



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 Cheese & 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

LARGE PLATES

Available Daily 4pm-11pm

- Ribs & Wings 20**
Half Rack of Slow Cooked St. Louis
Style Ribs, Roasted Wings 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



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,
Poblano Peppers, Crema,
Sharp Cheddar, Guacamole
- SIGNATURE ST. LOUIS RIBS** 13.5
Half Rack, Kansas City Style
BBQ Sauce, Pickled Peppers,
Poppy Seed Slaw
- 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, Pepperoni
- 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,
Craisins, 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

Burgers & Sandwiches

All Served with French Fries, Garlic Parmesan Fries with Truffle Aioli (3)

- 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 ¼ lb. Smashed Patties,
Horseradish Cheddar Sauce,
Cheddar Cheese, Pickled Peppers,
Lettuce, Potato Stix, Brioche Bun
- SOCIAL SMASH BURGER** 14.25
Two ¼ 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***
½ DOZEN 16 / 1 DOZEN 30
Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon
- Poke Tuna Tower* 15**
Diced Ahi Tuna, Guacamole, Crispy Wonton Strips,
Wakame, Sesame, Soy, Sriracha
- "Old Bay" Peel & Eat Shrimp***
½ LB 10.5 / FULL LB 19.5
Cocktail Sauce, Tabasco, Lemon

Sides

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

*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. Orlando All Day 08.04.20



Hand-Crafted Cocktails

FIFTH & LAVENDER 13 Tito's Handmade, Lemon, Lavender, Lychee, Q Soda	CACTUS PEAR MOJITO 13 Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda
MOSCOW MULE 13 Ketel One, Lime Juice, Q Ginger Beer	STRAWBERRY BASIL GIMLET 13 Sipsmith, Lime, Basil, Strawberry
CUCUMBER FIZZ 13 Ketel One Cucumber & Mint Botanical, St Germain, Sugar, Lemon, Lime, Mint, Cucumber	FEISTY ISLAND MULE 13 Plantation Three Stars, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer
GREY LINE 13 Grey Goose, St. Germain, Cucumber, Lemon, Basil, Simple Syrup, Blackberry	RHISKEY PINEAPPLE 13 Proper Twelve Irish, Kraken Black Spiced, RumHaven Coconut, Pineapple, Brown Sugar
TIKI RITA 13 Olmecca Altos Plata Tequila, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt	SMOKED OLD FASHIONED 13 Basil Hayden's, Sugar, Bitters, Filthy Cherry
GARDEN TO GLASS 13 Maestro Dobel Diamante, Agave, Lime, Rosemary, Cucumber, Q Grapefruit	PB&J OLD FASHIONED 13 Maker's Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters

LIQUID LEI 13

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
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Red, White & Bubbles

BUBBLES	
Lunetta Prosecco	10/38
Lunetta Rosé	10/38
Moet Imperial Brut	22/95
Moet Rosé	30/130
Veuve Cliquot Brut	120
Veuve Cliquot 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 Praire Rose	10/38
Maso Canali Pinot Grigio	10/38
Kung Fu Girl Riesling	9/34
Seven Daughter's Moscato	10/38
RED	
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	5.0%	\$7
Boulevard Tank 7 Farmhouse Ale, MO *	8.5%	\$8
Cigar City Jai Alai IPA, FL	7.5%	\$8
Elysian Space Dust IPA, WA	8.2%	\$9
Kentucky Bourbon Barrel Ale, KY *	5.0%	\$8
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 Luau Krunkles IPA, GA	6.5%	\$8
Wicked Weed Pernicious IPA, NC	7.3%	\$8

LAGERS/PILSNERS/WHEATS

Blue Moon Belgian White, CO	5.4%	\$6
Coppertail Unholy Tripel, FL	9.0%	\$7
Concrete Beach Havana Lager, FL	5.2%	\$7
Dogfish Head 90 Minute, DE *	7.3%	\$8
Dos Equis Lager Especial, MEX	4.2%	\$6
Founders All Day IPA, MI	7.3%	\$8
Funky Buddha Floridian, FL	5.6%	\$8
Funky Buddha Viben' Lager, FL	5.0%	\$7
Michelob Ultra, MO	4.2%	\$5
Miller Lite, WI	4.2%	\$5
Modelo Especial, MEX	4.4%	\$7
Peroni Nastro Azzurro, ITL	5.1%	\$7
Samuel Adams Seasonal, MA	VAR	
Stella Artois, BEL	5.0%	\$7
Yuengling, PA	4.5%	\$6

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 | Heineken | Heineken 0.0 (non-alcoholic)

AMERICAN CRAFTS 6

Terrapin Hopsecutioner | Oskar Blues Dale's Pale Ale

HARD SELTZERS 6

High Noon | Truly | White Claw

SOCIAL HOUR

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

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

\$8 HAND CRAFTED COCKTAILS