDOZA, ARGENTINA 44

NEWTON (CABERNET SAUVIGNON) NAPA VALLEY, CALIFORNIA 12/42

PARCEL 41 (MERLOT) NAPA VALLEY, CALIFORNIA 42

DEAD CANYON (CABERNET SAUVIGNON) HORSE HEAVEN HILLS, WASHINGTON 37

FOXGLOVE (ZINFADEL) PASO ROBLES, CALIFORNIA 9/32

RUSTIC, EARTH DRIVEN WINES
IDEAL WITH PORK & HEARTY BEEF DISHES

2008 CAMBRIA ESTATES JULIA'S VINEYARD
(PINOT NOIR) SANTA MARIA VALLEY, CALIFORNIA 62

2009 WALLACE (SHIRAZ/GRENACHE) BAROSSA VALLEY, AUSTRALIA 58

ANDREA OBERTO BARBERA D'ALBA (BARBERA) PIEDMONT, ITALY 44

MEIOMI BELLE GLOS (PINOT NOIR) CALIFORNIA 12/42

PASCUAL TOSO (MALBEC) MAIPU VALLEY, ARGENTINA 37

GERARD BERTAND 'TAUTAVEL' (GRENACHE/SYRAH/CARIGNAN) ROUSSILON, FRANCE 34

CASA DE CAMPO (MALBEC) MENDOZA, ARGENTINA 8/28

BIG, SAVORY, INTENSE WINES
IDEAL WITH HEAVY BEEF, GAME, & LAMB DISHES

2007 NICKEL & NICKEL 'VOGT VINEYARD'
(CABERNET SAUVIGNON) HOWELL MOUNTAIN, CALIFORNIA 180

2005 LADERA (CABERNET SAUVIGNON) HOWELL MOUNTAIN, CALIFORNIA 110

2006 MARTIN RAY RESERVE (CABERNET SAUVIGNON)
DIAMOND MOUNTAIN DISTRICT, CALIFORNIA 85

2008 THE FOUR GRACES RESERVE (PINOT NOIR) DUNDEE HILLS, OREGON 85

2009 SALDO (ZINFADEL) CALIFORNIA 67

TIKAL PATRIOTA (BONARDA/MALBEC) MENDOZA, ARGENTINA 41

WINE FLIGHTS - PICK ANY 4 OF YOUR FAVORITE WINES BY THE GLASS 17