

WEEKEND WAKE-UP

saturday & sunday, 10:30am - 3pm

BOOZY BRUNCH

MAUI MIMOSA

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

MIMOSA

orange juice & bubbles 4

BLOODY MARY

wheatley vodka, zing zang, filthy pickle & pimienta olives

HOUSEMADE SANGRIA

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

MOKA-SPRESSO MARTINI

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

AS A TINI TREE

(serves 8) | (serves 12)

BUBBLES & BITES

AmSo chicken tenders



moët & chandon champagne (mini) | (bottle)

+fries +spicy ranch wedges

BRUNCH BITES & PREMIUM SHAREABLES

BUTTERMILK BISCUITS

butter, hot honey

DEVILED EGGS

candied bacon

BREAKFAST POTATO WEDGES

blackened, poblano & bell peppers, caramelized onion, fresh herbs

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, fresnos, pickled onion, peanuts

AHI TUNA AVOCADO TOAST

cucumber, ginger soy aioli, chili crisps, multigrain

PIMENTO CHEESE POLENTA

confit "mini red" tomatoes

MAC & CHEESE

gouda, American, pecorino, crispy parmesan crumble

CHICKEN WINGS

signature buffalo, kc bbq, or guavanero

NASHVILLE HOT CHICKEN SLIDERS

buttermilk biscuits, hot honey

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*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.

DIPS & DIPPERS

AMSO CHICKEN TENDERS

housemade crispy tenders, signature sauces

SOFT BAKED PRETZELS

beer cheese

LOADED GUAC

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

FISH DIP

old bay, escovitch vegetables, pickled jalapeño, lemon, crudités, club crackers

MAKE IT A DUO

Choose any two (dine in only)

DONUT HOLES

maple mascarpone, seasonal compote

FRENCH TOAST STICKS

challah, maple syrup, seasonal compote, maple mascarpone

GOAT CHEESE CROQUETTES

red chili guava glaze

SPINACH & ARTICHOKE DIP

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

GARDEN & GRAINS

WATERMELON FETA

cucumber, heirloom tomato, mint, basil, red wine vinaigrette, agrumato olive oil

CHICKEN COBB*

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

SOUTHWEST CHICKEN

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

SOCIAL GREENS

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

AHI TUNA POKE*

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

STEAK & ARUGULA

sirloin, dried cranberries, candied pecans, red onion, feta, balsamic vinaigrette

BRUNCH SPECIALTIES

FRUITY PEBBLES CHICKEN & WAFFLES

habanero-strawberry jam, maple mascarpone

YOGURT & GRANOLA

chai spice, mixed berries & fruit, almonds, coconut, chia seeds, honey

OMELET*

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

BREAKFAST PLATE

two eggs your way, sausage patties or bacon, biscuit, toast or english muffin, breakfast potato wedges

WIDE AWAKE STEAK & EGGS*

skirt, chimichurri, two eggs your way, breakfast potato wedges

COUNTRY BISCUITS & GRAVY*

sausage gravy, two eggs your way

SAUSAGE EGG & CHEESE BISCUIT BENNY

pepper jack, hot honey sriracha hollandaise

BLACK PEPPER SHRIMP & "NOT GRITS"

pimento cheese polenta, confit 'mini reds', pickled shallots, green onion, black pepper sauce

STEAK FRIED RICE*

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

HANDHELDS

all handhelds are served with fries or breakfast potato wedges. upgrade to side house or caesar salad. substitute beyond burger +\$

BRUNCH B.L.A.T.*

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

GREEN GODDESS CAESAR WRAP

grilled chicken, romaine, parmesan, mozzarella, green goddess caesar, flour tortilla

SOCIAL SMASH BURGER

two AmSo blend beef patties, cheddar, smash sauce, pickle, caramelized onion, pretzel bun

MIRANDA'S TOPLESS CHICKEN SALAD

sun-dried cherries, pecans, red onion, celery, bibb lettuce, heirloom tomato, sullivan street sourdough

SANTA FE TURKEY CLUB*

jalapeño bacon, gouda, chipotle honey mustard, roasted red pepper, guac, lettuce, sullivan street sourdough

AMSO BRUNCH BURGER*

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

AMERICAN SOCIAL®

BAR & KITCHEN

FTL0426

EAT. DRINK. BE SOCIAL.

LIFE'S A PARTY WORTH CELEBRATING TOGETHER.