

163 W.SANTA CLARA STREET, SAN JOSE, CA 95113









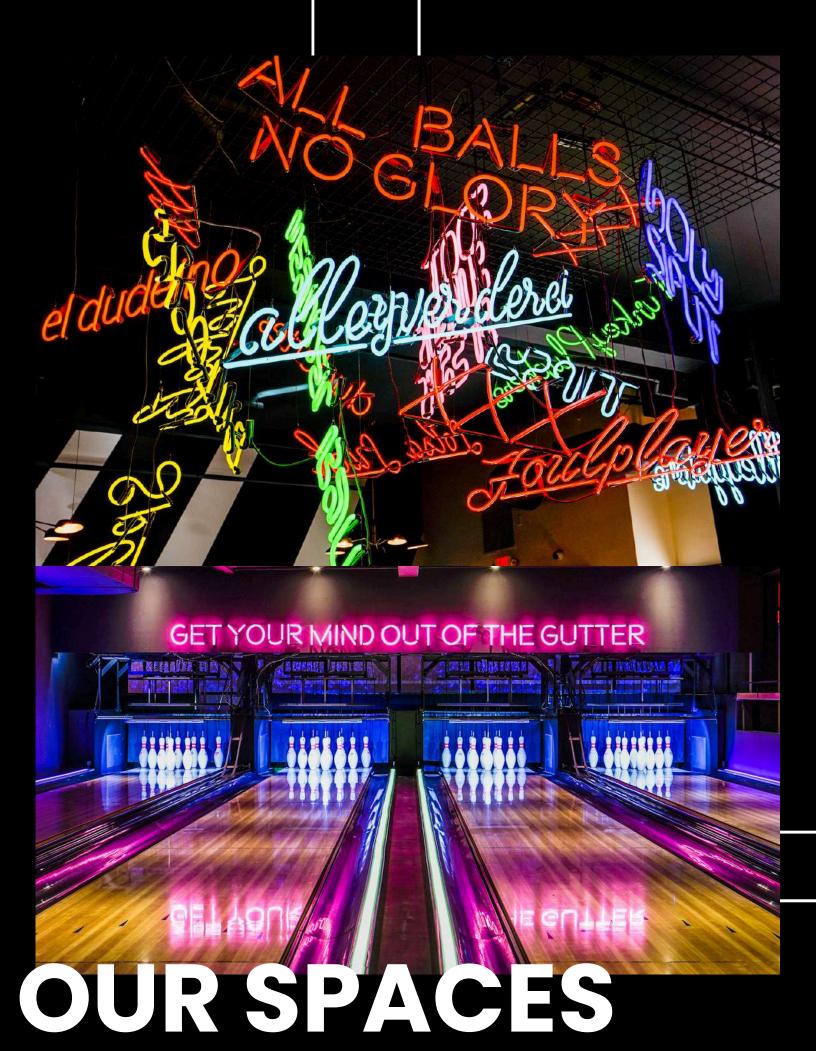


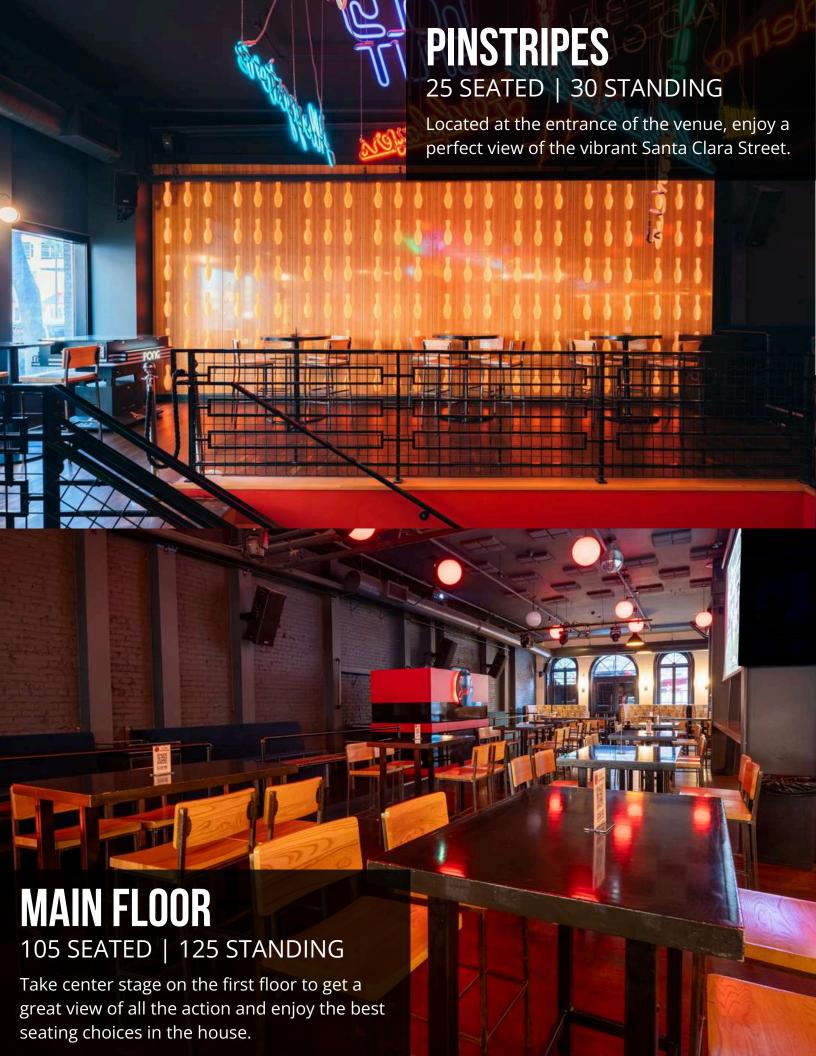
# TOGETHER, WE ARE SOCIAL

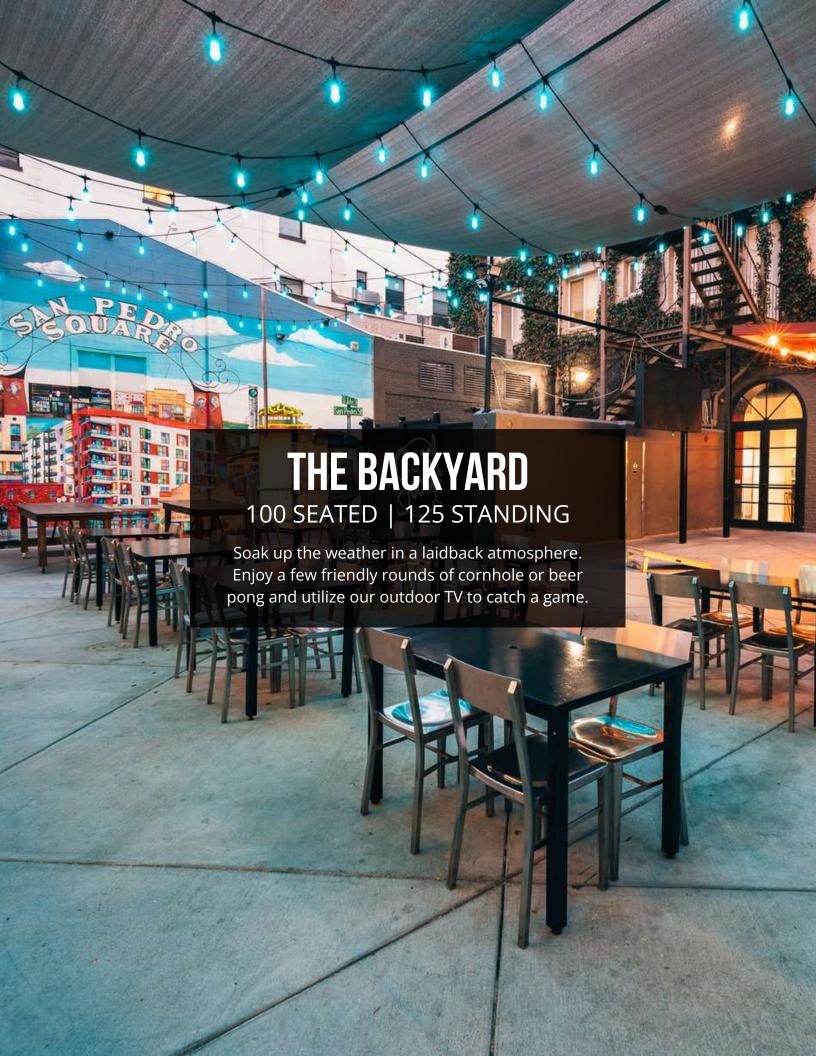
Located in the heart of downtown San José, minutes away from the SAP Center and McHenry Convention Center, San Pedro Social is an 18,000 sq.-ft. indoor and outdoor venue with entertainment options that allow guests to create an experience of their own. Our two-story venue includes a four-lane bowling alley, karaoke room, arcade games and table games, making it the ultimate destination spot. We offer casual dining selections and have partnered with the locally renowned Slice of Homage to proudly serve the best artisan pizzas in the Bay Area.

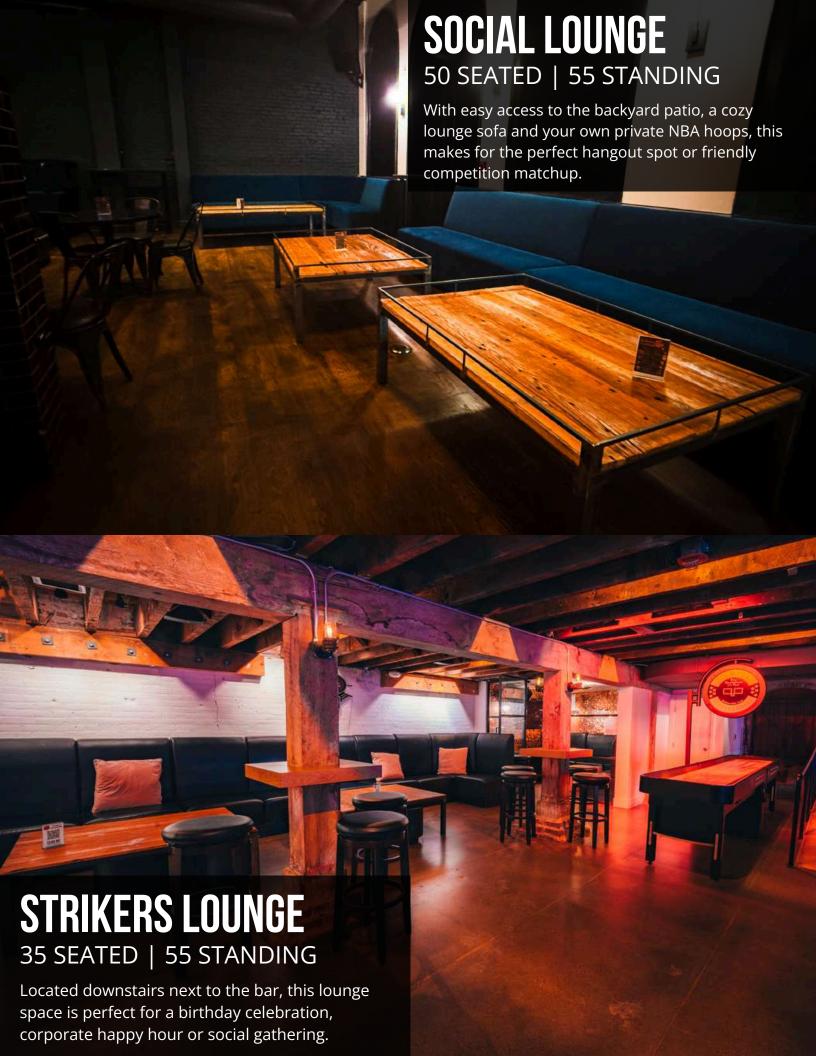
San Pedro Social's unique interior features the refurbished structure of the historic Masson-Lefranc Building from the 1800s with its original Masson Champagne Cellar in the lower-level basement, murals from local artists and a modern-chic design twist. With the perfect blend of history meets modern, Social offers guests fun, flavor and community–a perfect venue for your next corporate gathering, social event or party.

# ABOUT US

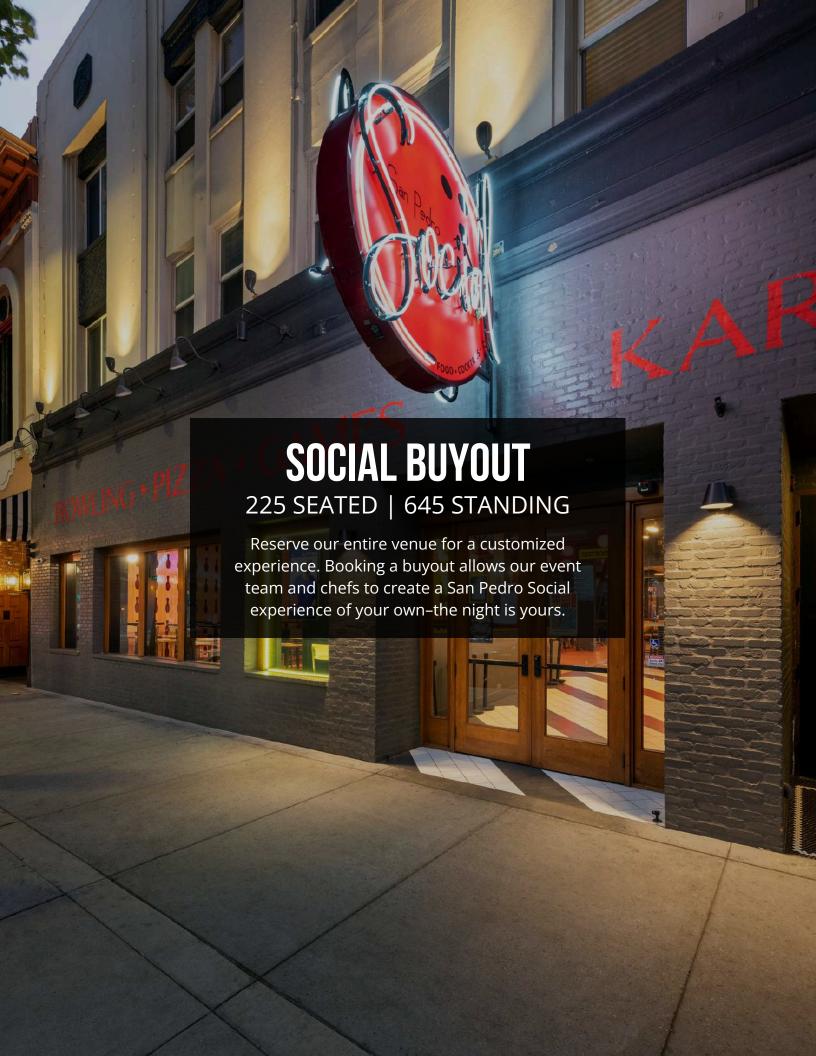














**BOWLING** 

Maximum of six players per lane Sunday-Thursday Friday-Saturday

45/hr. 60/hr.

**KARAOKE** 

Maximum of six guests in room Sunday-Thursday Friday-Saturday

35/hr. 45/hr.



# ADD MORE FUN



# **PLATTERS**

Serves approx. 25 | Menu and pricing are subject to change GF: Gluten-Free | V: Vegetarian | VG: Vegan | N: Contains Nuts

Sweet and spicy chipotle-caramel sauce, almonds, pecans	50
CAESAR SALAD V Romaine, shaved parmesan, house-made Caesar dressing, croutons	75
<b>ARUGULA SALAD <sup>v</sup></b> Arugula, parmesan, lemon-vinaigrette dressing	75
<b>ROASTED CHICKEN</b> <sup>GF</sup> Sliced grilled chicken breast with choice of seasoning options: chipotle or herb	155
<b>SEASONAL VEGGIES</b> <sup>GF   VG</sup> Seasoned roasted potatoes, cauliflower, baby carrots, red bell pepper	120
<b>SMASH BURGER SLIDERS</b> Seasoned beef patty, cheddar cheese, sliced grilled onions, pickles, house sauce	125
SPICY CHICKEN SLIDERS Crispy chicken, pickles, spicy aioli, classic bun Gluten-free bun available upon request	125
<b>CUBANO SLIDERS</b> Braised pork, sliced ham, Swiss cheese, pickles & spicy Dijon on house-made Cuban bread	125
IMPOSSIBLE SLIDERS <sup>GF   V</sup> Impossible patty, vegan cheese, grilled onions, gluten-free bun	175



House-made, chef selection

House-made and freshly baked

LEMON COOKIES V





# **TACO BAR**

# YOUR CHOICE OF STEAK, CHICKEN OR FAJITA VEGGIES

PER PERSON | 24 INCLUDES:

- corn tortillas
- onions
- spanish rice
- salsa

- guacamole
- cilantro
- pinto beans
- tortilla chips



# **FOOD**



# **SLICE OF HOMAGE PIZZA**

## **NEW YORK STYLE**

20" | 16 slices

MARGHERITA 40

Grandma sauce, mozzarella, pecorino Romano, oregano, garlic-infused EVOO, whole basil leaf & freshly grated Grana padano DOP

### AMERICANA CLASSICA

Tomato sauce, mozzarella, pecorino Romano, oregano, Genoa salami, Canadian bacon, bell pepper, red onion, roasted mushroom, black olives, bacon, scallions, sausage, cupping pepperoni, garlic-infused EVOO, whole basil leaf & Grana Padano DOP

### HALLA MAHALO

Tomato sauce, fresh mozzarella, pecorino Romano, oregano, Canadian bacon, jalapeno, pineapple, scallions, bacon, garlic-infused EVOO, basil leaf & freshly grated Grana Padano DOP

THE PEP 50

Vine-ripened tomato sauce, mozzarella blend, fresh mozzarella, pecorino Romano, oregano, cupping pepperoni, garlic-infused EVOO, whole basil leaf & freshly grated Grana Padano DOP

## **SICILIAN STYLE**

12" x 18" | 16 slices

#### **MARGHERITA**

50

Grandma sauce, whole-milk mozzarella cheese, fresh mozzarella, oregano pecorino Romano. Finished with garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP

#### PIZZA GUY

50

50

50

Grandma sauce, mozzarella, cupping pepperoni, sausage, oregano, pecorino Romano. Finished with whipped ricotta, garlic-infused EVOO, basil chiffonade & grated Grana Padano DOP

### **POST STREET**

50

Mozzarella, oregano, house-made vodka sauce, grandma sauce drizzle, pecorino Romano, garlicinfused EVOO, basil chiffonade, freshly grated Grana Padano DOP







# **SLICE OF HOMAGE PIZZA**

## **DETROIT STYLE**

10" x 14" | 8 slices

**CTS** 50

SOH Four-Cheese House Blend, Genoa salami, Canadian bacon, bacon, sausage, pepperoni, vineripe tomato sauce, garlic-infused EVOO & freshly grated Grana Padano DOP

50

#### DETROIT VS EVERYBODY

SOH Four-Cheese House Blend, Genoa salami, roasted mushroom, bacon, fresh-pinched sausage, pepperoni. Finished with vine-ripened tomato sauce, whipped ricotta con Latte, garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP

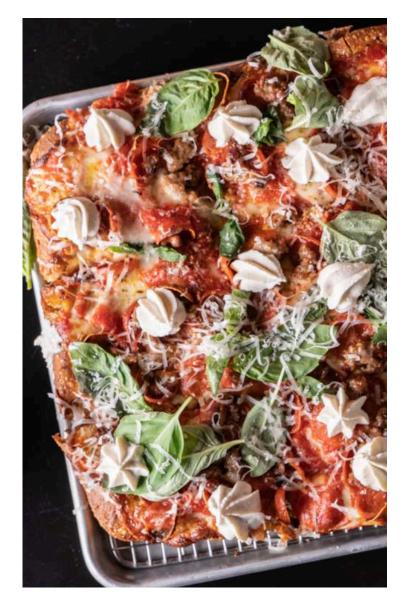
GREEK 50

SOH Four-Cheese House Blend, green bell peppers, red onions, artichoke, kalamata olives & feta cheese. Finished with vine-ripened tomato sauce, garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP

## MARGHERITA 50

SOH Four-Cheese House Blend, fresh mozzarella, basil, fresh chopped garlic, cherry tomato, red onion, vine-ripened tomato sauce, garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP





**RED HEAD** 50

SOH Four-Cheese House Blend, pepperoni, cupping Pepperoni, vine-ripened tomato sauce, garlic-infused EVOO & freshly grated Grana Padano DOP

SPICY D 50

SOH Four-Cheese House Blend, green bell peppers, red onions, fresh jalapenos, black olives, bacon, sausage, cupping pepperoni, vine-ripened tomato sauce, garlic-infused EVOO, freshly grated Grana Padano DOP & crushed red pepper flakes



# BEER, WINE & SPIRITS

## **BEER**

Draft rotates weekly - price per beer 10

# **WINE**

### **HOUSE**

PROVERB CABERNET	9	20
BENVOLIO PINOT GRIGIO	9	21
CARMEL ROAD CHARDONNAY	12	28
CARMEL ROAD PINOT NOIR	12	28

### **PREMIUM**

LA VIELLE FERME ROSE	9	21
KENDALL JACKSON SAUV BLANC	11	29
LA CREMA PINOT NOIR	12	39
LA CREMA CHARDONNAY	12	39
CHATEAU ST MICHELLE	14	39

### SPARKLING/ CHAMPAGNE

BENVOLIO PROSECCO (ITALY) 9 20

# **SPIRITS**

### **VODKA**

MFILL

SMIRNOFF TAMARIND	10
CIROC	11
CIROC APPLE	11
CIROC RED BERRY	11
CIROC	11
CIROC APPLE	11
PRAIRIE CUCUMBER VODKA	11



	10	TITO'S	12
	10	ABSOLUT MANGO	12
	11	HANGAR ONE	12
	11	KETEL ONE	12
	11	LUNA SEA	12
	11	GREY GOOSE	13
	11	BELVEDERE	14
DDKA	11	CRYSTAL HEAD VODKA	15

# **DRINKS**



# BEER, WINE & SPIRITS

# **SPIRITS**

TEQUILA (BLANCO)			
CAZADORES BLANCO	13	CENTENARIO PLATA	15
PATRON SILVER	14	FORTALEZA BLANCO	17
DON JULIO BLANCO	14	MIJENTA BLANCO	18
CASAMIGOS BLANCO	14	CASA DEL SOL	20
SIETE LEGUAS BLANCO	14		
TEQUILA (REPOSADO)			
CAZADORES REPOSADO	14	FORTALEZA REPOSADO	20
E. CUARENTA REPOSADO	15	CASA DEL SOL REPOSADO	30
CENTENARIO REPOSADO	16	KOMOS REPOSADO	30
CASAMIGOS REPOSADO	17	PATRON EL ALTO REPOSADO	34
CODIGO REPOSADO	19		
TEQUILA AÑEJO			
CAZADORES AÑEJO	15	CASA DEL SOL AÑEJO	32
DON JULIO AÑEJO	16	KOMOS AÑJEO CRISTALINO	44
CENTENARIO AÑEJO	20	CLASE AZUL AÑEJO	75
HERRADURA EXTRA AÑEJO	23		
MEZCAL			
DEL MAGUEY MEZCAL	12	DOS GABACHOS	22
ILEGAL MEZCAL	12		
GIN			
TERRAPIN	11	TANQUERAY	12
AVIATION	12	LIGHTHOUSE	13
BOMBAY SAPHIRE	12	HENDRICKS	13
GRAY WHALE	12	EMPRESS GIN	14





# BEER, WINE & SPIRITS

# **SPIRITS**

**HENNESSEY** 

WHISKEY			
EVAN WILLIAMS	5.5	BUFFALO TRACE	13
JACK DANIEL'S	10	REDEMPTION HIGH RYE BOURBON	16
ELIJAH CRAIG	12	WIDOW JANE 10 YEAR BOURBON	17
JAMESON	12	SUNTORI TOKI	22
BASIL HAYDEN	12	BYAMAZAKI 12 YEAR	35
SCOTCH			
CHIVAS REGAL	11	GLENFIDDICH 12 YEAR	15
JOHNNIE WALKER BLACK	13	BALVENIE 12 YEAR	23
GLENLIVET	13	MACALLAN SHERRY OAK 12	27
JOHNNIE WALKER RED LABEL	14	MACALLAN SCOTCH 12	28
LAPHROAIG	14	JOHNNIE WALKER BLUE LABEL	45
RUM			
TRADER VIC DARK RUM	8	BACARDI	11
CAPTAIN MORGAN	10	CANEROCK	11
PLANTATION 5 YR	11	MALIBU	12
COGNAC			
TYCOON	10	HENNESSEY VSOP	19
MARTELL BLUE	10	DUSSE	19
REMY MARTIN VSOP	12	DUSSE BLACK	22
REMY MARTIN 1738	17	FERRAND	80

15







# FREQUENTLY ASKED QUESTIONS

#### DO I HAVE TO PUT A CARD ON FILE TO FINALIZE MY BOOKING/ RESERVATION?

All food for events must be prepaid. Additionally, a credit card will be required on file to cover any potential overages.

### HOW LONG IS MY EVENT BOOKED FOR?

All events are booked for a duration of 3 hours. Events extended beyond 3 hours may be subject to additional charges.

#### WHAT ARE THE DUE DATES FOR MY EVENT?

Menu selections are due 7 days prior to your event and final guest count is due 3 business days prior to the event date.

#### **CAN I USE OUTSIDE VENDORS?**

Yes, you may use outside vendors, but they must be pre-approved by Social. Additionally, they must provide proof of insurance.

#### **HOW ARE BEVERAGES CHARGED?**

All beverages are charged upon consumption. Drink tickets are available if you wish to limit hosted beverages. Outside alcohol is not allowed, except for wine. The corkage fee for wine is \$25 per bottle, with a limit of three bottles.

#### **CAN WE BRING A CAKE?**

You may bring your own cake. The cake cutting/outside dessert fee is \$2.50 per person. All desserts must be from a licensed bakery (homemade food is not allowed).

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# FREQUENTLY ASKED QUESTIONS

### DO YOU OFFER AUDIO/ VISUAL EQUIPMENT AND SERVICES?

We have Audio Visual equipment available for rent. Our preferred vendor is Pro Audio. Contact Sal Cerillo at scerrillo51@gmail.com.

### WHERE DO GUESTS PARK?

We do not have a dedicated parking structure, however, the five-story, 1,200-stall San Pedro/Market public parking garage is just steps away at 45 N. Market Street, San Jose, CA 95113. San Pedro Social does not validate parking.

### **HOW DO GAMES WORK?**

Arcade games and bowling lanes are available on a first-come, first-served basis unless you have booked the space for a buyout. Arcade games are coin-operated. ATM and coin machines are available on both floors.

# FOR ADDITIONAL QUESTIONS OR INFORMATION ON BOOKING YOUR PRIVATE EVENT AT SAN PEDRO SOCIAL

Please contact our Event Manager Alex Robinson: alex@mdmhg.com