



Boozy Brunch

<b>LILLET ELDERFLOWER SPRITZ</b> 13 Lillet Blanc, St Germain, Lunetta Prosecco, Q Soda Water	<b>APEROL SPRITZ</b> 12 Aperol, Lunetta Prosecco, Q Soda Water	<b>FROZEN AMERICANO SOCIAL</b> 10 Jäger Cold Brew, Stoli Vanilla, RumChata, Lavazza Coffee	<b>MIMOSA</b> 3 Champagne, Orange Juice
<b>MAUI MIMOSA</b> 12 Stoli Crushed Pineapple, Champagne, Passion Fruit, Orange Juice	<b>BLOODY MARY</b> 9 Pinnacle, House Mix, Filthy Pickle & Pepper Olives	<b>CINNAMON TOAST CRUNCH ICED COFFEE</b> 10 Rumchata, Fireball, Lavazza Coffee, Milk, Crushed Cinnamon Toast Crunch	<b>SANGRIA</b> 10 Red or White
			<b>MOET BRUT BOTTLE</b> 50

--- Brunch Bites ---

<b>DONUT HOLES</b> 8 Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote	<b>SOUR CREAM &amp; ONION BUSTED POTATOES</b> 8 Roasted Crispy Potatoes topped with Sour Cream & Onion Dip, Chives
<b>FRUIT &amp; YOGURT BOWL</b> 7.25 Mixed Berries, Vanilla Yogurt, Almonds	<b>DEVILED EGGS (6)</b> 8.75 Candied Bacon
<b>BUTTERMILK BISCUITS</b> 4.75 Butter, Hot Honey	

--- Social Shareables ---

<b>BUFFALO CHICKEN FRIES</b> 14.25 Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing	<b>MAC &amp; CHEESE</b> 12.25 Gemelli Pasta, Smoked Gouda, American, & Pecorino Cheeses +Add Grilled or Fried Chicken(5), Braised Beef(5), Steak(8)
<b>CHICKEN WINGS (8)</b> 13.5 Marinated & Roasted Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce	<b>SOFT BAKED PRETZELS</b> 9.75 Beer Cheese & Honey Mustard

--- Burgers, Sandwiches & Salads ---

<b>HOT CHICKEN SLIDERS</b> 14.75 Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey	<b>BREAKFAST SANDWICH</b> 14.5 Chef's Special, Choice of Petite Salad or Busted Potatoes
<b>AVOCADO TOAST WITH EGG</b> 10 Avocado, Corn, Spicy Mayo, Pickled Peppers, Cilantro, Cotija, Multigrain Bread, Sunny Side Up Egg	<b>BREAKFAST PIZZA</b> 14.25 Sausage, Bacon, Tomato Sauce, Mozzarella, Scrambled Eggs
<b>AMSO BRUNCH BURGER</b> 15.5 ¼ lb Smashed Patty, Hash Brown, Lettuce, Tomato, Onion, Bacon, Sunny Side up Egg, Bistro Sauce, American Cheese, Brioche Bun	<b>SMOKED SALMON &amp; ARUGULA SALAD</b> 13.25 Smoked Salmon, Potato Cake, Arugula, Mixed Greens, Watermelon Radish, Bacon Vinaigrette, Lime
<b>BEYOND BURGER</b> 15.5 Beyond Meat Plant Based Burger, Avocado, Bistro Sauce, Lettuce, Tomato, Onion, Brioche Bun	<b>CHICKEN COBB</b> 16.25 Grilled or Fried Chicken, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch
<b>BRUNCH B.L.A.T</b> 15.5 Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche Bun	<b>CAESAR SALAD</b> 10 Romaine, Parmesan, Herb Croutons, Caesar Dressing +Add Grilled or Fried Chicken (5), Salmon* (7), Mahi (7), Steak* (8)

RAW BAR

<b>EAST COAST OYSTERS*</b> ½ DOZEN 16 / 1 DOZEN 30 Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon Wrap	<b>"OLD BAY" PEEL &amp; EAT SHRIMP*</b> ½ LB 10.5 / 1LB 19.5 Cocktail Sauce, Tabasco, Lemon Wrap
<b>POKE TUNA TOWER* 15</b> Diced Ahi Tuna, Guacamole, Crispy Wonton Strips, Wakame, Sesame, Soy, Sriracha	

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

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, Two Eggs Your Way  
12.5

Omelet

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

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
- 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