



Hand-Crafted Cocktails

FIFTH & LAVENDER	14.5
Tito's Handmade, Lemon, Lavender, Lychee, Q Soda	
CACTUS PEAR MOJITO	14.5
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda	
HIBISCUS MULE	14.5
Ketel One, Lime, Q Hibiscus Ginger Beer	
LIQUID LEI	14.5
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	14.5
Ketel One Botanical Cucumber & Mint, St. Germain, Sugar, Lemon, Lime, Mint, Cucumber	
TIKI RITA	14.5
Espolòn Blanco, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt	
SPICY GUAVA-RITA	14.5
Tanteo Jalapeño or Habanero, Guava, Lime, Jalapeño Salt	
PAPI'S PALOMA	14.5
Corazón Reposado, PAMA Pomegranate, Lime, Q Grapefruit Soda	
NAKED & SHAMELESS	14.5
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	14.5
AmSo Private Select Redemption, Tempus Fugit Crème de Banane, Orgeat, Lime, Angostura Bitters	
BLACKBERRY LEMONADE	14.5
Old Forester 86, Blackberry, Lemon, Cinnamon, Q Club Soda	
RHISKEY PINEAPPLE	14.5
Proper No. Twelve Irish, Kraken Black Spiced, RumHaven Coconut, 5 Spice, Pineapple	
SMOKED OLD FASHIONED	14.5
Basil Hayden's, Sugar, Bitters, Filthy Cherry	
PB&J OLD FASHIONED	14.5
Maker's Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters, Mini PB&J	
RESERVA OLD FASHIONED	14.5
AmSo Select Barrel Bacardi Reserva, 5 Spice, Tiki Bitters	
MOKA-SPRESSO MARTINI	14.5
Grey Goose, Tempus Fugit Crème de Moka, Owen's Nitro-Infused Espresso, Shaved Chocolate	
SIDE HUSTLE MARTINI	14.5
Stoli Vanil, Passion Fruit, Lime, Prosecco	
MAUI MIMOSA	14.5
New Amsterdam Pineapple, Orange Juice, Lime, Passion Fruit, Orgeat, Prosecco	
NAUGHTY STRAWBERRY	14.5
Gray Whale, Strawberry, Rose, Lemon	
HELL OR HIGH WATERMELON	14.5
Absolut Watermelon, Lime, Fever Tree Lime & Yuzu Soda	

Draft Beers

ALES/IPAS		
AMSO House Blonde, CA	5.0%	\$7.5
Dogfish Head Hazy-O!, DE	7.1%	\$8.5
Elysian Space Dust, WA	8.2%	\$8.5
Lagunitas IPA, CA	6.2%	\$7.5
Lexington Kentucky Bourbon Barrel Ale, KY	8.2%	\$8.5
New Belgium Fat Tire, CO	5.2%	\$7.5
New Belgium Voodoo Juicy Haze, CO	7.5%	\$8.5
Sierra Nevada Hazy Little Thing, CA	6.7%	\$8.5
Victory Golden Monkey, PA	9.5%	\$9.5
Wynwood La Rubia, FL	5.0%	\$7.5
LAGERS/PILSNERS/WHEATS		
Blue Moon, CO	5.4%	\$7.5
Bud Light, MO	4.2%	\$7
Funky Buddha Floridian, FL	5.2%	\$7.5
Michelob Ultra, MO	4.2%	\$7.5
Miller Lite, WI	4.2%	\$7
Modelo Especial, MX	4.5%	\$7.5
Pacifico Clara, MX	4.5%	\$7.5
Peroni Nastro Azzurro, IT	4.7%	\$7.5
Stella Artois, BE	5.2%	\$7.5
Stone Buenaveza Salt & Lime Lager, CA	4.7%	\$7.5
Yuengling, PA	4.4%	\$6.5
STOUTS/SEASONALS/ROTATING SERIES		
Founders Local Selection, MI	VAR	VAR
Golden Road Local Selection, CA	VAR	\$7.5
Goose Island Seasonal, IL	VAR	\$8.5
Guinness, IR	4.2%	\$8.5
Sam Adams Seasonal, MA	VAR	\$7.5
Terrapin Seasonal, GA	VAR	VAR
Veza Sur Local Selection, FL	VAR	VAR
Wicked Weed Local Selection, NC	VAR	\$8.5
BEYOND BEER		
Angry Orchard, NY	5.0%	\$7.5
Truly Wild Berry, MA	5.0%	\$6.5

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 Shirtail 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 Rosé Impérial	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 Michelob Ultra Miller Lite 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
Sunday through Wednesday, 10pm-Close

- \$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 11.75

SOFT BAKED PRETZELS

beer cheese 11.5

CHICKEN WINGS

guavanero, signature buffalo or kc bbq 17.5

ANCHO CHICKEN QUESADILLA

onion, poblano, cheddar, flour tortilla, crema, guac 15.25

DEVILED EGGS

candied bacon 11

LOADED GUAC

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

SPINACH & ARTICHOKE DIP

cheddar, parmesan, pepper jack, pico, tortilla chips 16.5

HUMMUS

olive pimento relish, pita, crudités 12

EAST COAST OYSTERS*

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

KEY WEST SHRIMP CAKES

green goddess, comeback sauce 16.75

CHAR-GRILLED OCTOPUS

pomegranate, greens, citrus vinaigrette, passion fruit 24

AHI TUNA AVOCADO TOAST*

cucumber, ginger soy aioli, chili crisps, multigrain 14.75

BUFFALO CAULIFLOWER PIZZA

pico, mozzarella, parmesan, marinara, ranch 17.25

STEAK BOMB PIZZA

ham, fresno, poblano, bell pepper, onion, mozzarella, parmesan, marinara 18

BUFFALO CHICKEN FRIES

green onion, jalapeño, blue cheese crumbles, ranch 16.5

MEATBALL SLIDERS

marinara, mozzarella, basil ricotta, brioche 15.75

SALADS

CRISPY GOAT CHEESE

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

BLACKENED SHRIMP

arugula, avocado, onion, black beans, cotija, quinoa, citrus vinaigrette 18.25

CAESAR

romaine, parmesan, herb crouton 13.5 +steak* 10

CHICKEN COBB

grilled or fried, romaine, corn, bacon, tomato, avocado, egg, blue cheese crumbles, ranch 18.25

BOWLS

SOUTHWEST CHICKEN

farro, cauliflower, poblano, maitake, sweet potato, avocado, cotija, cilantro lime aioli 22.75

AHI TUNA POKE*

wakame, rice, greens, yuzu vinaigrette, kimchi, edamame, ginger soy aioli, sesame, chili crisps 23.25

WEST COAST SALMON*

quinoa, romaine, tomato, cucumber, edamame, corn, onion, green goddess, crispy leeks 22.75

HOUSE SPECIALTIES

8 OZ. FILET*

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

STEAK FRITES*

wagyu skirt, chimichurri, spicy ranch wedges 33.25

WAGYU STEAK FRIED RICE*

kimchi rice, bacon, mojo rojo, chili crisps, sunny-side up egg 30

MUSHROOM PAPPARDELLE PASTA

mushroom, garlic, parmesan 22.75 +chicken 7

GRILLED CAULIFLOWER STEAK

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

CHICKEN MILANESE

arugula, tomato, onion, parmesan, balsamic gravy 25.25

APPLE BUTTER RIBS

miso, horseradish slaw, candied pecan, chives 25.25

GREEN GODDESS SALMON*

cauliflower puree, brussels, maitake, pomegranate, crispy leeks 26.25

PAN-SEARED SCALLOPS*

maitake, farro, sweet potato, cauliflower, poblano, carrot puree, crispy leeks 32.75

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 17.5

CRISPY TRUFFLESHROOM BURGER

two ¼ lb. AmSo beef blend patties, truffle boursin, mushroom, onion, crispy leeks, A.1. demi-glace, brioche 19.75

AMSO BURGER*

½ lb. AmSo beef blend patty, American, AmSo sauce, lto, brioche 16.25 +fried egg 2

BRISKET SANDWICH

horseradish sauce, arugula, fresno, crispy leeks, ciabatta 18.5

WAGYU TRUFFLE MELT

truffle aioli, havarti, onion, mushroom, sourdough 22.75

GUAVA BBQ PORK BELLY TACOS

poppy slaw, pickled onion, cotija, flour tortilla 17.75

TUSCAN GRILLED CHICKEN SANDWICH

citrus-marinated, truffle boursin, tomato, arugula, ciabatta 17.75

CHICKEN B.L.A.T. SANDWICH

blackened, avocado, jalapeño bacon, honey mustard, lto, brioche 17.25

NASHVILLE HOT CHICKEN SANDWICH

chili slaw, pickle, brioche 17.25

FLORIDA TURKEY REUBEN

kimchi, havarti, AmSo sauce, sourdough 17.75

MAHI SANDWICH

blackened or grilled, comeback sauce, lto, brioche 18

SEAFOOD TACOS

blackened mahi or blackened or fried shrimp, slaw, pico, yuzu vinaigrette, cilantro lime aioli, flour tortilla 17.75

PREMIUM SHAREABLE SIDES

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresno, peanuts 10.75

KIMCHI FRIED RICE

housemade kimchi 10.75

MAC & CHEESE

gouda, American, pecorino, parm-crust 10.75

GARLIC BROCCOLINI

parmesan, crispy quinoa 8.75

LOADED POTATO GRATIN

truffle boursin, bacon, A.1. demi-glace, chives 10.75

SPICY RANCH POTATO WEDGES

tabasco ranch 8.75

*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.