



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><br>Haku, Zing Zang, Filthy Pickle & Pepper Olives                                    | <b>11 APEROL SPRITZ</b><br>Aperol, Prosecco, Q Soda Water | <b>13 BOTTOMLESS MIMOSA</b> 18.95<br>with Food Purchase |
| <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><br>Proverb Rosé, Three Olives Rosé Vodka     | <b>11 SANGRIA</b> 11<br>Spanish Red or White            |

Social Shareables

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| <b>DONUT HOLES</b> 12.5<br>Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote                          | <b>BUFFALO CHICKEN FRIES</b> 15.75<br>Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing |
| <b>SOUR CREAM &amp; ONION BUSTED POTATOES</b> 8.75<br>Roasted Crispy Potatoes, Sour Cream & Onion Dip, Chives | <b>CHICKEN WINGS (8)</b> 16.75<br>Guavanero, Signature Buffalo, or Kansas City Style BBQ   |
| <b>FRUIT &amp; YOGURT BOWL</b> 8.75<br>Mixed Berries, Vanilla Yogurt, Almonds                                 | <b>SOFT BAKED PRETZELS</b> 10.75<br>Beer Cheese & Honey Mustard  |
| <b>DEVILED EGGS (6)</b> 10.25<br>Candied Bacon  | <b>EAST COAST OYSTERS*</b> (6) 17.75 / (12) 32.75<br>Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon                         |
| <b>BUTTERMILK BISCUITS</b> 7.25<br>Butter, Hot Honey  |  |

Burgers, Sandwiches & Salads

Substitute Beyond Burger to any Burger +3

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| <b>HOT CHICKEN SLIDERS</b> 16<br>Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Mike's Hot Honey   | <b>BREAKFAST SANDWICH*</b> 16.25<br>Chef's Special, Choice of Petite Salad or Busted Potatoes  |
| <b>AVOCADO TOAST WITH TUNA*</b> 14<br>Marinated Ahi, Smashed Avocado, Cucumber, Ginger Soy Aioli, Chili Crisps, Multigrain                       | <b>BUFFALO CAULIFLOWER PIZZA</b> 16.5<br>Buffalo Cauliflower, Pico de Gallo, Cilantro, Cream Cheese, Ranch, Mozzarella, Parmesan, Marinara       |
| <b>AMSO BRUNCH BURGER</b> 16.5<br>¼ lb Beef Patty, Hash Brown, Lettuce, Tomato, Onion, Bacon, Sunny Side Up Egg, Bistro Sauce, American, Brioche | <b>BLACKENED SHRIMP SALAD</b> 17.5<br>Arugula, Avocado, Pickled Red Onion, Black Beans, Cotija, Crispy Quinoa Gremolata, Citrus Vinaigrette      |
| <b>BRISKET SANDWICH</b> 17.75<br>BBQ Smoked, Creamy Horseradish, Arugula, Pickled Fresno, Crispy Leeks, Ciabatta                                 | <b>CHICKEN COBB</b> 17.5<br>Grilled or Fried, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch         |
| <b>BRUNCH B.L.A.T.*</b> 17.5<br>Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche | <b>CAESAR SALAD</b> 12.75<br>Romaine, Parmesan, Herb Croutons, Caesar Dressing +Grilled or Fried Chicken (7), Salmon* (9), Mahi (9), Steak* (10) |

BOWLS

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| <b>WEST COAST SALMON BOWL*</b> 22<br>Quinoa, Heirloom Tomato, Cucumber, Edamame, Roasted Corn, Red Onion, Romaine, Green Goddess, Brûléed Lemon, Fried Leeks | <b>BRISKET FRIED RICE*</b> 23<br>BBQ Smoked, Kimchi Fried Rice, Mojo Rojo, Over Easy Egg, Chili Crisps |
| <b>POKE TUNA BOWL*</b> 22.5<br>Marinated Ahi, Wakame, Jasmine Rice, Mixed Greens, Yuzu Vinaigrette, Kimchi, Edamame, Ginger Soy Aioli, Sesame, Chili Crisps  |  |

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 17.25

Wide Awake Steak & Eggs\*

Grilled Sirloin, Chimichurri, Potato Cakes, Aged Provolone, 2 Eggs Your Way 27.75

Eggs Benedict\*

Two Poached Eggs, English Muffin, House Cured Canadian Bacon, Tomato, Hollandaise, Petite Salad or Busted Potatoes 16.75  
Sub Pork Belly (2)

Smoked Salmon Benedict\*

Two Poached Eggs, Hollandaise, Fried Potato Cake, Super Green Spinach, Petite Salad 17

Country Biscuits & Gravy

Country Sausage Gravy, Fluffy Buttermilk Biscuits, 2 Eggs Your Way 13.75

Omelets

Choice of Chorizo & Goat Cheese or Spinach & Feta Cheese, with Petite Salad or Busted Potatoes 13.75

Brunch in the Keys\*

Key West Pink Shrimp Cake, Green Goddess, Poached Egg, Hollandaise, Cilantro 16.25

Grilled Chicken Mac & Cheese

Gemelli Pasta, Smoked Gouda, American, Pecorino, Panko Parmesan Crust Sub Steak\* +3 20.5



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
Coppertail Unholy, FL 9.0% \$7
Dogfish Head Hazy-O!, DE 7.1% \$8
Elysian Space Dust, WA 8.2% \$8
Kona Big Wave Golden Ale, HI 4.4% \$7
Lagunitas IPA, CA 6.2% \$7
Lexington Kentucky Bourbon Barrel Ale, KY 8.2% \$8
New Belgium Fat Tire, CO 5.2% \$7
New Belgium Voodoo Juicy Haze, CO 7.5% \$8
Sierra Nevada Hazy Little Thing, CA 6.7% \$8
LAGERS/PILSNERS/WHEATS
Blue Moon, CO 5.4% \$7
Bud Light, MO 4.2% \$5
Miller Light, CO 4.2% \$5
Funky Buddha Floridian, FL 5.2% \$7
Michelob Ultra, MO 4.2% \$7
Modelo Especial, MX 4.5% \$7
Pacífico Clara, MX 4.5% \$7
Peroni Nastro Azzurro, IT 4.7% \$7
Stella Artois, BE 5.2% \$7
Stone Buenaveza Salt & Lime Lager, CA 4.7% \$7
Yuengling, PA 4.4% \$6
STOUTS/SEASONALS/ROTATING SERIES
Founders Local Selection, MI VAR VAR
Golden Road Local Selection, CA VAR \$7
Goose Island Seasonal, IL VAR \$8
Guinness, IR 4.2% \$8
Sam Adams Seasonal, MA VAR VAR
Terrapin Seasonal, GA VAR VAR
Veza Sur Local Selection, FL VAR \$8
Wicked Weed Local Selection, NC VAR \$8
BEYOND BEER
Angry Orchard, NY 5.0% \$7
Truly Wild Berry, MA 5.0% \$6

Red, White & Bubbles

- WHITE & PINK
Chateau Ste. Michelle Riesling 9/34
Stella Rosa Moscato d'Asti 9/34
Maso Canali Pinot Grigio 11/42
Barone Fini Pinot Grigio 9/34
Decoy by Duckhorn Sauvignon Blanc 11/42
Kim Crawford Sauvignon Blanc 12/46
Seaglass Sauvignon Blanc 9/34
Conundrum by Caymus White Blend 11/42
Hess Collection Shirtail Ranches Chardonnay 9/34
Kendall-Jackson Vinter's RSV Chardonnay 12/46
Fleurs De Prairie Rosé 10/38
The Beach by Whispering Angel Rosé 12/46
RED
Murphy-Goode Pinot Noir 10/38
Meiomi Pinot Noir 12/46
Drumheller Merlot 9/34
Uncaged by Z. Alexander Brown Red Blend 11/42
Terrazas de los Andes Malbec 9/34
Josh Cellars Cabernet Sauvignon 10/34
Tribute Cabernet Sauvignon 11/42
J. Lohr Seven Oaks Cabernet Sauvignon 12/46
BUBBLES
Dom Perignon Brut 550
Moët Impérial Brut 25/100
Veuve Clicquot Yellow Label Brut 140
Ruffino Prosecco 10/38
La Marca Prosecco 12/46
La Marca Prosecco Rosé 46
Moët Rosé Impérial 140
Veuve Clicquot Brut Rosé 160
BY THE BOTTLE
Belle Glos Clark & Telephone Pinot Noir 80
Orin Swift Abstract Red Blend 90
The Prisoner Red Blend 100
Paraduxx Proprietary Red Blend 100
Jordan Cabernet Sauvignon 125

Bottles & Cans

- AMERICAN FAVES
Budweiser | Bud Light | Coors Light | Miller Lite
Michelob Ultra | Pabst Blue Ribbon (16 oz can)
PREMIUM IMPORTS
Corona | Corona Premier | Heineken
HARD SELTZERS (ASSORTED FLAVORS)
High Noon | Mamitas | Truly | White Claw
BEYOND BEER
Strange 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