



AMERICAN SOCIAL[®]
BAR & KITCHEN



SHAREABLES & SMALL PLATES

GOAT CHEESE CROQUETTES

red chili guava glaze 12.25

CHICKEN WINGS

guavanero, signature buffalo or kc bbq 17.5

SOFT BAKED PRETZELS

beer cheese 12

DEVEILED EGGS

candied bacon 11.25

BUFFALO CHICKEN FRIES

provolone, blue cheese, jalapeño, green onion, ranch 16.5

LOADED GUAC

bacon, black beans, corn, pico, cotija, tortilla chips 14.75

ANCHO CHICKEN QUESADILLA

onion, poblano, cheddar, flour tortilla, crema, guac 15.5

GUAVA BBQ PORK BELLY TACOS

poppy slaw, pickled onion, cotija, flour tortilla 18.5

SEAFOOD TACOS

blackened mahi or blackened or fried shrimp, slaw, pico, yuzu vinaigrette, cilantro lime aioli, flour tortilla 19

SHRIMP & SCALLOP CEVICHE*

lime, avocado, pico 19

EAST COAST OYSTERS*

cocktail, horseradish, tabasco (6) 18 | (12) 33

KEY WEST SHRIMP CAKES

green goddess, comeback sauce 17

HUMMUS

olive pimento relish, pita, almonds, crudités 12.5

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips 16.75
+pita 3

MEATBALL SLIDERS

marinara, mozzarella, basil ricotta, brioche 16


BUFFALO CAULIFLOWER PIZZA

pico, mozzarella, parmesan, marinara, ranch 17.75

STEAK BOMB PIZZA

ham, fresno, poblano, bell pepper, onion, mozzarella, parmesan, marinara 18.25

BUBBLES & BITES

crispy chicken tenders  moët & chandon champagne

(mini) 40 | (bottle) 125

+fries 3 +spicy ranch wedges 5

SALADS & BOWLS

CRISPY GOAT CHEESE

greens, apple, corn, tomato, raisins, avocado, almonds, citrus vinaigrette 18.25 +salmon* 9

CLASSIC CAESAR

romaine, parmesan, herb croutons 14.75 +steak* 10

BLACKENED SHRIMP

arugula, avocado, onion, black beans, cotija, crispy quinoa, citrus vinaigrette 20.25

CHICKEN COBB

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch 20.25

SOUTHWEST CHICKEN

farro, cauliflower, poblano, maitake, sweet potato, avocado, cotija, cilantro lime aioli 24.75

AHI TUNA POKE*

wakame, rice, greens, yuzu vinaigrette, kimchi, edamame, ginger soy aioli, sesame, chili crisps 25

WEST COAST SALMON*

romaine, quinoa, tomato, cucumber, edamame, corn, red onion, green goddess, crispy leeks 25.75

HOUSE SPECIALTIES

GREEN GODDESS SALMON*

cauliflower puree, brussels, maitake, pomegranate, crispy leeks 27.25

MUSHROOM PAPPARDELLE PASTA

mushroom, garlic, parmesan 22.5
+chicken 7 +steak* 10

CHICKEN MILANESE

arugula, tomato, onion, parmesan, balsamic gravy, pappardelle 25.5

8 OZ. FILET*

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

BACON WRAPPED SCALLOPS*

bourbon glaze, crispy jalapeño, corn & black bean succotash 34.5

STEAK FRITES*

skirt, chimichurri, spicy ranch wedges 35.25

STEAK FRIED RICE*

skirt, kimchi rice, bacon, mojo rojo, chili crisps, sunny-side up egg 30.25

GRILLED CAULIFLOWER

brown butter carrot puree, maitake, salsa verde, crispy quinoa, pomegranate, hot honey 20.5

HANDHELDS

all handhelds are served with fries. upgrade to spicy ranch wedges, side house or caesar salad.
substitute beyond burger on any burger +3

SOCIAL SMASH BURGER

two 1/4 lb. AmSo beef patties, cheddar, smash sauce, pickle, caramelized onion, pretzel bun 18.75

CRISPY TRUFFLESHROOM BURGER

two 1/4 lb. AmSo beef patties, truffle boursin, mushroom, caramelized onion, crispy leeks, A.1. demi-glaze, brioche 20.5

AMSO BURGER*

1/2 lb. AmSo beef patty, American, AmSo sauce, lto, brioche 17.75 +fried egg 2

CHOPPED BBQ BRISKET

bourbon glaze, crispy jalapeño, sesame kaiser 18.75

TRUFFLE STEAK MELT

truffle aioli, havarti, onion, mushroom, sourdough 23.25

SANTA FE TURKEY CLUB

guacamole, jalapeño bacon, gouda, cilantro lime, lettuce, chipotle honey mustard, sourdough 17.75

GRILLED TUSCAN CHICKEN

citrus-marinated, truffle boursin, tomato, arugula, ciabatta 17.5

CHICKEN B.L.A.T.

blackened, jalapeño bacon, avocado, honey mustard, lto, brioche 17.5

NASHVILLE HOT CHICKEN

chili slaw, pickle, brioche 18.25

GRILLED MAHI

blackened or grilled, comeback sauce, lto, brioche 19.5

PREMIUM SHAREABLE SIDES

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresno, peanuts 10.5

KIMCHI FRIED RICE

housemade kimchi 10.5

MAC & CHEESE

gouda, American, pecorino, parm-crust 11

GARLIC BROCCOLINI

parmesan, crispy quinoa 9

LOADED POTATO GRATIN

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

SPICY RANCH POTATO WEDGES

tabasco ranch 9

LIFE'S A PARTY WORTH CELEBRATING TOGETHER.

EAT. DRINK. BE SOCIAL.

*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.