



AMERICAN SOCIAL®
BAR & KITCHEN





GLUTEN FREE MENU

SHAREABLES & SMALL PLATES

DEVILED EGGS

candied bacon

CEVICHE*

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

HUMMUS

olive pimento relish, almonds, crudités

LOADED GUAC

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

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)

MAHI SLIDERS

blackened, green goddess slaw, pickles

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, roasted red pepper, lettuce, chipotle honey mustard

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.