

H|S⁺
HIGH SOCIETY
BUCKHEAD

TAPAS

PATATAS BRAVAS 11 

fried potatoes tossed in chipotle aioli and paprika
vegan option available

BEEF EMPANADA 12

tex-mex ground beef, potatoes, mozzarella cheese, tomatillo salsa

CAULIFLOWER BITES 12 

tempura cauliflower bites, tossed in teriyaki sauce

MEAT BALLS 13

ground beef mixed egg & Italian breadcrumbs over a bed of marinara sauce

FLASH FRIED BRUSSEL SPROUTS 13

balsamic glaze, dried cranberries

SHRIMP EMPANADA 15

adobo grilled shrimp, roasted red peppers, spinach, mozzarella cheese, marinara sauce.

GAMBAS AL AJILLO 16

roasted shrimp, olive oil, garlic, piquillo peppers in a tomato sherry sauce, french bread

BABY LAMB CHOPS 18

served with Demi glaze

MADRID LUMP CRAB CAKE 18

dill tartar sauce

SOCIETY CEVICHE 22

shrimp, lobster, habanero, avocado, cucumber, onion, and fresh herbs in citrus sumo. served with fried potato chips

HONEY HOT LOBSTER TAILS 28

southern fried lobster tails, with a honey hot sauce drizzle.

CRAB CLAWS 30

garlic butter sauce, french bread

**Consuming raw & undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illnesses.*

20% gratuity will be added on all orders

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WE DO NOT ACCEPT DISCOVER CARDS, APPLE PAY, OR ANY FORM OF TAP

HIS⁺ HIGH SOCIETY BUCKHEAD

SALADS

SOCIETY ENSALADA 14

mixed greens, cranberries, manchego, croutons, sherry vinaigrette

CEASAR SALAD 14

romaine lettuce, parmesan cheese, croutons, ceasar dressing

+chicken 6

+shrimp 7

MAIN DISHES

CREAMY CAJUN PASTA 22

cajun style white wine alfredo sauce

+6 chicken +8 shrimp

EGGPLANT PARMESAN 25

fried breaded eggplant, smoked vegan gouda cheese topped with marinara sauce & basil chiffonade

SOUTHERN FRIED CHICKEN 28

buttermilk brined airline chicken breast, mashed potatoes, charred broccolini, brown chicken gravy

FRIED CATFISH 32

southern fried catfish, three cheese mac n cheese, collard greens with turkey meat, homestyle cornbread

SHORT RIB 36

guinness braised short ribs, charred brussel sprouts, carrots, pearl onions, shaved parmesan cheese.served with mash potatoes

NY STRIP STEAK 46

grilled NY strip steak garnished with grilled asparagus & demi glaze

DESSERTS

BARCELONA CHURROS 12

fried churros with chocolate sauce with vanilla ice cream

FLAWLESS CHOCOLATE CAKE 14

served with strawberries, vanilla ice cream

S'MORES FOR TWO 25

at table smore maker, graham crackers, chocolate, marshmallows

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COCKTAILS

BETWEEN THE SHEETS 35

Martell Blue Swift, Cointreau,
Fresh Lemon

HIGH FASHION 45

Don Julio 1942, Agave, Fresh
Lemon

DATE IN VENICE 18

Jameson, Fresh Lime, Ginger Beer,
Mint

ROYAL PEACH 18

Jack Apple, Peach Schnapps,
Fresh Lemon, Simple Syrup,
Cabernet

BUCKHEAD ESPRESSO 18

IslandJohn Vanilla Vodka,
Espresso Liqueur, Cold Brew, Irish
Cream, Simple Syrup, Cinnamon

GIN THERE, DONE THAT 18

Bayab Gin, Fresh Lemon, Simple
Syrup, Champagne, Lemon
Expression

RIDN' DIRTY 18

Martell VS, Cointreau, Fresh
Lemon

DANCE ALL NIGHT 19

Lobos Reposado, Pineapple Juice,
Fresh Lime, Agave, Meddled Sage
Leaves

PENELOPE 19

Lobos Joven, Grapefruit Juice,
Agave, Fresh Lime, Triple Sec,
Tajin Rim, Sprinkle of Cinnamon

BILLIONAIRE 22

Woodford Rye, Amaretto, Honey,
Fresh, Lemon

LYCHEE MARGARITA 22

Ghost Spicy Tequila, Lychee
Liqueur, Lychee Syrup, Fresh Lime,
Triple Sec, Muddled Jalapeño

BAG N BOUGIE 25

Kettle One, Watermelon Liqueur,
Agave, Fresh Lime, Muddled Mint
Cucumber, Watermelon Redbull

****ALL DRINKS FINAL****

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WINE LIST

SPARKLING

Perrier-Jouet, *Grand Brut, France* **400**
Chic, *Cava, Barcelona Spain* **14**
Ruffino, *Prosecco, Italy* **15**
Giuliana, *Prosecco, Italy* **50**
Pommery Pop, *Rosé, France, 2016* **18/60**
Telmont Reserve, *Rosé, France, 2022* **180**
Moët & Chandon, *Rosé, France, 2022* **50/300**
Telmont Reserve, *Brut, France, 2022* **150**

ROSÉ/ORANGE

AIX, *Rosé, France, 2022* **14**
Gérard Bertrand, *Orange Gold, France, 2021* **16/52**

WHITE

Fruity & Fragrant

Moscato D'asti, *Italy, 2022* **14/50**
Granbazan, *Albariño, Spain, 2022* **14**
Gotas de Mar, *Albariño, Spain, 2022,* **14**
Alsace Trimbach, *Riesling, France, 2020* **29/110**

Crisp & Bright

Pascal Jolivet Attitude, *Sauvignon Blanc, France, 2022* **17/50**

Louis Jadot, *Chablis, France, 2021* **22/63**
Black Girl Magic, *Riesling, California, 2021* **14/55**

Full Bodied & Rich

Marques De Casa Concha, *Chardonnay, Chile, 2017* **16/50**
Jordan Russian River, *Chardonnay, California, 2020* **21/61**

RED

Floral & Lighter Bodied

William Hill, *Merlot, California, 2021* **12/48**
Ghost Pines, *Merlot, California, 2021* **13/52**
Chemistry Alliance, *Pinot Noir, California, 2021* **18/72**
Bourgogne, *Pinot Noir, France, 2020* **21/84**

Full Bodied & Rich

Hess, *Cabernet Sauvignon, California, 2019* **13/52**
Frida Kahlo, *Cabernet Sauvignon, Chile, 2019* **14/56**
Trivento, *Malbec, Argentina, 2020* **15/48**
Chakra, *Malbec, Argentina, 2021* **16/64**

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