



Boozy Brunch

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

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

DONUT HOLES 8 Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote	BUFFALO CHICKEN FRIES 14.25 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) 13.5 Marinated & Roasted Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce
DEVEILED EGGS (6) 8.75 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 14.5 Chef's Special, Choice of Petite Salad or Busted Potatoes
AVOCADO TOAST WITH EGG 10 Avocado, Corn, Spicy Mayo, Pickled Peppers, Cilantro, Cotija, Multigrain Bread, Sunny Side Up Egg	BREAKFAST PIZZA 14.25 Sausage, Bacon, Tomato Sauce, Mozzarella, 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 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	CHICKEN COBB 16.25 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 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
12.5

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	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%	\$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	
<i>Ask About Local and Seasonal Selections</i>		

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)

HARD SELTZERS

Truly (assorted flavors) | White Claw (assorted flavors) 6
High Noon (assorted flavors) 6.5

SOCIAL HOUR

Monday through Friday, 4pm-7pm.

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

