



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)
- 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
- 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

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. Tampa All Day 08.18.20



Hand-Crafted Cocktails

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

Frozen Cocktails

- FROZEN AMERICANO SOCIAL** 10
Jäger Cold Brew, Stoli Vanilla, RumChata, Lavazza Coffee
- BOTANICAL MULE** 10
Ketel One Botanicals Grapefruit & Rose, Domaine de Canton, Q Ginger Beer, Q Grapefruit Soda, Lime Juice

Red, White & Bubbles

BUBBLES

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

WHITE

- Kim Crawford Sauvignon Blanc *Glass/Bottle* 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

- Fortress Cabernet *Glass/Bottle* 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
- Dogfish Head 90 Minute, DE * 9.0% \$8
- Elysian Space Dust IPA, WA 8.2% \$8
- Founders All Day IPA, MI 4.7% \$6
- Kentucky Bourbon Barrel Ale, KY * 5.0% \$8
- Lagunitas IPA, CA 6.2% \$6
- New Belgium Juicy Haze, CO 7.5% \$7
- Sierra Nevada Hazy Little Thing IPA, CA 6.7% \$7
- Stone Tropical (rotating), CA VAR

LAGERS/PILSNERS/WHEATS

- Blue Moon Belgian White, CO 5.4% \$6
- Coppertail Unholy Tripel, FL 9.0% \$7
- Dos Equis Ambar, MEX 4.7% \$6
- Funky Buddha Floridian, FL 5.6% \$7
- Funky Buddha Vibin' Lager, FL 5.0% \$7
- Michelob Ultra, MO 4.2% \$6
- Coors Lite, CO 4.2% \$5
- Peroni Nastro Azzurro, ITL 5.2% \$7
- Samuel Adams Seasonal, MA VAR
- Stella Artois, BEL 5.2% \$7

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 5.5

Corona | Corona Light | Heineken | Heineken 0.0 (non-alcoholic)

AMERICAN CRAFTS 6

Terrapin Hopsecutioner | Oskar Blues Dale's Pale Ale

HARD SELTZERS

- Truly | White Claw 6
- High Noon 6.5

SOCIAL HOUR

Monday through Friday, 4pm-7pm. Saturday 3pm-6pm.

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

CALL 5

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

HOUSE WINES 4

Pinot Grigio | Sauvignon Blanc
Pinot Noir | Cabernet Sauvignon

HOUSE 4

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

SELECT DRAFT BEERS 4

Angry Orchard | Blue Moon
Guinness | Lagunitas IPA
Sam Adams Seasonal
Stella Artois

\$8 HAND CRAFTED COCKTAILS