

H|S⁺
HIGH SOCIETY
BUCKHEAD

TAPAS

ISLAND PINEAPPLE SALSA 7 

pineapple pico served with
tostones-style plantain chips

CAULIFLOWER BITES 10

tempura cauliflower bites,
tossed in teriyaki sauce

PATATAS BRAVAS 11 

fried potatoes tossed in chipotle
aioli and paprika
vegan option available

PHILLY EGG ROLLS 13

beef, jalapeno queso, red pepper,
green pepper, provolone cheese

MEAT BALLS 13

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

FLASH FRIED BRUSSEL SPROUTS 14

balsamic glaze, dried
cranberries

JERK CHICKEN EGG ROLLS 13

cabbage, carrots, jerk chicken,
BBQ sauce

GAMBAS AL AJILLO 16

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

SOCIETY CEVICHE 22

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

Credit cards MUST have a chip. Customer MUST provide a valid ID for payment to be accepted

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

SALADS

SOCIETY ENSALADA 14

mixed greens, cranberries, manchego, croutons, sherry vinaigrette

CEASAR SALAD 14

romaine lettuce, parmesan cheese, crutons, ceasar dressing

+chicken 6

+shrimp 7

MAIN DISHES

CREAMY CAJUN PASTA 22

artisan pasta, cajun style white wine alfredo sauce, broccoli
+6 chicken +8 shrimp

TROPICAL PARADISE 24

pineapple bowl, jasmine rice, savory veggies, with teriyaki and
sriracha aoli
+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

SOUTHERN 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, sautéed green beans, mashed potatoes & demi
glaze

LAMB CHOP DELIGHT 48

jerk marinated chops, with sweet potato puree, collard greens with
smoked turkey

LOBSTER DEL MARE 55

artisan pasta, butter and herb marinated lobster pieces, spicy white
wine marinara sauce, served with whole lobster

DESSERTS

CHEESECAKE 14

served with strawberries, vanilla ice cream

FLAWLESS CHOCOLATE CAKE 14

served with strawberries, vanilla ice cream

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COCKTAILS

BETWEEN THE SHEETS 35

Hennessy VSOP, Simple Syrup,
Cointreau, Lemon Juice

HIGH FASHION 45

Don Julio 1942, Honey Water,
Orange Bitters, Fresh Lemon

DATE IN VENICE 18

Jameson, Fresh Lime, Ginger Beer,
Mint

ROYAL PEACH 18

Jack Daniels Apple, Peach
Schnapps, Pineapple juice, Fresh
Lemon, Simple Syrup, Cabernet

BUCKHEAD ESPRESSO 18

Kettle One, Espresso Liqueur,
Vanilla Cold Brew, Simple Syrup,
Cinnamon

GIN THERE, DONE THAT 18

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

SUIT 'N TIE 18

Martell VS, Blackberry Puree,
Muddled Mint, Fresh Lemon,
Agave

LYCHEE MARGARITA 18

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

DANCE ALL NIGHT 19

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

FIRE & DESIRE 19

Coconut Rum, Bumbu Rum,
Pineapple Juice, Cranberry Juice,
Strawberry Puree, Peach Schnapps

SOFT LIFE 22

Apple Guava Island John Vodka
, Lychee Puree, Peach Puree,
Fresh Lemon, Simple Syrup,
Topped with Gingerale

BAG 'N BOUGIE 25

Kettle One Vodka, 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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