Social Bites

GOAT CHEESE CROQUETTES 9.75
Red Chili Guava Glaze

DEVILED EGGS (6) 8.75
Candied Bacon

FRIED BRUSSELS SPROUTS 8.75
Bacon Mustard Vinaigrette, Crushed Peanuts, Pickled Peppers

SOFT BAKED PRETZELS 9.75
Beer Mustard & Honey Mustard

HUMMUS 9.5
Traditional Hummus, Almond, Olive & Pimento Relish, Pita, Crudité

AVOCADO TOAST WITH EGG 10
Avocado, Corn, Cotija Cheese, Spicy Mayo, Pickled Peppers, Cilantro, Multigrain Bread, Sunny Side Up Egg

Social Plates

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) 13.5
Marinated & Roasted, Signature Buffalo or Kansas City Style BBQ Sauce, Carrots, Celery, Blue Cheese

SPINACH & ARTICHOKE DIP 13.5
Spinach, Artichoke, Cheddar, Parmesan, Pepper Jack, Pico de Gallo, Pita

CHICKEN QUESADILLA 13.5
Shredded Ancho Chicken, Flour Tortilla, Roasted Onions, Poblanos Peppers, Crema, Sharp Cheddar, Guacamole

SIGNATURE ST. LOUIS RIBS 13.5
Half Rack, Kansas City Style BBQ Sauce, Carrots, Charred Red Onion, Brussels Sprouts, Pimento Peppers, Butternut Squash, Lemon Emulsion

BUFFALO CHICKEN FRIES 14.25
Pulled Buffalo Chicken, Green Onions, Jalapeños, Blue Cheese Crumbles, Fries, Ranch Dressing

KEY WEST SHRIMP CAKES 14.5
Key West Pink Shrimp, Lime, Green Goddess, Cilantro, Comeback Sauce

GUAVA BBQ PORK BELLY 15.75
Kurobuta Pork Belly, Cilantro, Guava BBQ, Spicy Mayo, Cotija Cheese, Poppy Seed Slaw, Mexican Street Corn

MAHI TACOS 14.5
Blackened Mahi, Roasted Corn, Poppy Seed Slaw, Spicy Mayo, Pickled Peppers, Flour Tortilla

ROPA VIEJA TACOS 14
Braised Beef Brisket, Corn, Spicy Mayo, Pepper Salad, Cotija Cheese, Flour Tortilla

MAPLE BOURBON MEATBALLS 15.5
Beef & Pork Blend, Knob Creek Maple Bourbon Glaze, Smoked Gouda, Petite Salad, Charred Corn Grits, Citrus Zest

PEPPERONI PIZZA 14.25
Red Sauce, Mozzarella, Pepperonni

ALL THE MEATS PIZZA 16.25
Pepperoni, Sausage, Bacon, Meatball, Ham, Red Sauce, Mozzarella, Parmesan

Soups & Salads

Add Grilled or Fried Chicken (5), Salmon* (7), Mahi (7), Steak* (8)

SOUP OF THE DAY 8

VEGETARIAN CHILI BOWL 10.5
Fire Roasted Tomatoes, Avocado, Eggplant, Squash, Zucchini, Hominy, Sour Cream, Cornbread

CAESAR SALAD 10
Romaine, Parmesan, Herb Croutons, Caesar Dressing

GARDEN SALAD 11.75
Field Greens, Cucumbers, Feta, Grape Tomatoes, Radish, Carrots, Champagne Vinaigrette

SHRIMP & ARUGULA 15.5
Blackened Shrimp, Arugula, Crispins, Candied Pecans, Goat Cheese, Red Onion, Balsamic Vinaigrette

CHICKEN COBB 16.25
Grilled or Fried Chicken, Corn, Bacon, Egg, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Buttermilk Ranch

STRAWBERRY SALMON 16.5
Grilled Salmon, Strawberries, Candied Pecans, Kale, Farro, Feta, Poppy Seed Dressing

LARGE PLATES

Ribs & Wings 20
Half Rack of Slow Cooked St. Louis Style Ribs, Roasted Wing tossed in Signature Buffalo Sauce, Poppy Seed Slaw

Pan Seared Salmon* 21.5
Pan Seared Salmon, Charred Red Onion, Brussels Sprouts, Pimento Peppers, Butternut Squash, Lemon Emulsion

Steak Frites* 22.75
10oz Sirloin, Chimichurri, Garlic Parmesan Fries, Truffle Aioli

Maple Glazed Bone-In Pork Chop 25.5
Bone-In Pan Seared Pork Chop, Knob Creek Maple Bourbon BBQ Sauce, Smoked Gouda & Charred Corn Grits, Apple Brussels Slaw

Burgers & Sandwiches

CHICKEN B.L.A.T. 14.25
All Natural Blackened Chicken Breast, Avocado, Tomato, Jalapeño Bacon, Lettuce, Onion, Honey Aioli, Brioche Bun

TURKEY CLUB 14.25
Roasted Turkey, Swiss, Bacon, Avocado, Tomato, Lettuce, Chimichurri Aioli, Sourdough

NASHVILLE HOT CHICKEN 14.25
Southern Fried Chicken Breast, Nashville Hot Sauce, Pickles, Brioche Bun

MAHI SANDWICH 15.75
Blackened or Grilled Mahi, Lettuce, Tomato, Onion, Comeback Sauce, Brioche Bun

RIBEYE SANDWICH 16.75
Shaved Ribeye, Provolone, Fire Roasted Tomatoes, Charred Onions, Hoagie

AMSO BURGER* 14
½ lb. AmSo Beef Blend, American Cheese, Lettuce, Tomato, Onion, AmSo Sauce, Brioche Bun + Add Fried Egg (1.5)

HORSERADISH CHEDDAR BURGER 14.25
Two ½ lb. Smashed Patties, Horseradish Cheddar Sauce, Cheddar Cheese, Pickled Peppers, Lettuce, Potato Stix, Brioche Bun

SOCIAL SMASH BURGER 14.25
Two ¾ lb. Smashed Patties, American Cheese, Smash Sauce, Pickles, Caramelized Onions, Pretzel Bun

BEYOND BURGER 15.5
Beyond Meat Plant Based Burger, Avocado, Lettuce, Tomato, Onion, Bistro Sauce, Brioche Bun

THE AMERICAN RAW BAR

East Coast Oysters* ¾ DOZEN 16 / 1 DOZEN 30
Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon

"Old Bay" Peel & Eat Shrimp* 15
Diced Ahi Tuna, Guacamole, Crispy Wonton Strips, Wakame, Sesame, Soy, Sriracha

Sides

FRENCH FRIES 5
SIDE CAESAR 6
SIDE SALAD 6
BROCCOLINI 6
GARLIC PARMESAN FRIES 8
WITH TRUFFLE AIOLI

*Burger

*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.
**Hand-Crafted Cocktails**

**FIFTH & LAVENDER**
- Tito’s Handmade, Lemon, Lavender, Lychee, Q Soda
- Moscato D’asti

**MOSCOW MULE**
- Ketel One, Lime Juice, Q Ginger Beer

**CUCUMBER FIZZ**
- Ketel One Cucumber & Mint
- Botanical, St Germain, Sugar, Lemon, Lime, Mint, Cucumber

**GREY LINE**
- Grey Goose, St. Germain, Sugar, Lemon, Lime, Lemon

**TIKI RITA**
- Olmeca Altos Plata Tequila, Agave, Lime, Rosemary,
- Garden To Glass

**GARDEN TO GLASS**
- Maestro Dobel Diamante, Agave, Lime, Rosemary,
- Cucumber, Q Grapefruit

**Alcohol (grams)**
- Bacardi Superior: 0.5, 0.9, 0.9
- Ketel One: 0.9, 0.9, 0.9
- Olmeca Altos Plata: 0.9, 0.9, 0.9
- Miller Lite: 0.9, 0.9, 0.9

**Wine Cocktails**

**SANGRIA**
- Choice of Red or White
- Add a shot of Don Q Rum 2

**FROZE**
- Proverb Rosé, Three Olives
- Rosé Vodka

**Red, White & Bubbles**

**BUBBLES**
- Lambrusco Prosecco: 10/38
- Lambrusco Rosé: 10/38
- Moet Imperial Brut: 22/95
- Moet Rosé: 30/130
- Veuve Clicquot Brut: 120
- Veuve Clicquot Rosé: 110

**WHITE**
- 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
- Fleur De Prairie Rose: 10/38
- Masiol Canali Pinot Grigio: 10/38
- Kung Fu Girl Riesling: 9/34
- Seven Daughter’s Moscato: 10/38

**BR**
- Fortessa Cabernet: 23/50
- 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
- Oregon Swift Blank Stare Sauvignon Blanc: 65
- Blindfold White Blend by The Prisoner: 60

**ALES/IPAS/CIDERS**
- Angry Orchard Crisp Apple Cider, NY: 5.0% 5
- Boulevard Tank 7 Farmhouse Ale, MO: 4.8% 5
- Cigar City Jai Alai IPA, FL: 7.5% 8
- Elysian Space Dust IPA, WA: 8.2% 9
- Kentucky Bourbon Barrel Ale, KY: 5.0% 5
- Lagunitas IPA, CA: 6.2% 7
- New Belgium American Haze, CO: 7.5% 8
- Sierra Nevada Hazy Little Thing IPA, CA: 6.7% 7
- Stone Tropical (rotating), CA: VAR
- Terrapin Laos Krunkles IPA, GA: 8.5% 8
- Wicked Weed Pernicious IPA, NC: 7.3% 8

**BOTTLES & CANS**
- Guinness, IRL: 4.2% 3
- Southern Tier Blackwater Series (rotating), NY: VAR
- Budweiser: 4.5% 2

**SOCIAL HOUR**
- Monday through Friday, 4pm-7pm. Saturday 3pm-6pm.
- Late Night Social Hour, Sunday through Wednesday, 10pm-12am.

**PREMIUM IMPORTS**
- Guinness: IRL: 4.2% 3
- Samuel Adams Seasonal, MA: 5.0% 7
- Stella Artois, BEL: 4.5% 6

**AMERICAN FAVES**
- Budweiser: 4.2% 3
- Miller Lite: 4.2% 3
- Modelo Especial, MEX: 4.4% 3

**PREMIUM**
- Bacardi 8 | Bombay Sapphire Crown Royal | Grey Goose Ketel One | Johnnie Walker Black Patent Silver
- Guinness, IRL: 4.2% 3
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- Stella Artois, BEL: 4.5% 6

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

**HI HAND CRAFTED COCKTAILS**

**Hand-Crafted Cocktails**

**CATCUS PEAR MOJITO**
- Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda

**STRAWBERRY BASIL GimLET**
- Sipsmith, Lime, Basil, Strawberry

**FEISTY ISLAND MULE**
- Plantation Tree Stars, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer

**RHISKEY PINEAPPLE**
- Proper Twelve Irish, Kraken Black Spiced, Rum, Haven Coconut, Pineapple, Brown Sugar

**SMOKED OLD FASHIONED**
- Basil Hayden’s Sugar, Bitters, Filthy Cherry

**PBJ OLD FASHIONED**
- Maker’s Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters

**LIQUID LEI**
- Flor de Cana 4 YR, Appleton Signature, Papa’s Pillar Blonde 7 YR, Bacardi 8 | Lime, Orgeat, Passion Fruit, Tiki Bitters

**Beverages**

**Beer**
- Shooters
- Bottles & Cans

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**HOUSE WINES**
- Pinot Grigio | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

**SELECT DRAFT BEERS**
- Angry Orchard | Blue Moon Guinness | Lagunitas IPA
- Sam Adams Seasonal | Modelo Stella Artois | Yuengling
- Terrapin Laos Krunkles IPA
- Wicked Weed Pernicious

**ORLANDO ALL DAY 08.04.20**