



Boozy Brunch

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| LILLET ELDERFLOWER SPRITZ 14.5
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 | BOTTOMLESS MIMOSA 25
with Food Purchase |
| MOKA-SPRESSO MARTINI 14.5
Grey Goose, Tempus Fugit Crème
de Moka, Owen's Nitro Infused
Espresso, Shaved Chocolate | MAUI MIMOSA 14.5
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

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| DONUT HOLES 13.25
Cinnamon Sugar, Peanut Butter
Toffee, Mixed Berry Compote | BUFFALO CHICKEN FRIES 16.5
Pulled Buffalo Chicken,
Blue Cheese Crumbles, Jalapeños,
Green Onions, Fries, Ranch Dressing |
| SOUR CREAM & ONION
BUSTED POTATOES 9.5
Roasted Crispy Potatoes, Sour
Cream & Onion Dip, Chives | CHICKEN WINGS (8) 17.5
Guavanero, Signature Buffalo,
or Kansas City Style BBQ |
| FRUIT & YOGURT BOWL 9.5
Mixed Berries, Vanilla
Yogurt, Almonds | SOFT BAKED PRETZELS 11.5
Beer Cheese & Honey Mustard |
| DEVEILED EGGS (6) 11
Candied Bacon | EAST COAST OYSTERS*
(6) 18.5 / (12) 33.5
Cocktail Sauce, Horseradish,
Tabasco, Saltines, Lemon |
| BUTTERMILK BISCUITS 8
Butter, Hot Honey | |

Burgers, Sandwiches & Salads

Substitute Beyond Burger to any Burger +3

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|---|--|
| HOT CHICKEN SLIDERS 16.75
Fluffy Buttermilk Biscuits, Nashville
Hot Chicken, Hot Honey | BREAKFAST SANDWICH* 17
Smoked Ham, Two Over Easy
Eggs, Gouda Florentine, Avocado,
Ciabatta, Petite Salad |
| AVOCADO TOAST WITH TUNA* 14.75
Marinated Ahi, Smashed Avocado,
Cucumber, Ginger Soy Aioli, Chili
Crisps, Multigrain | BUFFALO CAULIFLOWER PIZZA 17.25
Buffalo Cauliflower, Pico de Gallo,
Cilantro, Cream Cheese, Ranch,
Mozzarella, Parmesan, Marinara |
| AMSO BRUNCH BURGER* 17.25
¼ lb Beef Patty, Hash Brown,
Lettuce, Tomato, Onion, Bacon,
Sunny Side Up Egg, Bistro Sauce,
American, Brioche | BLACKENED SHRIMP SALAD 18.25
Arugula, Avocado, Pickled Red
Onion, Black Beans, Cotija,
Crispy Quinoa Gremolata,
Citrus Vinaigrette |
| BRISKET SANDWICH 18.5
BBQ Smoked, Creamy Horseradish,
Arugula, Pickled Fresno, Crispy
Leeks, Ciabatta | CHICKEN COBB 18.25
Grilled or Fried, Bacon, Corn,
Grape Tomatoes, Avocado,
Romaine, Crumbled Blue Cheese,
Egg, Buttermilk Ranch |
| BRUNCH B.L.A.T* 18.25
Southern Fried Chicken, Avocado,
Sunny Side Up Egg, Jalapeño Bacon,
Lettuce, Tomato, Onion, Honey
Aioli, Brioche | CAESAR SALAD 13.5
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
18

Wide Awake Steak & Eggs*

Grilled Sirloin, Chimichurri, Potato Cakes,
Aged Provolone, 2 Eggs Your Way
28.5

Fruity Pebbles Chicken & Waffles

Southern Fried Chicken Breast, Fruity Pebbles Waffle,
Maple Mascarpone, Habanero-Strawberry Jam,
Maple Syrup, Powdered Sugar
18

Eggs Benedict*

Two Poached Eggs, English Muffin,
House Cured Canadian Bacon, Tomato, Hollandaise,
English Muffin, Petite Salad or Busted Potatoes
17.5
Sub Pork Belly (2)

Country Biscuits & Gravy

Country Sausage Gravy,
Fluffy Buttermilk Biscuits, 2 Eggs Your Way
14.5

Omelets

Chorizo & Goat Cheese or
Spinach & Feta Cheese, with Petite Salad
or Busted Potatoes
14.5

Brunch in the Keys*

Key West Pink Shrimp Cake, Green Goddess,
Poached Egg, Hollandaise
17

Grilled Chicken Mac & Cheese

Gemelli Pasta, Smoked Gouda, American, Pecorino,
Panko Parmesan Crust Sub Steak* +3
21.25

BOWLS

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|---|---|
| WEST COAST SALMON BOWL* 22.75
Quinoa, Heirloom Tomato,
Cucumber, Edamame, Roasted
Corn, Red Onion, Romaine,
Green Goddess, Brûléed Lemon,
Fried Leeks | BRISKET FRIED RICE* 23.75
BBQ Smoked, Kimchi Fried Rice,
Mojo Rojo, Over Easy Egg,
Chili Crisps |
| POKE TUNA BOWL* 23.25
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	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	

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

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

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