



Boozy Brunch

LILLET ELDERFLOWER SPRITZ 13 Lillet Blanc, St. Germain, Lunetta Prosecco, Q Soda Water	BLOODY MARY 9 Pinnacle, House Mix, Filthy Pickle & Pepper Olives	APEROL SPRITZ 12 Aperol, Lunetta Prosecco, Q Soda Water	MIMOSA 3 Orange Juice, Bubbles
CINNAMON TOAST CRUNCH ICED COFFEE 10 Rumchata, Fireball, Lavazza Coffee, Milk, Crushed Cinnamon Toast Crunch	MAUI MIMOSA 12 Stoli Crushed Pineapple, Champagne, Passion Fruit, Orange Juice	FROZE 10 Proverb Rosé, Three Olives Rosé Vodka	SANGRIA 10 Red or White
			MOET BRUT BOTTLE 50

--- Brunch Bites ---

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

BUFFALO CHICKEN FRIES 14.25 Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing	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 Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce	SOFT BAKED PRETZELS 9.75 Beer Cheese & Honey Mustard
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--- Burgers, Sandwiches & Salads ---

HOT CHICKEN SLIDERS 14.75 Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey	AVOCADO TOAST WITH EGG 10 Avocado, Corn, Spicy Mayo, Pickled Peppers, Cilantro, Cotija, Multigrain Bread, Sunny Side Up Egg	AMSO BRUNCH BURGER 15.5 ¼ lb Smashed Patty, Hash Brown, Lettuce, Tomato, Onion, Bacon, Sunny Side Up Egg, Bistro Sauce, American Cheese, Brioche Bun	BREAKFAST SANDWICH 14.5 Smoked Ham, Two Over Easy Eggs, Gouda Florentine, Avocado, Ciabatta, Petite Salad	BREAKFAST PIZZA 14.25 Sausage, Bacon, Tomato Sauce, Mozzarella, Scrambled Eggs	SHRIMP & ARUGULA SALAD 15.5 Blackened Shrimp, Arugula, Craisins, Candied Pecans, Goat Cheese, Red Onion, Balsamic Vinaigrette
BEYOND BURGER 15.5 Beyond Meat Plant Based Burger, Avocado, Bistro Sauce, Lettuce, Tomato, Onion, Brioche Bun	BRUNCH B.L.A.T 15.5 Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche Bun	CHICKEN COBB 16.25 Grilled or Fried Chicken, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch	CAESAR SALAD 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

Fruity Pebbles Chicken & Waffles
Southern Fried Chicken Breast, Fruity Pebbles Waffle,
Maple Mascarpone, Habanero-Strawberry Jam,
Maple Syrup, Powdered Sugar
14.75

Eggs Benedict
Two Poached Eggs, 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

"OLD BAY" PEEL & EAT SHRIMP*
½ LB 10.5 / 1LB 19.5
Cocktail Sauce, Tabasco,
Lemon

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	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, Fever Tree Tonic

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

