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BOOZY BRUNCH

BOTTOMLESS

mimosa | aperol spritz

MAUI MIMOSA

new amsterdam pineapple, orange juice, lime, passionfruit, orgeat, sparkling wine

MOKA SPRESSO MARTINI

grey goose or AmSo Private Select
Patrón Reposado, grind mocha, fever tree espresso, shaved chocolat

BLOODY MARY

wheatley vodka, zing zang, filthy pickle & pimienta olives

HOUSEMADE SANGRIA

crimson coast (red), isla brisa (white), or besos del mar (sparkling)

BUBBLES & BITES

housemade crispy chicken tenders (mini) | moët & chandon champagne (bottle)

+fries +spicy ranch wedges

nothin' to celebrate? just want the tenders? we got you!

BRUNCH BITES & SHAREABLES

DONUT HOLES

cinnamon sugar, peanut butter toffee, mixed berry compote

DEVILED EGGS

candied bacon

GOAT CHEESE CROQUETTES

red chili guava glaze

SOFT BAKED PRETZELS

beer cheese

LOADED GUAC

bacon, black beans, corn, pico, cotijo, tortilla chips

EAST COAST OYSTERS*

cocktail, horseradish, tabasco, mignonette (6) | (12)

AHI TUNA AVOCADO TOAST*

cucumber, ginger soy aioli, chili crisps, multigrain

NASHVILLE HOT CHICKEN SLIDERS

buttermilk biscuits, hot honey

CHICKEN WINGS

guavanero, signature buffalo or kc bbq

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips +pita

BRUNCH SPECIALTIES

CLASSIC BENNY*

canadian bacon, tomato, hollandaise, petite salad +sub pork belly

HEMINGWAY BENNY*

smoked salmon, hollandaise, spinach, petite salad

OMELET*

choice of chorizo & goat cheese or spinach & feta, petite salad

CHAI YOGURT & GRANOLA BRITTLE

honey, pomegranate, fresh berries

CTC FRENCH TOAST

cinnamon toast crunch-cruste challah, cereal milk custard, maple mascarpone, maple syrup

FRUITY PEBBLES CHICKEN & WAFFLES

maple mascarpone, habanero-strawberry jam

COUNTRY BISCUITS & GRAVY*

sausage gravy, two eggs your way

WIDE AWAKE STEAK & EGGS*

skirt, chimichurri, busted potatoes, two eggs your way

STEAK FRIED RICE*

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

SALADS & BOWLS

SOCIAL GREENS

greens, apple, corn, tomato, raisins, avocado, almonds, champagne vinaigrette half | full +crispy goat cheese +salmon*

CLASSIC CAESAR

romaine, parmesan, herb croutons +steak*

CHICKEN COBB*

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

BLACKENED SHRIMP

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

AHI TUNA POKE*

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

SOUTHWEST CHICKEN

farro, black bean, corn, poblano, sweet potato, avocado, pico, cotija, cilantro lime aioli +sunny-side up egg*

HANDHELDS

all handhelds are served with fries. upgrade to spicy ranch wedges, side house or caesar salad. substitute beyond burger

AMSO BRUNCH BURGER*

1/4 lb. AmSo beef patty, sunny-side up egg, American, AmSo sauce, lto, brioche

SOCIAL SMASH BURGER

two 1/4 lb. AmSo beef patties, cheddar, smash sauce, pickle, caramelized onion, pretzel bun

SANTA FE TURKEY CLUB*

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

BRUNCH B.L.A.T.*

fried chicken, jalapeño bacon, sunny-side up egg, avocado, honey mustard, lto, brioche

PREMIUM SHAREABLE SIDES

BUTTERMILK BISCUITS

butter, hot honey

MAC & CHEESE

gouda, American, pecorino, parm-cruste

SOUR CREAM & ONION

BUSTED POTATOES

sour cream & onion dip, chives

SPICY RANCH POTATO WEDGES

tabasco ranch

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresno, peanuts