

GLUTEN FREE MENU

SHAREABLES & SMALL PLATES

DEVEILED EGGS
candied bacon

LOADED GUAC
bacon, black beans, corn, pico,
cotija, crudités

CEVICHE*
shrimp, avocado, jalapeño, pico,
cucumber, lime
(no tortilla chips)

HUMMUS 
olive pimento relish, almonds, crudités

EAST COAST OYSTERS*
cocktail, horseradish, tabasco
(6) | (12)

SEAFOOD TACOS 
blackened mahi or shrimp, slaw, pico, yuzu
vinaigrette, cilantro lime aioli,
lettuce wraps

SALADS

BLACKENED SHRIMP
arugula, avocado, onion, black beans, cotija,
crispy quinoa, citrus vinaigrette

WEST COAST SALMON*
romaine, quinoa, tomato, cucumber,
edamame, corn, red onion, green
goddess (no crispy leeks)

SOCIAL GREENS 
greens, apple, corn, tomato,
raisins, avocado, almonds,
champagne vinaigrette
half | full

CLASSIC CAESAR 
romaine, parmesan
(no croutons)

GRILLED CHICKEN COBB
romaine, corn, bacon, tomato, avocado,
egg, blue cheese crumbles, ranch

HOUSE SPECIALTIES

SOUTHWEST CHICKEN 
rice, black beans, corn,
poblano, sweet potato, avocado,
pico, cotija, cilantro lime aioli

STEAK FRITES*
skirt, chimichurri,
choice of side

GREEN GODDESS SALMON*
brown butter carrot puree,
mushrooms, pomegranate
(no crispy leeks or brussels)

HANDHELDS

all handhelds served bunless or as a lettuce wrap. side garden salad included or
upgrade to caesar or broccolini.

AMSO BURGER*
1/2 lb. AmSo beef patty, American,
AmSo sauce, lto (sub beyond burger +3)

SANTA FE TURKEY CLUB
guacamole, jalapeño bacon, gouda,
cilantro lime, roasted red pepper, lettuce,
chipotle honey mustard

MAHI SLIDERS
blackened, green goddess slaw,
pickles

DOUBLE CHEESEBURGER*
two 1/4 lb. AmSo beef blend patties,
American, pickle, lto

CHICKEN B.L.A.T.
blackened, jalapeño bacon, avocado,
honey mustard, lto

PREMIUM SHAREABLE SIDES

CAESAR SALAD 
romaine, parmesan
(no croutons)

HOUSE SALAD
mixed greens, cherry tomato,
watermelon radish, cucumber,
choice of dressing

GARLIC BROCCOLINI 
parmesan, crispy quinoa

*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. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. ** 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 a 20% service charge added to all checks.