



**AMERICAN SOCIAL**  
BAR & KITCHEN





## SHAREABLES & SMALL PLATES

### GOAT CHEESE CROQUETTES

red chili guava glaze 12.5

### SOFT BAKED PRETZELS

beer cheese 12.25

### CHICKEN WINGS

guavanero, signature buffalo or kc bbq 18

### ANCHO CHICKEN QUESADILLA

onion, poblano, cheddar, flour tortilla, crema, guac 15.75

### DEVILED EGGS

candied bacon 11.5

### LOADED GUAC

bacon, black beans, corn, pico, cotija, tortilla chips 15.25

### SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips 17

### HUMMUS

olive pimento relish, pita, almonds, crudités 12.75

### EAST COAST OYSTERS\*

cocktail, horseradish, tabasco (6) 18.5 / (12) 33.5

### KEY WEST SHRIMP CAKES

green goddess, comeback sauce 17.25

### CHAR-GRILLED OCTOPUS

pomegranate, greens, citrus vinaigrette, passion fruit 24.5

### AHI TUNA AVOCADO TOAST\*

cucumber, ginger soy aioli, chili crisps, multigrain 15.75

### BUFFALO CAULIFLOWER PIZZA

pico, mozzarella, parmesan, marinara, ranch 18

### STEAK BOMB PIZZA

ham, fresno, poblano, bell pepper, onion, mozzarella, parmesan, marinara 18.5

### BUFFALO CHICKEN FRIES

green onion, jalapeño, blue cheese crumbles, ranch 17

### MEATBALL SLIDERS

marinara, mozzarella, basil ricotta, brioche 16.25

## SALADS

### CRISPY GOAT CHEESE

greens, apple, corn, tomato, raisins, avocado, almonds, citrus vinaigrette 18.75 +salmon\* 9

### BLACKENED SHRIMP

arugula, avocado, onion, black beans, cotija, quinoa, citrus vinaigrette 19

### CAESAR

romaine, parmesan, herb crouton 14 +steak\* 10

### CHICKEN COBB

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch 19

## BOWLS

### SOUTHWEST CHICKEN

farro, cauliflower, poblano, maitake, sweet potato, avocado, cotija, cilantro lime aioli 23.5

### AHI TUNA POKE\*

wakame, rice, greens, yuzu vinaigrette, kimchi, edamame, ginger soy aioli, sesame, chili crisps 24

### WEST COAST SALMON\*

quinoa, romaine, tomato, cucumber, edamame, corn, onion, green goddess, crispy leeks 23.5

## HOUSE SPECIALTIES

### 8 OZ. FILET\*

A.1. demi-glace, crispy leeks, loaded potato gratin 45

### STEAK FRITES\*

wagyu skirt, chimichurri, spicy ranch wedges 34.75

### WAGYU STEAK FRIED RICE\*

kimchi rice, bacon, mojo rojo, chili crisps, sunny-side up egg 30.75

### MUSHROOM PAPPARDELLE PASTA

mushroom, garlic, parmesan 23 +chicken 7

### GRILLED CAULIFLOWER STEAK

miso, maitake, carrot puree, quinoa, salsa verde, pomegranate 19.25

### CHICKEN MILANESE

arugula, tomato, onion, parmesan, balsamic gravy, pappardelle 25.75

### APPLE BUTTER RIBS

miso, horseradish slaw, candied pecan, chives 25.25

### GREEN GODDESS SALMON\*

cauliflower puree, brussels, maitake, pomegranate, crispy leeks 26.75

### PAN-SEARED SCALLOPS\*

maitake, farro, sweet potato, cauliflower, poblano, carrot puree, crispy leeks 33.5

## HANDHELDS

all burgers & sandwiches served with fries. upgrade to spicy ranch wedges, side house or caesar salad. substitute beyond burger to any burger +3

### SOCIAL SMASH BURGER

two ¼ lb. AmSo beef blend patties, cheddar, smash sauce, pickle, onion, pretzel bun 18.25

### CRISPY TRUFFLESHROOM BURGER

two ¼ lb. AmSo beef blend patties, truffle boursin, mushroom, onion, crispy leeks, A.1. demi-glace, brioche 20

### AMSO BURGER\*

½ lb. AmSo beef blend patty, American, AmSo sauce, lto, brioche 17 +fried egg 2

### BRISKET SANDWICH

horseradish sauce, arugula, fresno, crispy leeks, ciabatta 19.25

### WAGYU TRUFFLE MELT

truffle aioli, havarti, onion, mushroom, sourdough 24

### GUAVA BBQ PORK BELLY TACOS

poppy slaw, pickled onion, cotija, flour tortilla 18.25

### TUSCAN GRILLED CHICKEN SANDWICH

citrus-marinated, truffle boursin, tomato, arugula, ciabatta 18

### CHICKEN B.L.A.T. SANDWICH

blackened, avocado, jalapeño bacon, honey mustard, lto, brioche 18

### NASHVILLE HOT CHICKEN SANDWICH

chili slaw, pickle, brioche 18

### FLORIDA TURKEY REUBEN

kimchi, havarti, AmSo sauce, sourdough 17.75

### MAHI SANDWICH

blackened or grilled, comeback sauce, lto, brioche 18.5

### SEAFOOD TACOS

blackened mahi or blackened or fried shrimp, slaw, pico, yuzu vinaigrette, cilantro lime aioli, flour tortilla 18

## PREMIUM SHAREABLE SIDES

### FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresno, peanuts 11

### KIMCHI FRIED RICE

housemade kimchi 11

### MAC & CHEESE

gouda, American, pecorino, parm-crust 11

### GARLIC BROCCOLINI

parmesan, crispy quinoa 9

### LOADED POTATO GRATIN

truffle boursin, bacon, A.1 demi-glace, chives 11

### SPICY RANCH POTATO WEDGES

tabasco ranch 9

\*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.