



# LUNCH & DINNER

## SHARABLES

**Fried Cheese Curds | 14 v**  
*house-made ranch*

**Smoked Chicken Wings | 15 gf**  
*plain, buffalo, bbq, garlic parmesan, old bay butter*

**Poutine | 15**  
*frites, topped with local fresh cheese curds*  
*“squeekies” with veal bone broth gravy*

## SOUP & SALAD

**\*Tuna Niçoise | 19**  
*Boston bibb lettuce, red bliss potatoes, hericot vert, hard-cooked egg, heirloom cherry tomato, kalamata olives, med-rare with house vinaigrette*

**Social Salad | 17**  
*oven-roasted turkey, swiss, cheddar, hard cooked egg, avocado, bacon, tomatoes, cucumbers, red onion, brioche croutons with key lime yogurt*

## HANDHELDS

*Served with your choice of fries, sweet potato fries, or fried potato rounds*

**BLT | 16**  
*thick cut house bacon, heirloom tomatoes, mayonnaise, bibb lettuce on sourdough bread*

**Street Tacos | 18**  
*smoked ancho rubbed pulled pork, cotija cheese, pico de gallo, lime, cilantro slaw with avocado crema substitute crispy ground black bean hash + 3*

**House Reuben | 17**  
*thinly sliced corned beef, Russian dressing, sauerkraut, swiss cheese, on griddled dark rye*

**Hani Special | 16**  
*chicken tenders, American cheese, swiss cheese, chopped heirloom tomatoes, lettuce, garlic aioli, on grilled naan*

## ENTREES

**Brick Chicken | 20 df**  
*crispy smashed potatoes, demi glaze, chef’s choice vegetable*

**Sheppard’s Pie | 17**  
*oven-roasted ground beef and lamb, carrots, onions, green peas, demi-glaze, Wisconsin cheddar whipped potatoes*

**Vegan “Chicken” Alfredo Pasta | 19 vgn**  
*plant based “chicken” tossed in vegan alfredo sauce and pasta*

## DESSERTS

**Berries and Crème | 9 v**  
*fresh seasonal berries topped with fresh whipped creme*

**Triple Stacked Chocolate Cake | 12**  
*paired ala mode with vanilla bean ice cream*

**German Soft Pretzel | 14 v**  
*beer cheese, pub mustard*

**Nachos | 17 gf**  
*house fried tortilla chips, queso sauce, pico de gallo, fresh jalapeno, braised pork, queso fresco, lettuce, tomatoes, black olives with avocado crème*

**Beer Cheese Soup | 8**  
*bacon lardons, pretzel croutons*

**French Onion Soup | 8**  
*rich veal bone broth with caramelized onions, croutons and swiss cheese*

**Black Bean Soup | 7 v**  
*black beans, roasted vegetable stock, topped with vidalia onions*

**Fried Chicken Sandwich | 16**  
*buttermilk brined fried chicken, heirloom tomatoes, mayonnaise, bibb lettuce*

**\*Griddled Seafood Salad | 17**  
*delicate mixed seasonal seafood, creamy old bay sauce, Wisconsin cheddar cheese, on sourdough bread*

**B.B.Q. Pulled Pork | 15**  
*house-smoked pulled pork, Memphis BBQ sauce fried onions, pickles, on a brioche bun*

**\*Smashed Butter Burger | 17**  
*½lb Strauss beef burger, butter, caramelized onions, cheddar cheese, roasted garlic aioli, on a toasted brioche bun*  
*make it a double + 4*  
*make it a triple + 7*

**\*Pan Seared Tuna | 22 df**  
*med rare, tamari reduction, wasabi crème, hericot vert*

**\*Lake Perch | 25**  
*lightly battered lake perch, boiled dill red skinned potatoes, coleslaw, dark rye, sliced white onion, tartar sauce*

**Ancho Braised Pulled Pork Mac & Cheese | 19**  
*house-smoked pulled pork, Wisconsin cheese sauce, bacon dust*

**Blonde Sundae | 10**  
*white chocolate blonde brownie, ice cream, topped with warm caramel sauce*

*gf gluten-free | v vegetarian | vgn vegan | df dairy-free*

*Please advise our associate if you have any food allergies or special dietary requirements.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Local sales/health tax is already included. 20% service charge will be added to the check for parties of 6 or more.*



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## OUR STORY

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Green Bay has a long tradition of community, resilience, and gathering together, even in the most challenging times. During Prohibition, the city's underground social scene thrived, with hidden taverns and backroom gatherings providing more than just a place to grab a drink. They became safe havens for connection, where stories were shared, friendships were forged, and the spirit of togetherness endured.

That spirit lives on today at 333 Main Street, home to Hyatt Regency Green Bay and its signature restaurant, Social. Built on the foundation of connection and camaraderie, Social honors the legacy of Green Bay's past while creating a warm, welcoming space for the present.

More than just a name, Social reflects our belief that food and drink bring people together. It's a place to celebrate, to catch up, to unwind, to be part of something shared. Every meal, every moment, every gathering here adds a new chapter to Green Bay's ongoing story of community.

