



Boozy Brunch

HOUSE BLOODY MARY 13
Tito's Vodka, House Mix, Cheese, Pepperoni, Bacon, Filthy Pickled Olive & Pepper Olive, Salt Rim

APEROL SPRITZ 12
Aperol, Lunetta Prosecco, Q Soda Water

CINNAMON TOAST CRUNCH ICED COFFEE 10
Rumchata, Fireball, Lavazza Coffee, Cereal Milk, Crushed Cinnamon Toast Crunch

LILLET ELDERFLOWER SPRITZ 13
Lillet Blanc, St Germain, Lunetta Prosecco, Q Soda Water

MAUI MIMOSA 12
Stoli Crushed Pineapple, Champagne, Orange Juice, Passion Fruit

SANGRIA 10
Red or White Traditional Spanish Style

BOTTOMLESS MIMOSA 15
with Food Purchase

MOET IMPERIAL BRUT BOTTLE 50
+Add a Carafe of Orange Juice (6)

--- *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) 8.75
Candied Bacon

BUTTERMILK BISCUITS 4.75
Butter, Hot Honey

--- *Social Shareables* ---

BUFFALO CHICKEN FRIES 14.25
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) 18.5
Marinated & Roasted Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce

SOFT BAKED PRETZELS 9.75
Beer Cheese & Honey Mustard

--- *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

HOUSE CURED BLT 14.75
House Cured Thick Cut Bacon, Lettuce, Tomato, Green Goddess, Multigrain
+Add Sunny Side Up Egg (1.5)

BREAKFAST PIZZA 14.25
Sausage, Tomato Sauce, Bacon, White Cheddar, Scrambled Eggs

SMOKED SALMON & ARUGULA SALAD 13.25
Smoked Salmon, Potato Cake, Petite Salad, Bacon Vinaigrette, Lime

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

CAESAR SALAD 10
Romaine, Parmesan, Herb Croutons, Caesar Dressing
+Add Grilled or Fried Chicken (5), Salmon* (7), Mahi (7), Steak* (8)

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
15.5

Wide Awake Steak & Eggs
Grilled Sirloin, Chimichurri, Potato Cakes, Aged Provolone, Two Eggs Your Way
22.5

Country Fried Bone-In Pork Chop
Chicken Fried Pork Chop, Sausage Gravy, Sunny Side Up Egg, Busted Potatoes
19.5

Smoked Salmon Benedict
Two Poached Eggs, Hollandaise, Fried Potato Cake, Super Green Spinach, Petite Salad
15.25

Eggs Benedict
Two Poached Eggs, English Muffin, House Cured Canadian Bacon, Tomato, Hollandaise, English Muffin, Petite Salad or Busted Potatoes
15.25
+Add Pork Belly (2)

Brunch in the Keys
Key West Pink Shrimp Cake, Green Goddess, Poached Egg, Hollandaise, Cilantro
14.25

Country Biscuits & Gravy
Country Sausage Gravy, Fluffy Buttermilk Biscuits, 2 Eggs Your Way
12.5

Omelet
Choice of Chorizo & Goat Cheese or Spinach & Feta Cheese, with Petite Salad or Busted Potatoes
12.5



RAW BAR

EAST COAST OYSTERS*
1/2 DOZEN 16 / 1 DOZEN 30
Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon Wrap

"OLD BAY" PEEL & EAT SHRIMP*
1/2 LB 10.5 / 1LB 19.5
Cocktail Sauce, Tabasco, Lemon Wrap

POKE TUNA TOWER* 15
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 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 Caña 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
Dogfish Head 90 Minute, DE *	9.0% \$8
Elysian Space Dust IPA, WA	8.2% \$9
Founders All Day IPA, MI	4.7% \$8
Kentucky Bourbon Barrel Ale, KY *	5.0% \$8
Lagunitas IPA, CA	6.2% \$7
New Belgium Juicy 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
Dos Equis Lager Especial, MEX	4.2% \$6
Funky Buddha Floridian, FL	5.6% \$8
Funky Buddha Vibin' 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

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