



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 Charred Corn  
Grits, Petite Salad, Citrus Zest
- PEPPERONI PIZZA** 14.25  
Red Sauce, Mozzarella, Pepperoni
- 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
- 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. Tampa All Day 10.12.20



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
- FROZÉ** 10  
Proverb Rosé, Three Olives Rosé Vodka

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 (assorted flavors) | White Claw (assorted flavors) 6  
High Noon (assorted flavors) 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