

VALENTINE'S DAY

COCKTAILS

FLIRT TINI | 15

*Titos, Raspberry Puree,
Triple Sec, Lime Juice, Agave*

LOVE POTION | 15

*Kettle One, Espresso Liqueur, Cold Brew,
Strawberry Creme Baileys, Simple Syrup*

FIRE & DESIRE | 17

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

SWEETHEART SANGRIA | 18

*Crown Peach, Peach Schnapps, Lemon Juice,
Simple Syrup, Moscato*

CUPIDS BOW | 18

*Patron Reposado Tequila, Blueberry Syrup,
Lemon Juice, Triple Sec, Simple Syrup*

CLOUD 9 | 19

*Rose Champagne, Gin,
St Germaine, Lemon Juice*



H|S⁺
HIGH SOCIETY
BUCKHEAD

Tapas

FLASH FRIED BRUSSELS 13

balsamic glaze, dried cranberries

JERK CHICKEN EGG ROLLS 13

cabbage, carrots, jerk chicken,
served with BBQ sauce

MEAT BALLS 14

ground beef mixed with egg
& italian breadcrumbs, marinara
sauce

BABY LAMB CHOPS 18

served with demi-glaze

LOBSTER BITES 28

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

CRAB CLAWS 40

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

H/S⁺
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BUCKHEAD

Salads

CEASAR SALAD 12

romaine lettuce, parmesan cheese, crutons, ceasar dressing

HOUSE SALAD 13

romaine lettuce, tomato, cucumber, red onion, cheddar cheese

+chicken 6

+shrimp 7

Entrees

VEGAN PESTO PASTA 22

la molisana wheat noodles coated in a vegan pesto sauce with fresh basil, toasted pine nuts, garlic, olive oil, brightened with lemon juice

CREAMY TUSCAN CHICKEN 25

parmesan cream chicken with sun dried tomatoes and spinach,
served over pappadarella pasta

CITRUS SILK SALMON 30

pan-seared salmon, lemon beurre blanc, wild rice pilaf
roasted asparagus

RIBEYE 47

grilled ribeye steak served with red wine demi-glaze mashed
potatoes and roasted broccolini

LAMB CHOP DELIGHT 48

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

Desserts

FLAWLESS CHOCOLATE CAKE 14

warm chocolate lava cake, served with vanilla ice cream, caramel drizzle

CHEESE CAKE 14

served with , vanilla ice cream, strawberry and
chocolate drizzle

S'MORES FOR TWO 25

at table smore maker, graham crackers, chocolate, marshmallows

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**