



Hand-Crafted Cocktails

FIFTH & LAVENDER	13.5
Tito's Handmade, Lemon, Lavender, Lychee, Q Soda	
CACTUS PEAR MOJITO	13.5
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda	
HIBISCUS MULE	13.5
Ketel One, Lime, Q Hibiscus Ginger Beer	
LIQUID LEI	13.5
Papa's Pilar Blonde 7 YR, Flor de Caña 4 YR, Appleton Signature, Plantation O.F.T.D., Lime, Orgeat, Passion Fruit, Tiki Bitters	
CUCUMBER FIZZ	13.5
Ketel One Botanical Cucumber & Mint, St. Germain, Sugar, Lemon, Lime, Mint, Cucumber	
TIKI RITA	13.5
Espolón Blanco, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt	
SPICY GUAVA-RITA	13.5
Tanteo Jalapeño or Habanero, Guava, Lime, Jalapeño Salt	
PAPI'S PALOMA	13.5
Corazón Reposado, PAMA Pomegranate, Lime, Q Grapefruit Soda	
NAKED & SHAMELESS	13.5
Dos Hombres Joven, Maestro Dobel Diamante, Aperol, Campari, Port Wine, Lime, Passion Fruit, Pineapple	
SANGRIA	11
Beso del Sol Spanish, Red or White	
FROSE	11
Proverb Rosé, Three Olives Rosé	

BANANA RYE TAI	13.5
AmSo Private Select Redemption, Tempus Fugit Crème de Banane, Orgeat, Lime, Angostura Bitters	
BLACKBERRY LEMONADE	13.5
Old Forester 86, Blackberry, Lemon, Cinnamon, Q Club Soda	
RHISKEY PINEAPPLE	13.5
Proper No. Twelve Irish, Kraken Black Spiced, RumHaven Coconut, 5 Spice, Pineapple	
SMOKED OLD FASHIONED	13.5
Basil Hayden's, Sugar, Bitters, Filthy Cherry	
PB&J OLD FASHIONED	13.5
Maker's Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters, Mini PB&J	
RESERVA OLD FASHIONED	13.5
AmSo Select Barrel Bacardi Reserva, 5 Spice, Tiki Bitters	
MOKA-SPRESSO MARTINI	13.5
Grey Goose, Tempus Fugit Crème de Moka, Owen's Nitro-Infused Espresso, Shaved Chocolate	
SIDE HUSTLE MARTINI	13.5
Stoli Vanil, Passion Fruit, Lime, Prosecco	
MAUI MIMOSA	13.5
New Amsterdam Pineapple, Orange Juice, Lime, Passion Fruit, Orgeat, Prosecco	
NAUGHTY STRAWBERRY	13.5
Gray Whale, Strawberry, Rose, Lemon	
HELL OR HIGH WATERMELON	13.5
Absolut Watermelon, Lime, Fever Tree Lime & Yuzu Soda	

Draft Beers

ALES/IPAS			
AMSO House Blonde, CA	5.0%	\$7	
Coppertail Unholy, FL	9.0%	\$7	
Dogfish Head Hazy-O!, DE	7.1%	\$8	
Elysian Space Dust, WA	8.2%	\$8	
Kona Big Wave Golden Ale, HI	4.4%	\$7	
Lagunitas IPA, CA	6.2%	\$7	
Lexington Kentucky Bourbon Barrel Ale, KY	8.2%	\$8	
New Belgium Fat Tire, CO	5.2%	\$7	
New Belgium Voodoo Juicy Haze, CO	7.5%	\$8	
Sierra Nevada Hazy Little Thing, CA	6.7%	\$8	
LAGERS/PILSNERS/WHEATS			
Blue Moon, CO	5.4%	\$7	
Bud Light, MO	4.2%	\$5	
Miller Light, CO	4.2%	\$5	
Funky Buddha Floridian, FL	5.2%	\$7	
Michelob Ultra, MO	4.2%	\$7	
Modelo Especial, MX	4.5%	\$7	
Pacifico Clara, MX	4.5%	\$7	
Peroni Nastro Azzurro, IT	4.7%	\$7	
Stella Artois, BE	5.2%	\$7	
Stone Buenaveza Salt & Lime Lager, CA	4.7%	\$7	
Yuengling, PA	4.4%	\$6	
STOUTS/SEASONALS/ROTATING SERIES			
Founders Local Selection, MI	VAR	VAR	
Golden Road Local Selection, CA	VAR	\$7	
Goose Island Seasonal, IL	VAR	\$8	
Guinness, IR	4.2%	\$8	
Sam Adams Seasonal, MA	VAR	VAR	
Terrapin Seasonal, GA	VAR	VAR	
Veza Sur Local Selection, FL	VAR	\$8	
Wicked Weed Local Selection, NC	VAR	\$8	
BEYOND BEER			
Angry Orchard, NY	5.0%	\$7	
Truly Wild Berry, MA	5.0%	\$6	

Red, White & Bubbles

WHITE & PINK	
Chateau Ste. Michelle <i>Riesling</i>	9/34
Stella Rosa <i>Moscato d'Asti</i>	9/34
Maso Canali <i>Pinot Grigio</i>	11/42
Barone Fini <i>Pinot Grigio</i>	9/34
Decoy by Duckhorn <i>Sauvignon Blanc</i>	11/42
Kim Crawford <i>Sauvignon Blanc</i>	12/46
Seaglass <i>Sauvignon Blanc</i>	9/34
Conundrum by Caymus <i>White Blend</i>	11/42
Hess Collection Shirttail Ranches <i>Chardonnay</i>	9/34
Kendall-Jackson Vinter's RSV <i>Chardonnay</i>	12/46
Fleurs De Prairie <i>Rosé</i>	10/38
The Beach by Whispering Angel <i>Rosé</i>	12/46
RED	
Murphy-Goode <i>Pinot Noir</i>	10/38
Meiomi <i>Pinot Noir</i>	12/46
Drumheller <i>Merlot</i>	9/34
Uncaged by Z. Alexander Brown <i>Red Blend</i>	11/42
Terrazas de los Andes <i>Malbec</i>	9/34
Josh Cellars <i>Cabernet Sauvignon</i>	10/34
Tribute <i>Cabernet Sauvignon</i>	11/42
J. Lohr Seven Oaks <i>Cabernet Sauvignon</i>	12/46
BUBBLES	
Dom Perignon <i>Brut</i>	550
Moët Impérial <i>Brut</i>	25/100
Veuve Clicquot Yellow Label <i>Brut</i>	140
Ruffino <i>Prosecco</i>	10/38
La Marca <i>Prosecco</i>	12/46
La Marca <i>Prosecco Rosé</i>	46
Moët <i>Rosé Impérial</i>	140
Veuve Clicquot <i>Brut Rosé</i>	160
BY THE BOTTLE	
Belle Glos Clark & Telephone <i>Pinot Noir</i>	80
Orin Swift Abstract <i>Red Blend</i>	90
The Prisoner <i>Red Blend</i>	100
Paraduxx Proprietary <i>Red Blend</i>	100
Jordan <i>Cabernet Sauvignon</i>	125

Bottles & Cans

AMERICAN FAVES	
Budweiser Bud Light Coors Light Miller Lite	
Michelob Ultra Pabst Blue Ribbon (16 oz can)	
PREMIUM IMPORTS	
Corona Corona Premier Heineken	
HARD SELTZERS (ASSORTED FLAVORS)	
High Noon Mamitas Truly White Claw	
BEYOND BEER	
Strainge Beast Lemon Ginger Kombucha, CA Twisted Tea, MA	
NON-ALCOHOLIC	
Heineken 0.0 Lagunitas Hoppy Refresher	
Sam Adams Just the Haze	



Scan for additional rotating & local Bottle & Draft selections

SOCIAL HOUR

Monday through Friday, 4pm-7pm

- \$10 HAND-CRAFTED COCKTAILS
- \$6 HOUSE LIQUORS & MARGARITAS
- \$6 HOUSE WINES & SELECT DRAFT BEERS
- \$7 SELECT CALL LIQUORS
- \$8 SELECT PREMIUM LIQUORS



SHAREABLES & SMALL PLATES

GOAT CHEESE CROQUETTES

red chili guava glaze 11

SOFT BAKED PRETZELS

beer cheese 10.75

CHICKEN WINGS

guavanero, signature buffalo or kc bbq 16.75

ANCHO CHICKEN QUESADILLA

onion, poblano, cheddar, flour tortilla, crema, guac 14.5

DEVILED EGGS

candied bacon 10.25

LOADED GUAC

bacon, black beans, corn, pico, cotija, tortilla chips 14.5

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips 15.75

HUMMUS

olive pimento relish, pita, crudités 11.25

EAST COAST OYSTERS*

cocktail, horseradish, tabasco (6) 17.75 / (12) 32.75

KEY WEST SHRIMP CAKES

green goddess, comeback sauce 16

CHAR-GRILLED OCTOPUS

pomegranate, greens, citrus vinaigrette, passion fruit 23.25

AHI TUNA AVOCADO TOAST*

cucumber, ginger soy aioli, chili crisps, multigrain 14

BUFFALO CAULIFLOWER PIZZA

pico, mozzarella, parmesan, marinara, ranch 16.5

STEAK BOMB PIZZA

ham, fresno, poblano, bell pepper, onion, mozzarella, parmesan, marinara 17.25

BUFFALO CHICKEN FRIES

green onion, jalapeño, blue cheese crumbles, ranch 15.75

MEATBALL SLIDERS

marinara, mozzarella, basil ricotta, brioche 15

SALADS

CRISPY GOAT CHEESE

greens, apple, corn, tomato, raisins, avocado, almonds, citrus vinaigrette 17.5 +salmon* 9

BLACKENED SHRIMP

arugula, avocado, onion, black beans, cotija, quinoa, citrus vinaigrette 17.5

CAESAR

romaine, parmesan, herb crouton 12.75 +steak* 10

CHICKEN COBB

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch 17.5

BOWLS

SOUTHWEST CHICKEN

farro, cauliflower, poblano, maitake, sweet potato, avocado, cotija, cilantro lime aioli 22

AHI TUNA POKE*

wakame, rice, greens, yuzu vinaigrette, kimchi, edamame, ginger soy aioli, sesame, chili crisps 22.5

WEST COAST SALMON*

quinoa, romaine, tomato, cucumber, edamame, corn, onion, green goddess, crispy leeks 22

HOUSE SPECIALTIES

8 OZ. FILET*

A.1. demi-glace, crispy leeks, loaded potato gratin 44.25

STEAK FRITES*

wagyu skirt, chimichurri, spicy ranch wedges 32.5

WAGYU STEAK FRIED RICE*

kimchi rice, bacon, mojo rojo, chili crisps, sunny-side up egg 29.25

MUSHROOM PAPPARDELLE PASTA

mushroom, garlic, parmesan 22 +chicken 7

GRILLED CAULIFLOWER STEAK

miso, maitake, carrot puree, quinoa, salsa verde, pomegranate 18.5

CHICKEN MILANESE

arugula, tomato, onion, parmesan, balsamic gravy 24.5

APPLE BUTTER RIBS

miso, horseradish slaw, candied pecan, chives 24.5

GREEN GODDESS SALMON*

cauliflower puree, brussels, maitake, pomegranate, crispy leeks 25.5

PAN-SEARED SCALLOPS*

maitake, farro, sweet potato, cauliflower, poblano, carrot puree, crispy leeks 32

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 16.75

CRISPY TRUFFLESHROOM BURGER

two ¼ lb. AmSo beef blend patties, truffle boursin, mushroom, onion, crispy leeks, A.1. demi-glace, brioche 19

AMSO BURGER*

½ lb. AmSo beef blend patty, American, AmSo sauce, lto, brioche 15.5 +fried egg 2

BRISKET SANDWICH

horseradish sauce, arugula, fresno, crispy leeks, ciabatta 17.75

WAGYU TRUFFLE MELT

truffle aioli, havarti, onion, mushroom, sourdough 22

GUAVA BBQ PORK BELLY TACOS

poppy slaw, pickled onion, cotija, flour tortilla 17

TUSCAN GRILLED CHICKEN SANDWICH

citrus-marinated, truffle boursin, tomato, arugula, ciabatta 17

CHICKEN B.L.A.T. SANDWICH

blackened, avocado, jalapeño bacon, honey mustard, lto, brioche 16.5

NASHVILLE HOT CHICKEN SANDWICH

chili slaw, pickle, brioche 16.5

FLORIDA TURKEY REUBEN

kimchi, havarti, AmSo sauce, sourdough 17

MAHI SANDWICH

blackened or grilled, comeback sauce, lto, brioche 17.25

SEAFOOD TACOS

blackened mahi or blackened or fried shrimp, slaw, pico, yuzu vinaigrette, cilantro lime aioli, flour tortilla 17

PREMIUM SHAREABLE SIDES

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresno, peanuts 10

KIMCHI FRIED RICE

housemade kimchi 10

MAC & CHEESE

gouda, American, pecorino, parm-crust 10

GARLIC BROCCOLINI

parmesan, crispy quinoa 8

LOADED POTATO GRATIN

truffle boursin, bacon, A.1. demi-glace, chives 10

SPICY RANCH POTATO WEDGES

tabasco ranch 8

*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 8 or more will have an optional 20% service charge added to all checks.