

Beer & Wine

Monday through Friday 4pm-7pm

Sunday through Wednesday 10pm – Close

**Before placing your order, please inform your server if a person in your party has a food allergy.

House wines \$5

Pinot Grigio

Sauvignon Blanc

Rosé

Pinot Noir

Cabernet Sauvignon

SELECT DRAFT BEERS \$5

Angry Orchard

Blue Moon

Guinness

Lagunitas IPA

Sam Adams Seasonal

Stella Artois

Modelo

Terrapin Luau Krunkles

Wicked Weed Pernicious

Yuengling

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Liquors & Cocktails

Monday through Friday, 4pm-7pm.

Sunday through Wednesday, 10pm until close.

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HORNITOS MARGARITA \$5

Original
Strawberry
Passion Fruit

\$8 HAND-CRAFTED COCKTAILS

Fifth & Lavender

Tito's Handmade, Lemon, Lavender, Lychee, Q Soda

Hibiscus Mule

Ketel One, Lime, Q Hibiscus Ginger Beer

Cucumber Fizz

Ketel One Cucumber & Mint Botanical, St. Germain, Sugar, Lemon, Lime, Mint, Cucumber

Grey Line

Grey Goose, St. Germain, Cucumber, Lemon, Basil, Sugar, Blackberry

Tiki Rita

Espolon Blanco, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt

Spicy Guava-Rita

Choice of Tanteo Jalapeño or Habanero Tequila, Guava, Lime, Jalapeño Salt

Garden to glass

Maestro Dobel Diamante Tequila, Agave, Lime, Rosemary, Cucumber, Q Grapefruit

Cactus Pear Mojito

Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda

Liquid Lei

Flor de Cana 4 YR, Appleton Signature, Papa's Pilar Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki Bitters

Feisty Island Mule

Plantation Three Stars Rum, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer

Rhiskey Pineapple

Proper Twelve Irish Whiskey, Kraken Black Spiced Rum, RumHaven Coconut, Pineapple, Brown Sugar

Smoked Old Fashioned

Basil Hayden's, Sugar, Bitters, Filthy Cherry

PB&J Old Fashioned

Maker's Mark, Skrewball Peanut Butter Bourbon, Strawberry Preserves, Black Walnut Bitters

Strawberry Basil Gimlet

Sipsmith Gin, Lime, Basil, Strawberry

Premium Liquors \$7

Bacardi 8
Bombay Sapphire
Bulleit Bourbon
Bulleit Rye
Ketel One
Patrón Silver
Johnnie Walker Black

Call Liquors \$6

Dewar's White
Espolón Blanco
Espolón Reposado
Grey Goose
Jack Daniel's
Tito's
Proper 12

House Liquors \$5

Bacardi Silver
Captain Morgan
Jim Beam
Hornitos Plata
New Amsterdam Gin
Pinnacle

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Social Hour Bites

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DEVEILED EGGS (3) \$3

Candied Bacon

HUMMUS \$5

Traditional Hummus, Olives, Pimento, Pine Nut Relish, Pita, Crudite

AVOCADO TOAST \$5

Avocado, Corn, Queso Fresco, Spicy Mayo, Pickled Peppers, Multigrain Bread

MINI CHICKEN QUESADILLA \$4

Shredded Ancho Chicken, Flour Tortilla, Roasted Onions, Poblano Peppers, Sharp Cheddar, Crema, Guacamole

EAST COAST OYSTERS (5)* \$10

Cocktail Sauce, Horseradish, Tabasco, Saltines, Lemon

MAPLE BOURBON MEATBALL \$4

Beef & Pork Meatball, Maple Bourbon Glaze, Gouda & Corn Grits

AMSO BURGER \$6

6oz Burger, American Cheese, Lettuce, Tomato, Onion, AmSo Sauce, Brioche Bun

+ Add French Fries (\$3)

CHICKEN WINGS (5) \$6

Buffalo Sauce

BEEF TENDERLOIN TIP SKEWERS* \$7

Beef Tips, Romesco, Chimichurri

PERSONAL PEPPERONI PIZZA \$7

Red Sauce, Mozzarella, Pepperoni

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