

SHAREABLES & SMALL PLATES

GOAT CHEESE CROQUETTES

red chili guava glaze

CHICKEN WINGS

guavanero, signature buffalo or kc bbq

SOFT BAKED PRETZELS

beer cheese

DEVEILED EGGS

candied bacon

BUFFALO CHICKEN FRIES

provolone, blue cheese, jalapeño, green onion, ranch

LOADED GUAC

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

ANCHO CHICKEN QUESADILLA

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

GUAVA BBQ PORK BELLY TACOS

poppy slaw, pickled onion, cotija, flour tortilla

SEAFOOD TACOS

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

SHRIMP & SCALLOP CEVICHE*

lime, avocado, pico

EAST COAST OYSTERS*

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

KEY WEST SHRIMP CAKES

green goddess, comeback sauce

HUMMUS

olive pimento relish, pita, almonds, crudités

SPINACH & ARTICHOKE DIP

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

MEATBALL SLIDERS

marinara, mozzarella, basil ricotta, brioche


BUFFALO CAULIFLOWER PIZZA

pico, mozzarella, parmesan, marinara, ranch

STEAK BOMB PIZZA

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

BUBBLES & BITES

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

+fries +spicy ranch wedges

SALADS & BOWLS

CRISPY GOAT CHEESE

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

CLASSIC CAESAR

romaine, parmesan, herb croutons +steak*

BLACKENED SHRIMP

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

CHICKEN COBB

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

SOUTHWEST CHICKEN

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

AHI TUNA POKE*

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

WEST COAST SALMON*

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

HOUSE SPECIALTIES

GREEN GODDESS SALMON*

cauliflower puree, brussels, maitake, pomegranate, crispy leeks

MUSHROOM PAPPARDELLE PASTA

mushroom, garlic, parmesan
+chicken +steak*

CHICKEN MILANESE

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

8 OZ. FILET*

A.I. demi-glaze, crispy leeks, loaded potato gratin

BACON WRAPPED SCALLOPS*

bourbon glaze, crispy jalapeño, corn & black bean succotash

STEAK FRITES*

skirt, chimichurri, spicy ranch wedges

STEAK FRIED RICE*

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

GRILLED CAULIFLOWER

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

HANDHELDS

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

SOCIAL SMASH BURGER

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

CRISPY TRUFFLESHROOM BURGER

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

AMSO BURGER*

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

CHOPPED BBQ BRISKET

bourbon glaze, crispy jalapeño, sesame kaiser

TRUFFLE STEAK MELT

truffle aioli, havarti, onion, mushroom, sourdough

SANTA FE TURKEY CLUB

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

GRILLED TUSCAN CHICKEN

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

CHICKEN B.L.A.T.

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

NASHVILLE HOT CHICKEN

chili slaw, pickle, brioche

GRILLED MAHI

blackened or grilled, comeback sauce, lto, brioche

PREMIUM SHAREABLE SIDES

FRIED BRUSSELS SPROUTS

bacon mustard vinaigrette, pickled onion, fresno, peanuts

KIMCHI FRIED RICE

housemade kimchi

MAC & CHEESE

gouda, American, pecorino, parm-crusting

GARLIC BROCCOLINI

parmesan, crispy quinoa

LOADED POTATO GRATIN

truffle boursin, bacon, A.I. demi-glaze, chives

SPICY RANCH POTATO WEDGES

tabasco ranch

*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.