



Boozy Brunch

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

Social Shareables

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

Burgers, Sandwiches & Salads

Substitute Beyond Burger to any Burger +3

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

WEST COAST SALMON BOWL* 22.25 Quinoa, Heirloom Tomato, Cucumber, Edamame, Roasted Corn, Red Onion, Romaine, Green Goddess, Brûléed Lemon, Fried Leeks	BRISKET FRIED RICE* 23.25 BBQ Smoked, Kimchi Fried Rice, Mojo Rojo, Over Easy Egg, Chili Crisps
POKE TUNA BOWL* 22.75 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