



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 St. Louis Style Ribs,
Roasted Wings tossed in Signature
Buffalo Sauce, Poppy Seed Slaw
- Pan Seared Salmon*** 21.5
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
Pan Seared, 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)
- 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
- 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

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. Ft. Lauderdale 01.19.21



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
★ HIBISCUS MULE 13 Ketel One, Lime, Q Hibiscus Ginger Beer	LIQUID LEI 13 Flor de Cana 4 YR, Appleton Signature, Papa's Pilar Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki Bitters
CUCUMBER FIZZ 13 Ketel One Cucumber & Mint Botanical, St. Germain, Sugar, Lemon, Lime, Mint, Cucumber	FEISTY ISLAND MULE 13 Plantation Three Stars Rum, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer
GREY LINE 13 Grey Goose, St. Germain, Cucumber, Lemon, Basil, Sugar, Blackberry	RHISKEY PINEAPPLE 13 Proper Twelve Irish Whiskey, Kraken Black Spiced Rum, RumHaven Coconut, Pineapple, Brown Sugar
TIKI RITA 13 Espolon Blanco, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt	SMOKED OLD FASHIONED 13 Basil Hayden's, Sugar, Bitters, Filthy Cherry
★ SPICY GUAVA-RITA 13 Your choice of Tanteo Jalapeño or Habanero Tequila, Guava, Lime, Jalapeño Salt	PB&J OLD FASHIONED 13 Maker's Mark, Skrewball Peanut Butter Bourbon, Strawberry Preserves, Black Walnut Bitters
GARDEN TO GLASS 13 Maestro Dobel Diamante Tequila, Agave, Lime, Rosemary, Cucumber, Q Grapefruit	STRAWBERRY BASIL GIMLET 13 Sipsmith Gin, Lime, Basil, Strawberry

SEASONAL FEATURES

THE HEADLINER 14 Stoli Vanilla Vodka, Rumhaven Rum, Lemon, Prosecco	CHAI TEA OLD FASHIONED 14 Bulleit Bourbon, Chai Tea Syrup, Black Walnut Bitters, Orange Peel, Clove Spikes
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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 Clicquot Brut	120
Veuve Clicquot 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 Prairie 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
Belle Glos Clark & Telephone	75
Orin Swift Blank Stare Sauvignon Blanc	65
Blindfold White Blend by The Prisoner	60

Spritzes & Wine Cocktails

APEROL SPRITZ 12 Aperol, Lunetta Prosecco, Q Soda Water	SANGRIA 10 Choice of Red or White Add a shot of Don Q Rum 2
FROZE 10 Proverb Rosé, Three Olives Rosé Vodka	BOTANICAL SPRITZ 12 Choice of Ketel One Peach & Orange Blossom, Grapefruit & Rose, or Cucumber & Mint, Citrus, Q Club Soda

Draft Beers

ALES/IPAS/CIDERS

Angry Orchard Crisp Apple Cider, NY	5.5%	\$6
Boulevard Tank 7 Farmhouse Ale, MO *	8.5%	\$8
Cigar City Jai Alai IPA, FL	7.5%	\$8
Elysian Space Dust IPA, WA	8.2%	\$7
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%	\$8
Stone Tropical (rotating), CA	VAR	
Terrapin Luau Krunkles IPA, GA	6.5%	\$8
Wicked Weed Pernicious IPA, NC	7.3%	\$7

LAGERS/PILSNERS/WHEATS

Blue Moon Belgian White, CO	5.4%	\$6
Bud Light, WI	4.2%	\$7
Coppertail Unholy Tripel, FL	9.0%	\$8
Funky Buddha Floridian, FL	5.6%	\$7
Funky Buddha Vbin' Lager, FL	5.0%	\$7
Michelob Ultra, MO	4.2%	\$7
Modelo Especial, MEX	4.1%	\$7
Peroni Nastro Azzurro, ITL	5.2%	\$7
Samuel Adams Seasonal, MA	VAR	
Stella Artois, BEL	5.2%	\$7
Yuengling, PA	4.4%	\$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 7

Terrapin Hopsecutioner | Oskar Blues Dale's Pale Ale
Founders All Day IPA

HARD SELTZERS 6

High Noon | Truly | White Claw

SOCIAL HOUR

Monday through Friday, 2pm-7pm. Saturday 3pm-7pm.

- \$8 HAND CRAFTED COCKTAILS
- \$4 HOUSE LIQUORS & MARGARITAS
- \$4 HOUSE WINES & DRAFT BEERS
- \$5 CALL LIQUORS
- \$6 PREMIUM LIQUORS

