



*Boozy Brunch*

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| <b>LILLET ELDERFLOWER SPRITZ</b> 13.5<br>Lillet Blanc, St. Germain, Prosecco, Q Soda Water                                  | <b>BLOODY MARY</b> 11<br>Haku, Zing Zang, Filthy Pickle & Pepper Olives                                 | <b>APEROL SPRITZ</b> 13<br>Aperol, Prosecco, Q Soda Water | <b>MIMOSA</b> 4<br>Orange Juice, Bubbles  |
| <b>MOKA-SPRESSO MARTINI</b> 13.5<br>Grey Goose, Tempus Fugit Crème de Moka, Owen's Nitro Infused Espresso, Shaved Chocolate | <b>MAUI MIMOSA</b> 13.5<br>New Amsterdam Pineapple, Orange Juice, Lime, Passion Fruit, Orgeat, Prosecco | <b>FROSÉ</b> 11<br>Proverb Rosé, Three Olives Rosé Vodka  | <b>SANGRIA</b> 11<br>Spanish Red or White |

*Social Shareables*

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| <b>DONUT HOLES</b> 12.75<br>Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote                      | <b>BUFFALO CHICKEN FRIES</b> 16<br>Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing |
| <b>SOUR CREAM &amp; ONION BUSTED POTATOES</b> 9<br>Roasted Crispy Potatoes, Sour Cream & Onion Dip, Chives | <b>CHICKEN WINGS (8)</b> 17<br>Guavanero, Signature Buffalo, or Kansas City Style BBQ   |
| <b>FRUIT &amp; YOGURT BOWL</b> 9<br>Mixed Berries, Vanilla Yogurt, Almonds                                 | <b>SOFT BAKED PRETZELS</b> 11<br>Beer Cheese & Honey Mustard  |
| <b>DEVEILED EGGS (6)</b> 10.5<br>Candied Bacon   | <b>EAST COAST OYSTERS*</b> (6) 18 / (12) 33<br>Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon                            |
| <b>BUTTERMILK BISCUITS</b> 7.5<br>Butter, Hot Honey  |   |

*Burgers, Sandwiches & Salads*

Substitute Beyond Burger to any Burger +3

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| <b>HOT CHICKEN SLIDERS</b> 16.25<br>Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey   | <b>BREAKFAST SANDWICH*</b> 16.5<br>Smoked Ham, 2 Over Easy Eggs, Gouda Florentine, Avocado, Ciabatta, Petite Salad                            |
| <b>AVOCADO TOAST WITH TUNA*</b> 14.25<br>Marinated Ahi, Smashed Avocado, Cucumber, Ginger Soy Aioli, Chili Crisps, Multigrain                      | <b>BUFFALO CAULIFLOWER PIZZA</b> 16.75<br>Buffalo Cauliflower, Pico de Gallo, Cilantro, Cream Cheese, Ranch, Mozzarella, Parmesan, Marinara   |
| <b>AMSO BRUNCH BURGER*</b> 16.75<br>¼ lb Beef Patty, Hash Brown, Lettuce, Tomato, Onion, Bacon, Sunny Side Up Egg, Bistro Sauce, American, Brioche | <b>BLACKENED SHRIMP SALAD</b> 17.75<br>Arugula, Avocado, Pickled Red Onion, Black Beans, Cotija, Crispy Quinoa Gremolata, Citrus Vinaigrette  |
| <b>BRISKET SANDWICH</b> 18<br>BBQ Smoked, Creamy Horseradish, Arugula, Pickled Fresno, Crispy Leeks, Ciabatta                                      | <b>CHICKEN COBB</b> 17.75<br>Grilled or Fried, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch     |
| <b>BRUNCH B.L.A.T.*</b> 17.75<br>Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche  | <b>CAESAR SALAD</b> 13<br>Romaine, Parmesan, Herb Croutons, Caesar Dressing +Grilled or Fried Chicken (7), Salmon* (9), Mahi (9), Steak* (10) |

**BRUNCH PLATES**

*Cinnamon French Toast Crunch*

Cereal Milk Soaked Challah Bread, Crushed Cinnamon Toast Crunch, Cereal Milk Custard, Sliced Bananas, Peanut Butter Toffee, Mixed Berry Compote  
17.5

*Wide Awake Steak & Eggs\**

Grilled Sirloin, Chimichurri, Potato Cakes, Aged Provolone, 2 Eggs Your Way  
28

*Fruity Pebbles Chicken & Waffles*

Southern Fried Chicken Breast, Fruity Pebbles Waffle, Maple Mascarpone, Habanero-Strawberry Jam, Maple Syrup, Powdered Sugar  
17.5

*Eggs Benedict\**

Two Poached Eggs, House Cured Canadian Bacon, Tomato, Hollandaise, English Muffin, Petite Salad or Busted Potatoes  
17  
Sub Pork Belly (2)

*Country Biscuits & Gravy*

Country Sausage Gravy, Fluffy Buttermilk Biscuits, 2 Eggs Your Way  
14

*Omelet*

Choice of Chorizo & Goat Cheese or Spinach & Feta, with Petite Salad or Busted Potatoes  
14

*Brunch in the Keys\**

Key West Pink Shrimp Cake, Green Goddess, Poached Egg, Hollandaise, Cilantro  
16.5

*Grilled Chicken Mac & Cheese*

Gemelli Pasta, Smoked Gouda, American, Pecorino, Panko Parmesan Crust Sub Steak\* +3  
20.75

**BOWLS**

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| <b>WEST COAST SALMON BOWL*</b> 22.25<br>Quinoa, Heirloom Tomato, Cucumber, Edamame, Roasted Corn, Red Onion, Romaine, Green Goddess, Brûléed Lemon, Fried Leeks | <b>BRISKET FRIED RICE*</b> 23.25<br>BBQ Smoked, Kimchi Fried Rice, Mojo Rojo, Over Easy Egg, Chili Crisps |
| <b>POKE TUNA BOWL*</b> 22.75<br>Marinated Ahi, Wakame, Jasmine Rice, Mixed Greens, Yuzu Vinaigrette, Kimchi, Edamame, Ginger Soy Aioli, Sesame, Chili Crisps    |   |

*Espresso & Coffee*

- ESPRESSO 4  
LATTE 6  
CAPPUCCINO 6  
REGULAR OR DECAF 3

\*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.  
\*\* 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 18% service charge added to all checks.



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%	\$7.25
Dogfish Head Hazy-O!, DE	7.1%	\$8.25
Elysian Space Dust, WA	8.2%	\$8.25
Lagunitas IPA, CA	6.2%	\$7.25
Lexington Kentucky Bourbon Barrel Ale, KY	8.2%	\$8.25
New Belgium Fat Tire, CO	5.2%	\$7.25
New Belgium Voodoo Juicy Haze, CO	7.5%	\$8.25
Sierra Nevada Hazy Little Thing, CA	6.7%	\$8.25
Victory Golden Monkey, PA	9.5%	\$9.25
Wynwood La Rubia, FL	5.0%	\$7.25

**LAGERS/PILSNERS/WHEATS**

Blue Moon, CO	5.4%	\$7.25
Bud Light, MO	4.2%	\$6
Funky Buddha Floridian, FL	5.2%	\$7.25
Michelob Ultra, MO	4.2%	\$7.25
Miller Lite, WI	4.2%	\$6
Modelo Especial, MX	4.5%	\$7.25
Pacifico Clara, MX	4.5%	\$7.25
Peroni Nastro Azzurro, IT	4.7%	\$7.25
Stella Artois, BE	5.2%	\$7.25
Stone Buenaveza Salt & Lime Lager, CA	4.7%	\$7.25
Yuengling, PA	4.4%	\$6.25

**STOUTS/SEASONALS/ROTATING SERIES**

Founders Local Selection, MI	VAR	VAR
Golden Road Local Selection, CA	VAR	VAR
Goose Island Seasonal, IL	VAR	VAR
Guinness, IR	4.2%	\$8.25
Sam Adams Seasonal, MA	VAR	\$7.25
Terrapin Seasonal, GA	VAR	VAR
Veza Sur Local Selection, FL	VAR	VAR
Wicked Weed Local Selection, NC	VAR	\$8.25

**BEYOND BEER**

Angry Orchard, NY	5.0%	\$7.25
Truly Wild Berry, MA	5.0%	\$6.25

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 Shirltail 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 | 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, 2pm-7pm

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