



Boozy Brunch

LILLET ELDERFLOWER SPRITZ 13 Lillet Blanc, St Germain, Lunetta Prosecco, Q Soda Water	BLOODY MARY 10 Pinnacle, House Mix, Filthy Pickle & Pepper Olives	APEROL SPRITZ 13 Aperol, Lunetta Prosecco, Q Soda Water	BOTTOMLESS MIMOSA 25 with Food Purchase
CINNAMON TOAST CRUNCH ICED COFFEE 10 Rumchata, Fireball, Lavazza Coffee, Milk, Crushed Cinnamon Toast Crunch	MAUI MIMOSA 18 Stoli Crushed Pineapple, Champagne, Passion Fruit, Orange Juice	FROZE 10 Proverb Rosé, Three Olives Rosé Vodka	SANGRIA 10 MOET BRUT BOTTLE 50

--- Brunch Bites --- Social Shareables ---

DONUT HOLES 8 Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote	BUFFALO CHICKEN FRIES 14.5 Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing
SOUR CREAM & ONION BUSTED POTATOES 8 Roasted Crispy Potatoes topped with Sour Cream & Onion Dip, Chives	MAC & CHEESE 12.25 Gemelli Pasta, Smoked Gouda, American, Pecorino Cheeses +Add Grilled or Fried Chicken(5), Braised Beef(5), Steak(8)
FRUIT & YOGURT BOWL 7.25 Mixed Berries, Vanilla Yogurt, Almonds	CHICKEN WINGS (8) 15 Marinated & Roasted Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce
DEVILED EGGS (6) 9.5 Candied Bacon	SOFT BAKED PRETZELS 9.75 Beer Cheese & Honey Mustard
BUTTERMILK BISCUITS 4.75 Butter, Hot Honey	

--- Burgers, Sandwiches & Salads ---

HOT CHICKEN SLIDERS 14.75 Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey	BREAKFAST SANDWICH 14.75 Smoked Ham, Two Over Easy Eggs, Gouda Florentine, Avocado, Ciabatta, Petite Salad
AVOCADO TOAST WITH EGG 10 Avocado, Corn, Spicy Mayo, Pickled Peppers, Cilantro, Cotija, Multigrain Bread, Sunny Side Up Egg	BREAKFAST PIZZA 14.75 Sausage, Tomato Sauce, Bacon, White Cheddar, Scrambled Eggs
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	SHRIMP & ARUGULA SALAD 16.5 lackened 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	CHICKEN COBB 16.5 Grilled or Fried Chicken, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch
BRUNCH B.L.A.T 15.5 Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche Bun	CAESAR SALAD 11.25 Romaine, Parmesan, Herb Croutons, Caesar Dressing

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
16.5

Wide Awake Steak & Eggs

Grilled Sirloin, Chimichurri, Potato Cakes,
Aged Provolone, Two Eggs Your Way
23.5

Fruity Pebbles Chicken & Waffles

Southern Fried Chicken Breast, Fruity Pebbles Waffle,
Maple Mascarpone, Habanero-Strawberry Jam,
Maple Syrup, Powdered Sugar
16.5

Eggs Benedict

Two Poached Eggs, English Muffin,
House Cured Canadian Bacon, Tomato, Hollandaise,
English Muffin, Petite Salad or Busted Potatoes
15.75
+Add Pork Belly (2)

Country Biscuits & Gravy

Country Sausage Gravy,
Fluffy Buttermilk Biscuits, 2 Eggs Your Way
13.5

Omelets

Chorizo & Goat Cheese or
Spinach & Feta Cheese, with Petite Salad
or Busted Potatoes
13.5

Brunch in the Keys

Key West Pink Shrimp Cake, Green Goddess, Poached
Egg, Hollandaise
15.25

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* 15.5

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

Spritzes & Wine Cocktails

- FIFTH & LAVENDER** 14
Tito's Handmade, Lemon, Lavender, Lychee, Q Soda
- ★ **HIBISCUS MULE** 14
Ketel One, Lime, Q Hibiscus Ginger Beer
- CUCUMBER FIZZ** 14
Ketel One Cucumber & Mint Botanical, St. Germain, Sugar, Lemon, Lime, Mint, Cucumber
- GREY LINE** 14
Grey Goose, St. Germain, Cucumber, Lemon, Basil, Sugar, Blackberry
- TIKI RITA** 14
Espolon Blanco, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt
- ★ **SPICY GUAVA-RITA** 14
Your choice of Tanteo Jalapeño or Habanero Tequila, Guava, Lime, Jalapeño Salt
- GARDEN TO GLASS** 14
Maestro Dobel Diamante Tequila, Agave, Lime, Rosemary, Cucumber, Q Grapefruit
- CACTUS PEAR MOJITO** 14
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda
- LIQUID LEI** 14
Flor de Cana 4 YR, Appleton Signature, Papa's Pilar Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki Bitters
- FEISTY ISLAND MULE** 14
Plantation Three Stars Rum, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer
- RHISKEY PINEAPPLE** 14
Proper Twelve Irish Whiskey, Kraken Black Spiced Rum, RumHaven Coconut, Pineapple, Brown Sugar
- SMOKED OLD FASHIONED** 14
Basil Hayden's, Sugar, Bitters, Filthy Cherry
- PB&J OLD FASHIONED** 14
Maker's Mark, Skrewball Peanut Butter Bourbon, Strawberry Preserves, Black Walnut Bitters
- STRAWBERRY BASIL GIMLET** 14
Sipsmith Gin, Lime, Basil, Strawberry

- APEROL SPRITZ** 12
Aperol, Lunetta Prosecco, Q Soda Water
- FROZE** 10
Proverb Rosé, Three Olives Rosé Vodka
- SANGRIA** 10
Choice of Red or White
Add a shot of Don Q Rum 2
- 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% \$7
 - Boulevard Tank 7 Farmhouse Ale, MO * 8.5% \$8
 - Cigar City Jai Alai IPA, FL 7.5% \$7
 - Elysian Space Dust IPA, WA 8.2% \$8
 - Kentucky Bourbon Barrel Ale, KY * 5.0% \$8
 - Lagunitas IPA, CA 6.2% \$6
 - New Belgium American Haze, CO 7.5% \$7
 - Sierra Nevada Hazy Little Thing IPA, CA 6.7% \$7
 - Stone Tropical (rotating), CA VAR
 - Terrapin Luau Krunkles IPA, GA 6.5% \$7
 - Wicked Weed Pernicious IPA, NC 7.3% \$7
 - LAGERS/PILSNERS/WHEATS**
 - Blue Moon Belgian White, CO 5.4% \$6
 - 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
 - Modelo Especial, MEX 4.4% \$6
 - Peroni Nastro Azzurro, ITL 5.1% \$7
 - Samuel Adams Seasonal, MA VAR
 - Stella Artois, BEL 5.0% \$6
 - Yuengling, PA 4.5% \$8
 - STOUTS/PORTERS**
 - Guinness, IRL 4.2% \$8
 - Southern Tier Blackwater Series (rotating), NY * VAR
- Ask About Local and Seasonal Selections*

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

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

Bottles & Cans

- AMERICAN FAVS** 5
Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Lite | Pabst Blue Ribbon (16 oz can)
- PREMIUM IMPORTS** 5.5
Corona | Corona Light | Dos Equis Ambar | Heineken
Heineken 0.0 (non-alcoholic)
- AMERICAN CRAFTS** 6
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, 4pm-8pm. Saturday 3pm-7pm.

\$10 HAND CRAFTED COCKTAILS

\$4 HOUSE LIQUORS, MARGARITAS

\$4 HOUSE WINES, SANGRIA & DRAFT BEERS

\$5 CALL LIQUORS

\$6 PREMIUM LIQUORS

