



Boozy Brunch

LILLET ELDERFLOWER SPRITZ 13 Lillet Blanc, St Germain, Lunetta Prosecco, Q Soda Water	BLOODY MARY 10 Pinnacle, House Mix, Filthy Pickle & Pepper Olives	APEROL SPRITZ 13 Aperol, Lunetta Prosecco, Q Soda Water	BOTTOMLESS MIMOSA 25 with Food Purchase
CINNAMON TOAST CRUNCH ICED COFFEE 10 Rumchata, Fireball, Lavazza Coffee, Milk, Crushed Cinnamon Toast Crunch	MAUI MIMOSA 13 Stoli Crushed Pineapple, Champagne, Passion Fruit, Orange Juice	FROZE 10 Proverb Rosé, Three Olives Rosé Vodka	SANGRIA 10 MOET BRUT BOTTLE 50

--- *Brunch Bites* ---

DONUT HOLES 8 Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote	SOUR CREAM & ONION BUSTED POTATOES 8 Roasted Crispy Potatoes topped with Sour Cream & Onion Dip, Chives	FRUIT & YOGURT BOWL 7.25 Mixed Berries, Vanilla Yogurt, Almonds	DEVILED EGGS (6) 9.5 Candied Bacon	BUTTERMILK BISCUITS 4.75 Butter, Hot Honey
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--- *Social Shareables* ---

BUFFALO CHICKEN FRIES 14.5 Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing	MAC & CHEESE 12.25 Gemelli Pasta, Smoked Gouda, American, Pecorino Cheeses +Add Grilled or Fried Chicken(5), Braised Beef(5), Steak(8)	CHICKEN WINGS (8) 15 Marinated & Roasted Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce	SOFT BAKED PRETZELS 9.75 Beer Cheese & Honey Mustard
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--- *Burgers, Sandwiches & Salads* ---

HOT CHICKEN SLIDERS 14.75 Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey	AVOCADO TOAST WITH EGG 10 Avocado, Corn, Spicy Mayo, Pickled Peppers, Cilantro, Cotija, Multigrain Bread, Sunny Side Up Egg	AMSO BRUNCH BURGER 15.5 ¼ lb Smashed Patty, Hash Brown, Lettuce, Tomato, Onion, Bacon, Sunny Side up Egg, Bistro Sauce, American Cheese, Brioche Bun	BEYOND BURGER 15.5 Beyond Meat Plant Based Burger, Avocado, Bistro Sauce, Lettuce, Tomato, Onion, Brioche Bun	BRUNCH B.L.A.T 15.5 Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche Bun	BREAKFAST SANDWICH 14.75 Smoked Ham, Two Over Easy Eggs, Gouda Florentine, Avocado, Ciabatta, Petite Salad	BREAKFAST PIZZA 14.75 Sausage, Tomato Sauce, Bacon, White Cheddar, Scrambled Eggs	SHRIMP & ARUGULA SALAD 16.5 lackened Shrimp, Arugula, Craisins, Candied Pecans, Goat Cheese, Red Onion, Balsamic Vinaigrette	CHICKEN COBB 16.5 Grilled or Fried Chicken, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch	CAESAR SALAD 11.25 Romaine, Parmesan, Herb Croutons, Caesar Dressing
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BRUNCH PLATES

Cinnamon French Toast Crunch

Cereal Milk Soaked Challah Bread,
Crushed Cinnamon Toast Crunch,
Cereal Milk Custard, Sliced Bananas,
Peanut Butter Toffee & Mixed Berry Compote
16.5

Wide Awake Steak & Eggs

Grilled Sirloin, Chimichurri, Potato Cakes,
Aged Provolone, Two Eggs Your Way
23.5

Fruity Pebbles Chicken & Waffles

Southern Fried Chicken Breast, Fruity Pebbles Waffle,
Maple Mascarpone, Habanero-Strawberry Jam,
Maple Syrup, Powdered Sugar
16.5

Eggs Benedict

Two Poached Eggs, English Muffin,
House Cured Canadian Bacon, Tomato, Hollandaise,
English Muffin, Petite Salad or Busted Potatoes
15.75
+Add Pork Belly (2)

Country Biscuits & Gravy

Country Sausage Gravy,
Fluffy Buttermilk Biscuits, 2 Eggs Your Way
13.5

Omelets

Chorizo & Goat Cheese or
Spinach & Feta Cheese, with Petite Salad
or Busted Potatoes
13.5

Brunch in the Keys

Key West Pink Shrimp Cake, Green Goddess, Poached
Egg, Hollandaise
15.25

RAW BAR

EAST COAST OYSTERS* ½ DOZEN 16 / 1 DOZEN 30 Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon Wrap	"OLD BAY" PEEL & EAT SHRIMP* ½ LB 10.5 / 1LB 19.5 Cocktail Sauce, Tabasco, Lemon Wrap
POKE TUNA TOWER* 15.5 Diced Ahi Tuna, Guacamole, Crispy Wonton Strips, Wakame, Sesame, Soy, Sriracha	

Espresso & Coffee

ESPRESSO 4
LATTE 6
CAPPUCCINO 6
REGULAR OR DECAF 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. There is risk associated with consuming raw oysters.
** Before placing your order, please inform your server if a person in your party has a food allergy. ***Parties of 6 or more will have 18% service charge added to all checks.



Hand-Crafted Cocktails

- FIFTH & LAVENDER** 14
Tito's Handmade, Lemon, Lavender, Lychee, Q Soda
- MOSCOW MULE** 14
Ketel One, Lime Juice, Q Ginger Beer
- CUCUMBER FIZZ** 14
Ketel One Cucumber & Mint Botanical, St Germain, Sugar, Lemon, Lime, Mint, Cucumber
- GREY LINE** 14
Grey Goose, St. Germain, Cucumber, Lemon, Basil, Simple Syrup, Blackberry
- TIKI RITA** 14
Olmecca Altos Plata Tequila, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt
- GARDEN TO GLASS** 14
Maestro Dobel Diamante, Agave, Lime, Rosemary, Cucumber, Q Grapefruit
- CACTUS PEAR MOJITO** 14
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda
- STRAWBERRY BASIL GIMLET** 14
Sipsmith, Lime, Basil, Strawberry
- FEISTY ISLAND MULE** 14
Plantation Three Stars, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer
- RHISKEY PINEAPPLE** 14
Proper Twelve Irish, Kraken Black Spiced, RumHaven Coconut, Pineapple, Brown Sugar
- SMOKED OLD FASHIONED** 14
Basil Hayden's, Sugar, Bitters, Filthy Cherry
- PB&J OLD FASHIONED** 14
Maker's Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters

LIQUID LEI 14

Flor de Cana 4 YR, Appleton Signature, Papa's Pilar Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki Bitters

Wine Cocktails

- SANGRIA** 10
Choice of Red or White
Add a shot of Don Q Rum 2
- FROZE** 10
Proverb Rosé, Three Olives Rosé Vodka

Red, White & Bubbles

- BUBBLES** *Split/Bottle*
- Lunetta Prosecco 10/38
- Lunetta Rosé 10/38
- Moët Imperial Brut 18/99
- Moët Rosé 30/150
- Veuve Cliquot Brut 110
- Veuve Cliquot Rosé 120

- WHITE** *Glass/Bottle*
- Kim Crawford Sauvignon Blanc 11/42
- Seaglass Sauvignon Blanc 9/34
- Imagery Chardonnay 11/42
- Kendall Jackson Vintner's Reserve Chardonnay 12/46
- Saints & Sinners Chardonnay 8/30
- Fleurs De Praire Rose 10/38
- Maso Canali Pinot Grigio 10/38
- Kung Fu Girl Riesling 9/34
- Seven Daughter's Moscato 10/38

- RED** *Glass/Bottle*
- Fortress Cabernet 13/50
- BR Cohn Cabernet Sauvignon 12/46
- Josh Cellars Cabernet Sauvignon 9/34
- 19 Crimes Red Blend 9/34
- Trapiche Malbec 9/34
- Velvet Devil Merlot 8/30
- La Crema Pinot Noir 11/42

- BY THE BOTTLE**
- Orin Swift Abstract Red Blend 80
- The Prisoner Red Blend 90
- Jordan Cabernet Sauvignon 100
- Orin Swift Blank Stare Sauvignon Blanc 65
- Blindfold White Blend by The Prisoner 60

Draft Beers

- ALES/IPAS/CIDERS**
- Angry Orchard Crisp Apple Cider, NY 5.5% \$7
- Boulevard Tank 7 Farmhouse Ale, MO * 8.5% \$8
- Cigar City Jai Alai IPA, FL 7.5% \$7
- Elysian Space Dust IPA, WA 8.2% \$8
- Kentucky Bourbon Barrel Ale, KY * 5.0% \$8
- Lagunitas IPA, CA 6.2% \$6
- New Belgium American Haze, CO 7.5% \$7
- Sierra Nevada Hazy Little Thing IPA, CA 6.7% \$7
- Stone Tropical (rotating), CA VAR
- Terrapin Luau Krunkles IPA, GA 6.5% \$7
- Wicked Weed Pernicious IPA, NC 7.3% \$7
- LAGERS/PILSNERS/WHEATS**
- Blue Moon Belgian White, CO 5.4% \$6
- Coppertail Unholy Tripel, FL 9.0% \$7
- Funky Buddha Floridian, FL 5.6% \$7
- Funky Buddha Vibin' Lager, FL 5.0% \$7
- Michelob Ultra, MO 4.2% \$6
- Miller Lite, WI 4.2% \$5
- Modelo Especial, MEX 4.1% \$6
- Peroni Nastro Azzurro, ITL 5.2% \$7
- Samuel Adams Seasonal, MA VAR
- Stella Artois, BEL 5.2% \$6
- Yuengling, PA 4.4% \$8

- STOUTS/PORTERS**
- Guinness, IRL 4.2% \$8
- Southern Tier Blackwater Series (rotating), NY * VAR

Ask About Local and Seasonal Selections

Bottles & Cans

- AMERICAN FAVES** 5
- Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Lite | Pabst Blue Ribbon (16 oz can)

- PREMIUM IMPORTS** 6
- Corona | Corona Light | Dos Equis Ambar | Heineken | Heineken 0.0 (non-alcoholic)

- AMERICAN CRAFTS** 6
- Terrapin Hopsecutioner | Oskar Blues Dale's Pale Ale
Founders All Day IPA

- HARD SELTZERS** 6
- High Noon | Truly | White Claw

SOCIAL HOUR

Monday through Friday, 4pm-8pm. Saturday 3pm-7pm.

PREMIUM 6

Bacardi 8 | Bombay Sapphire
Crown Royal | Grey Goose
Ketel One | Johnnie Walker Black
Patron Silver

MI CAMPO MARGARITA 4

Original, Strawberry,
or Passion Fruit

HOUSE WINES 4

Pinot Grigio | Sauvignon Blanc
Pinot Noir | Cabernet Sauvignon

CALL 5

Buffalo Trace | Captain Morgan
Dewar's White | Espolon Blanco
Jack Daniels | Tito's | Proper 12

SELECT DRAFT BEERS 4

Angry Orchard | Blue Moon
Guinness | Lagunitas IPA
Sam Adams Seasonal | Modelo
Stella Artois | Yuengling
Terrapin Luau Krunkles
Wicked Weed Pernicious

HOUSE 4

Pinnacle | Bacardi Silver
Jim Beam | Mi Campo Blanco
New Amsterdam Gin

\$10 HAND CRAFTED COCKTAILS