



AMERICAN SOCIAL®  
BAR & KITCHEN

# Social HOUR

*Monday through Friday, 4pm-8pm. Saturday 3pm-7pm.*

## \$10 HAND-CRAFTED COCKTAILS

### FIFTH & LAVENDER

Tito's Handmade, Lemon, Lavender, Lychee, Q Soda

### ★ HIBISCUS MULE

Ketel One, Lime, Q Hibiscus Ginger Beer

### CUCUMBER FIZZ

Ketel One Cucumber & Mint Botanical, St. Germain,  
Sugar,  
Lemon, Lime, Mint, Cucumber

### GREY LINE

Grey Goose, St. Germain, Cucumber, Lemon, Basil, Sugar,  
Blackberry

### TIKI RITA

Espolon Blanco, Aperol,  
Passion Fruit, Lime, Pineapple, Tropical Salt

### ★ SPICY GUAVA RITA

Your choice of Tanteo Jalapeño or Habanero Tequila,  
Guava, Lime, Jalapeño Salt

### GARDEN TO GLASS

Maestro Dobel Diamante Tequila, Agave, Lime, Rosemary,  
Cucumber, Q Grapefruit

### CACTUS PEAR MOJITO

Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda

### LIQUID LEI

Flor de Cana 4 YR, Appleton Signature, Papa's Pilar  
Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki  
Bitters

### FEISTY ISLAND MULE

Plantation Three Stars Rum, Mango, Jalapeño, Coconut,  
Lemon, Q Ginger Beer

### RHISKEY PINEAPPLE

Proper Twelve Irish Whiskey, Kraken Black Spiced Rum,  
RumHaven Coconut, Pineapple, Brown Sugar

### SMOKED OLD FASHIONED

Basil Hayden's, Sugar, Bitters, Filthy Cherry

### PB&J OLD FASHIONED

Maker's Mark, Skrewball Peanut Butter Bourbon,  
Strawberry Preserves, Black Walnut Bitters

### STRAWBERRY BASIL GIMLET

Sipsmith Gin, Lime, Basil, Strawberry





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## ★ DRINK SOCIAL ★

### HOUSE WINES <sup>4</sup>

Pinot Grigio | Sauvignon Blanc | Rosé  
Pinot Noir | Cabernet Sauvignon

### SELECT DRAFT BEERS <sup>4</sup>

Angry Orchard | Blue Moon Belgian Wheat  
Guinness Lagunitas IPA | Sam Adams Seasonal  
Stella Artois | Modelo | Terrapin Luau Krunkles  
Wicked Weed Pernicious Yuengling

### HOUSE MARGARITA <sup>4</sup>

Original, Strawberry, or Passion Fruit

### PREMIUM <sup>6</sup>

Bacardi 8 | Bombay Sapphire | Crown Royal  
Grey Goose | Ketel One | Johnnie Walker Black  
Patron Silver | Woodford Reserve

### CALL <sup>5</sup>

Dewar's White | Espolon Blanco | Jack Daniels  
Tito's | Proper 12

### HOUSE <sup>4</sup>

Pinnacle | Bacardi Silver | Captain Morgan  
Jim Beam | Mi Campo Blanco  
New Amsterdam Gin

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. \*\* Before placing your order, please inform your server if a person in your party has a food allergy.

