



hosted event space
information



welcome

We are **Social Tap**. The premiere destination for private events in Old Town Scottsdale. We have a strong emphasis on house-made American and Mexican cuisine with a focus on local craft beer. We believe that good food and drinks are meant to be shared with friends. With over 24 beers on tap, craft cocktails, and our scratch made menu we can accommodate any size group and gathering.

Have a look at what we can offer your group.

***complimentary wifi**



ABOUT US

craft food and craft beers

We developed the concept of Social Tap only knowing the restaurant business from the customer side of the table. Our vision was to focus on customer service, great food using only high quality ingredients, creative cocktails & an emphasis on local craft beer. Everything that comes out of the Social Tap kitchen is scratch made, from our signature sandwiches, to our braised tacos and wing sauces. We say 'no' to freezers and 'yes' to freshness!

It is our firm belief that great food is the foundation to a restaurant's identity; at Social Tap, we don't cut any corners. By creating a welcoming atmosphere with a comfortable feel, we are the perfect place for anything from a business meeting to watching your favorite sporting event. Basically, we tried to create a place where we'd enjoy hanging out with our friends and family. With that in mind, we invite you to embrace our vision and attitude during your visit to Social Tap.



What We PROVIDE

About our hosted event service options

We are here to help you throw an amazing event whether it's a business meeting, a casual gathering, or a formal celebration. Social Tap has four spaces available that can accommodate anywhere from 15-450 people. Flexibility paired with quality service are hallmarks of our private dining events. Our staff will work with you to ensure every detail is taken care of before your guests arrive.

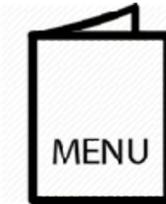
Our GM will work with you directly to advise in all areas, ranging from food service to bar options as well as restaurant setup. We can suggest popular programs and ultimately customize a plan for your vision of the event.



TRAY PASS



BUFFET



**CUSTOM PREFIX
PLATED MENU**



BEER

**DRAFT/
BOTTLE/
CANS**



**WINE &
CHAMPAGNE**



COCKTAILS

SPACE OPTIONS

HOSTED EVENTS

INSIDE BAR	OUTSIDE BAR	EAST PATIO	NORTH PATIO	DINING AREA	BUY OUT
6 TV SCREENS	6 TV SCREENS	2 TV SCREENS	6 TV SCREEN	11 TV SCREENS	30 TV SCREENS
AUDIO	AUDIO	AUDIO	AUDIO	AUDIO	AUDIO
OPEN AIR	STREET VIEW	STREET VIEW	STREET VIEW	90" TV'S	ALL ACCESS
INDOOR	OUTDOOR	OUTDOOR	OUTDOOR COVERED PATIO	INDOOR	ALL ACCESS
50-60 person capacity	50-60 person capacity	80-100 person capacity	80-100 person capacity	100-130 person capacity	450 person capacity

1

Inside Bar

- 6 TV Screens
- Open Air Space
- Audio available
- Indoor & Covered
- 50-60 Person Capacity



2

Outside Bar

- 6 TV Screens
- Street View
- Audio Available
- Outdoor Covered Patio
- 50-60 Person Capacity



3

East Patio

- 2 TV Screens
- Street View
- Audio Available
- Outdoor Uncovered Patio
- 80-100 Person Capacity



4

North Patio

- 6 TV Screens
- Street View
- Audio Available
- Outdoor Covered Patio
- 80-100 Person Capacity



5

Dining Area

- 11 TV Screens
- 90" TV Screens
- Audio Available
- Indoor, Semi Private Area
- 100-120 Person Capacity



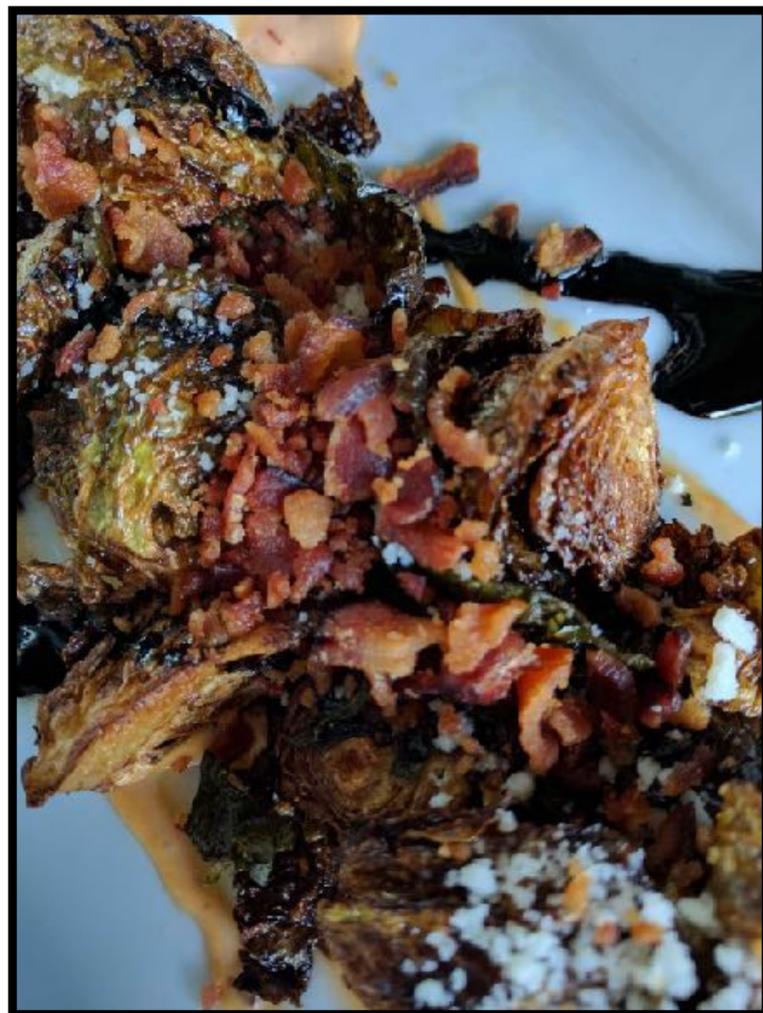
Tray Passed Appetizer Options

Manager can assist in choosing most popular items as well as vegetarian gluten & dairy free options. Full appetizer options available upon request.

- **Ahi Poke Stack** - Sushi grade Ahi | sesame oil | citrus | avocado balsamic reduction | siracha | crispy wantons
- **Cali- Mari** - Fried Calamari | chorizo | belle peppers | sweet chili sauce | siracha aioli | scallions
- **Trifecta Wings** - baked, then grilled, then fried buffalo | bbq | teriyaki | sweet chili | jamaican jerk



Tray Passed Appetizer Options



Manager can assist in choosing most popular items as well as vegetarian gluten & dairy free options. Full appetizer options available upon request.

- **Sliders** - Buffalo chicken | Seared Ahi Tuna | Pulled Pork
- **Cali- Mari** - Fried Calamari | chorizo | belle peppers | sweet chili sauce | siracha aioli | scallions
- **Brussels & Bacon** - Fried Brussels | bacon | cotija balsamic reduction | citrus | chipotle aioli



Taco Bar Dining for up to 450 Guests

- Filet Mignon Tacos
- Braised Pork Belly Tacos
- Chicken Tacos
- Carnitas Tacos
- Shrimp Tacos
- Fish/Ahi Tacos
- Beef Tacos



Custom or Pre-Fix Menus Seated Dining for up to 275 Guests

GM will assist with custom menus- appetizers, entrees, and custom dessert options.

Pre Set Menus Include:

- Appetizers- Tray Pass, Family Style or Buffet
- Entrée Choices - Create customized entree choices
- Family Style or Individual Sides - Compliment the entrees with pairing sides
- Dessert Course - Family Style or Individual
- Beverages - Options include Non-Alcoholic, Drink Tickets or Prepaid Beverage Package, Hosted & Cash Bar

*Drinks priced per menu



Restaurant MENU

FULL MENU FRONT

Ventura
Scottsdale
San Diego at State
San Diego at Petco Park

SOCIAL TAP

SOUP & CHILI

- 🍴 Chicken Tortilla | sour cream | avocado | cotija | cheddar jack | tortilla strips
- 🍴 Chili | ground chuck | pinto beans | peppers | carrots | manchego cheese | tortilla chips
- Chowder | new england style | oyster crackers
cup 4 bowl 6

SALADS

- House | spring mix | cherry tomato | croutons | cucumber | balsamic vinaigrette 9
- Caesar | romaine | hearts of palm | manchego cheese | croutons | caesar dressing 9
- 🍴 Kale | kale | spring mix | quinoa | blueberries | almonds | strawberry vinaigrette 9
- 🍴 Cobb | iceberg | romaine | hard boiled egg | avo | cherry tomato | red onion | bleu cheese | bacon 9
- bacon, avocado, or egg 2
- chicken, filet mignon, or chicken salad 6
- seared ahi, poke, salmon, or shrimp 8
- 🍴 BBQ Chicken | romaine | bbq chicken | black beans | corn | tomato | avocado | tortilla strips | cotija | santa fe ranch dressing 15
- 🍴 Chicken & Nuts | spring mix | chicken | pear | cranins | candied walnuts | bleu cheese | balsamic vinaigrette 15

STARTERS

- Ahi Poke | sushi grade ahi | sesame oil | citrus | avocado | balsamic reduction | ahi chiu | crispy wontons 12
- 🍴 Brussels & Bacon | fried brussels | bacon | cotija | balsamic reduction | citrus | chipotle aioli 10
- 🍴 Trifecta Wings | baked, then grilled, then fried | buffalo | bbq | teriyaki | sweet chili | jamaican jerk 11

🍴 Nachos | chips | black beans | poblano cheese | manchego cheese | pepper jack | pico de gallo | cheddar jack | cotija | guacamole | scallions 10
add comitas, braised chicken or short rib 4

- Seared Ahi | blackened ahi | wasabi aioli | teriyaki | slaw 10
- 🍴 Cali-Mari | fried calamari | chorizo | bel peppers | sweet chili sauce | sriracha aioli | scallions 12
- Chicken Tenders | beer battered | panko | fries or slaw 10
- 🍴 Ceviche Duo | citrus marinated halibut | guac | paired with mexican shrimp cocktail 11
- 🍴 Truffle Fries | black truffle oil | salt & black pepper | parsley | paprika & thyme oil 7
- 🍴 Chips & Salsa | fresh tortilla chips | house salsa 5 | add guacamole 4

TACOS Y BURRITOS

served with house made chips & salsa

🍴 Seared Ahi Tacos | wasabi aioli | teriyaki | sriracha | sesame seed | slaw 11

- 🍴 Pork Belly Tacos | confit pork belly | chipotle slaw | pineapple salsa 11

🍴 Filet Mignon Truffle Tacos | mushroom | poblano | shallot mix | cilantro | poblano cheese | fried shallots | black truffle salt 11

- 🍴 Fish Taco | grilled or fried | baja sauce | cotija | pico de gallo | cabbage
- 🍴 Carnitas Taco | citrus pork | salsa verde | cheddar jack
- 🍴 Fajita Veggie Taco | red bell pepper | pasilla pepper | red onion | brown rice | pico de gallo
- 🍴 Braised Chicken Taco | shredded chicken | pico de gallo | cheddar jack
- 🍴 Braised Short Rib Taco | red wine short rib | pico de gallo | cheddar jack
- 🍴 Shrimp Taco | grilled or fried | baja sauce | cotija | pico de gallo | cabbage | any taco 4.5 | guacamole .75
- Gordito Burrito | carnitas, braised chicken or short rib | guacamole | pico de gallo | black beans | cheddar jack 11
- Seafood Burrito | grilled or fried fish & shrimp | guacamole | pico de gallo | black beans | cheddar jack | baja sauce | sweet chili sauce | cabbage 12

BOWLS

🍴 Cali Burrito Bowl | carnitas, chicken or short rib | brown rice | black beans | pico de gallo | romaine | guacamole | cheddar jack | salsa 13

- 🍴 Teriyaki Chicken Bowl | grilled chicken | fajita veggies | pineapple | brown rice | teriyaki | scallions 13

MAC N CHEESE

- Classic | cheddar | american | parmesan | panko | cream 10
- Mix Ins | short rib | bbq pulled pork | carnitas | pork belly | shrimp | bacon | jalapenos | green hatch chiles | filet mignon | braised chicken | grilled chicken 3 | each

301.23

FULL MENU BACK

Ventura
Scottsdale
San Diego at State
San Diego at Petco Park

SOCIAL TAP

SANDWICHES

served with kosher salt & black pepper fries

🍴 Beef & Manchego Melt | premium beef | mushroom | poblano | shallot mix | pepper jack | manchego | fried shallots | horseradish aioli | toasted ciabatta 14

- Pulled Pork | citrus braised pork | bbq | fried shallots | brioche bun 13
- Turkey & Havarti Melt | house roasted turkey | havarti cheese | fried shallots | bacon jam | tomato | mixed greens | mustard aioli | toasted sourdough 13

🍴 BLT | applewood bacon | mixed greens | tomato | bacon jam | garlic aioli | toasted sourdough 12

BURGERS

served with kosher salt & black pepper fries

- 🍴 Beef & Cheddar | 1/2 lb. premium beef patty | cheddar cheese | tomato | mixed greens | fried shallots | special sauce | brioche bun 14
- Southwestern | 1/2 lb. premium beef patty | applewood bacon | pepper jack | guacamole | tomato | mixed greens | jalapeno aioli | brioche bun 15
- 🍴 Buffalo & Bleu | 1/2 lb. alson patty | bleu cheese | tomato | mustard aioli | fried shallots | mixed greens | brioche bun 16

🍴 Free Range Chicken Burger | chimichurri | pepper jack | applewood bacon | avocado | tomato | mixed greens | jalapeno aioli | brioche bun 14

- 🍴 Veggie Burger | vegetarian patty | swiss cheese | tomato | mixed greens | pickled red onion | paprika & thyme oil | brioche bun 11

🍴 Double Royale with Cheese | two beef patties | american cheese | grilled onion | tomato | iceberg | special sauce | brioche bun 13
bacon 2 | avocado 2 | bacon jam 1

PLATES

- Halibut Fish & Chips | local california halibut | panko breading | fries | poppy seed slaw 16

🍴 Rosemary Thyme Chicken | free range skin-on roasted chicken breast | bacon risotto | rainbow carrots | basil cream sauce 20

- 🍴 Teriyaki Salmon | 6 oz. grilled atlantic salmon | organic brown rice | teriyaki | seasonal vegetables 20

🍴 Red Wine Braised Short Rib | slow braised beef short rib | parmesan grits | rainbow carrots | beef gravy 20

- Cajun Shrimp Penne | sauteed shrimp | fajita peppers | penne pasta | cajun vodka cream sauce | parmesan | basil 20
- 🍴 Ribeye Steak Dinner | 12 oz. PRIME hand-cut ribeye | garlic mashed potatoes | caesar salad 28

HAPPY ENDINGS

🍴 Kari's Deep Dish Cookie | baked to order chocolate chip cookie | vanilla or chocolate locally made ice cream 8

- Holy Sundae | chocolate chip cookie, oreo, brownie | cinnamon toast crunch | fried ice cream | bourbon caramel & chocolate drizzle 10
- Chef's Special | ask about our rotating dessert special 9

SIDES

Poppy Seed Slaw	2	Mashed Potatoes	5
Brown Rice	2	Parmesan Grits	5
Refried Black Beans	3	Rainbow Carrots	5
French Fries	4	Bacon Risotto	5
Fresh Fruit	4	Sauteed Veggies	5
Brussel Sprouts	4		

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EAT * DRINK * BE SOCIAL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. 🍴 = Gluten Free

Keon Salehizadeh

Executive Chef



Upon graduating from Le Cordon Bleu College of Culinary Arts in Nov. 2012, Keon Salehizadeh knew that the science of gastronomy was his ultimate passion and driving force in life. In school, he was classically trained in French Patisserie and naturally picked up on Persian and middle-eastern cuisine as that is a large part of his heritage.

For a career, Keon was specifically interested in the art of ethnic cuisine which lead to his first endeavor at the W Hotel's Sushi Roku, an establishment named as one of the "Top 10 Asian Restaurants" by *The Arizona Republic*. Under Executive Chef of SumoMaya Matt Zdeb's direction, Keon was able to master the "Omakase" style of dinner which is a creatively orchestrated presentation of Sushi Roku's best culinary offerings. As Sous Chef, Keon was able to surpass his competition, excel in the rankings at Sushi Roku and was given the opportunity to try his hand at Dakota, a popular brunch, lunch, dinner and nightlife destination in Downtown Scottsdale. As the Executive Chef, Keon played a role innovating the culinary direction and fare behind the brand new contemporary joint and aided in its success for its first year of business.

Keon is now heading up the kitchen at Downtown Scottsdale's new upscale sports bar and restaurant, Social Tap Eatery, a popular well-known establishment that was founded in San Diego, and has created an eclectic menu featuring Mexican-American cuisine with only the finest freshest ingredients.

Review From Our Customers

FEATURING



“Great place to get together with family and friends! The food was great, the atmosphere perfect and what fun! We all loved it from my 93 year old Dad to my 6 year old grandson.”

Debrah

Lincavage

Facebook Review



“Excellent staff - lots of screens so everyone can find their game. Food was amazing!”

Stefanie

Broom

Facebook Review



I couldn't have been more impressed! The decor and atmosphere are absolutely beautiful. I love the open air with garage doors and the interior, bar area, and patio are beautifully decorated. Service was attentive, thorough, and the staff was pleasant at every turn.

Kevin G.

Facebook Review



Get Connected

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