



*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 Mango, 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>SHRIMP &amp; ARUGULA SALAD</b> 15.5 Blackened Shrimp, Arugula, Craisins, Candied Pecans, Goat Cheese, Red Onion, Balsamic Vinaigrette
<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)

**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

**RAW BAR**

**EAST COAST OYSTERS\***  
½ DOZEN 16 / 1 DOZEN 30  
Cocktail Sauce, Horseradish,  
Tabasco, Saltines, Lemon Wrap

**"OLD BAY" PEEL & EAT SHRIMP\***  
½ 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
- 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

- THE PEOPLE'S APPLE MARGARITA** 13  
Teremana Reposado, Agave, Lime, Apple.  
*Available Frozen or On the Rocks*
- FROZÉ** 10  
Proverb Rosé, Three Olives Rosé Vodka

Red, White & Bubbles

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

- WHITE** *Glass/Bottle*
- 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
- Fleurs De Prairie Rose 10/38
- Maso Canali Pinot Grigio 10/38
- Kung Fu Girl Riesling 9/34
- Seven Daughter's Moscato 10/38

- RED** *Glass/Bottle*
- 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
- Belle Gloss Clark & Telephone Pinot Noir 75

Draft Beers

- ALES/IPAS/CIDERS**
- Angry Orchard Crisp Apple Cider, NY 5.5% \$7
- 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 Higher Planes, CO 8.5% \$7
- Sierra Nevada Hazy Little Thing IPA, CA 6.7% \$7
- LAGERS/PILSNERS/WHEATS**
- Blue Moon Belgian White, CO 5.4% \$6
- Coors Lite, CO 4.2% \$5
- Coppertail Unholy Tripel, FL 9.0% \$7
- Funky Buddha Floridian, FL 5.6% \$7
- Funky Buddha Vibin' Lager, FL 5.0% \$7
- Michelob Ultra, MO 4.2% \$6
- Miller Lite, WI 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