

# socialCircle™

Dinner Hours | 5pm-10pm ~ In Suite Dining | Extension 4916

## Starters

### potato chip nachos | \$8

house made potato chips | queso blanco cheese sauce | tomato | shishito peppers  
homemade bourbon bbq sauce

\*add | pulled pork ~ smoked chicken ~  
smoked sausage | + \$5

### \*confit wings | \$10

bakers half dozen | pickled carrots | celery  
choose | hot buffalo | japanese chili style

### hand cut fries | \$6

seasoned with house blend of spices with a  
trio of spicy ketchup | buffalo bleu cheese  
avocado ranch

### \*huevos diablos trio | \$8

traditional with bacon | smoked buffalo chicken  
chili lime shrimp

### \*assorted flatbreads

traditional cheese | \$10

pepperoni | \$12

margherita | mushroom fondue | buffalo chicken | \$14

### \*mussels diablo | \$12

PEI mussels | spiced white wine | garlic butter sauce  
grilled bread

### \*thai chili shrimp + avocado street tacos | \$16

guacamole | lettuce | shishito pepper  
pineapple salsa cilantro

## Salads + Soups

### pittsburgh salad | \$12

mixed greens | hand cut fries | shredded cheddar  
fire roasted corn/peppers/onions  
chopped tomatoes | pepperoncini

\*add | pulled pork ~ smoked chicken | +\$5

\*add | steak | +\$6

### healthy harvest salad | \$13

fresh kale | arugula | faro & quinoa  
shaved brussels sprouts | spiced pecans  
butternut squash | goat cheese

suggested: white balsamic ~ champagne vinaigrette

\*add | pulled pork ~ smoked chicken | +\$5

\*add | steak | +\$6

### buffalo mozzarella + vine ripened tomato | \$13

red onion | pesto | pine nuts | aged balsamic

### chicken noodle soup | \$7

### french onion soup | \$7

## Burgers + Sandwiches

Served with fries, chips or side salad

### \*cambria burger | \$15

8 oz. house blend burger | special sauce | american  
cheese | shredded lettuce | tomato | Pittsburgh Pickle  
Company pickles | Breadworks brioche

### \*mushroom fondue burger | \$16

8 oz. house blend burger | gruyere cheese & wild  
mushroom fondue | Breadworks brioche

### \*BLT&E burger | \$16

8 oz. house blend burger | bacon | lettuce | tomato  
over-hard egg | Breadworks brioche

### \*triple decker club sandwich | \$15

roasted turkey | ham | bacon | tomato  
lettuce | basil pesto mayo | wheat

### charred tomato basil mozzarella sandwich | \$13

mozzarella | basil pesto | tomato | arugula  
red onion | garlic aioli | brioche

### \*chicken on ciabatta | \$14

provolone cheese | tomato | lettuce  
pepper + onion mix | lemon garlic mayo

## BiG Sides

bacon brussels sprouts | \$8    garlic spinach | \$7

mac on the side | \$7    sautéed broccoli | \$6

## Entrees

### whole wheat spaghetti + basil pomodoro | \$14

tomato | chili flakes | basil pesto | parmesan  
butter | white wine

\*add | prawns | chicken | + \$6

### \*BiG indulgent mac & cheese | \$18

gemelli pasta | four cheese blend  
crispy buffalo chicken | peppered bacon

### \*garlic seared new york steak | \$32

truffle cream corn | onion rings | evoo

### \*ginger seared salmon | \$25

rice noodle | julienne vegetables | miso broth  
jalapeno scallion relish

### \*roasted half chicken | \$22

fingerling potato | brussels sprouts  
crisp bacon | mustard sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness.

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## Signature Cocktails

### Hendricks Fizz | \$14

Hendrick's Gin, St. Germaine, fresh lime juice, pineapple juice, simple syrup, club soda

### Tequila Spritzer | \$12

Sauza Hornitos Silver Tequila, orange-strawberry-fennel simple syrup, fresh lime juice, tonic

### Strawberry Fields Martini | \$12

Tito's Vodka, strawberry puree, simple syrup, house sours

### Orange Crush | \$12

Smirnoff Vanilla Vodka, Captain Morgan, Triple Sec, orange juice, cream

### Chocolate Manhattan | \$14

Maker's Mark Bourbon, Sweet Vermouth, Crème de Cacao, chocolate bitters

### Cambria Martini | \$13

Smirnoff Vanilla Vodka, Chambord, pineapple juice

### Strawberry Mint Spritzer (Non-Alcoholic) | \$4

Fresh strawberry, fresh mint, lemon-lime soda

## Wine List

	Bottle	Glass		Bottle	Glass
<b><u>Whites</u></b>			<b><u>Reds</u></b>		
<b>Snoqualmie Riesling</b> <i>Columbia Valley, WA</i>	38	10	<b>Cupcake Pinot Noir</b> <i>Central Coast, CA</i>	38	10
<b>Clean Slate Riesling</b> <i>Mosel-Saar-Ruwer, Germany</i>	50	n/a	<b>Mark West Pinot Noir</b> <i>California</i>	44	11
<b>Woodbridge Pinot Grigio</b> <i>California</i>	33	9	<b>Cupcake Cabernet Sauvignon</b> <i>Central Coast, CA</i>	38	10
<b>Ruffino 'Lumina' Pinot Grigio</b> <i>Delle Venezie, Italy</i>	38	10	<b>Avalon Cabernet Sauvignon</b> <i>California</i>	44	11
<b>Cupcake Chardonnay</b> <i>Central Coast, CA</i>	38	10	<b>BV Rutherford Cabernet Sauvignon</b> <i>California</i>	74	n/a
<b>Toasted Head Chardonnay</b> <i>California</i>	48	13	<b>Bonterra Merlot</b> <i>Mendocino, CA</i>	68	n/a
<b>Sonoma Cutrer Chardonnay</b> <i>Sonoma Coast, CA</i>	72	n/a	<b>Alamos Malbec</b> <i>Argentina</i>	48	12
<b>Clos du Bois Sauvignon Blanc</b> <i>North Coast, CA</i>	38	10	<b><u>Sparkling</u></b>		
<b>Cupcake Sauvignon Blanc</b> <i>Marlborough, NZ</i>	38	10	<b>Michelle Brut</b> <i>Columbia Valley, WA</i>	38	n/a
<b>Woodbridge White Zinfandel</b> <i>California</i>	n/a	9	<b>La Marca Processo</b> <i>Veneto, Italy</i>	44	11
			<b>Vueve Clicquot</b> <i>Champagne, France</i>	110	n/a

## Desserts

**BiG brownie a la mode** | \$10

**tiramisu with chocolate sauce** | \$8

**cheesecake with strawberries** | \$8

**BiG scoop** - local favorite Dave & Andy's ice cream | \$5