H|S
HIGH SOCIETY
BUCKHEAD

COCKTAIL *Menu*

SOCIETY SECRET
WEST END GIN, LEMON JUICE, HONEY SYRUP 13

LEMON DROP DELIGHT
VODKA, BLUEBERRY PUREE, SIMPLE SYRUP, TRIPLE SEC, LEMON JUICE 13

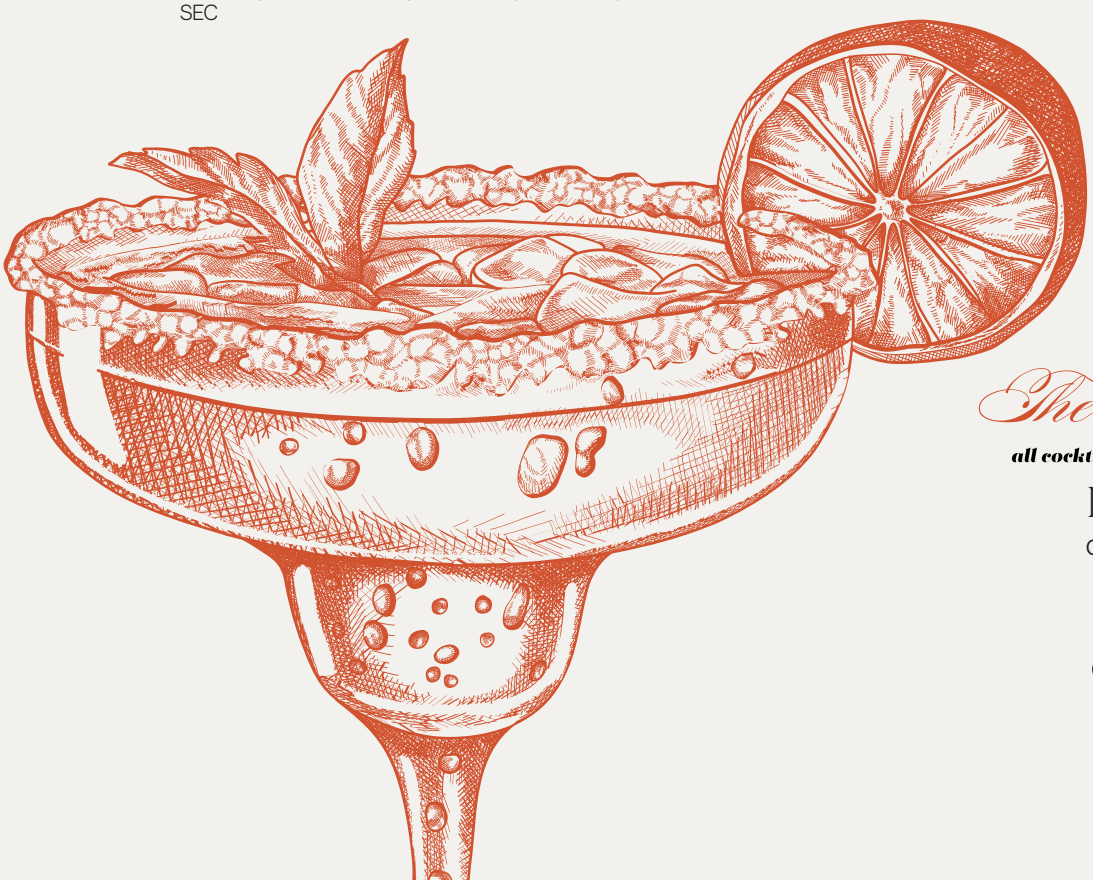
MELON MIRAGE
COCONUT RUM, BLUE CURAÇAO, MELON LIQOUR, PINEAPPLE JUICE, SWEET AND SOUR 13

MANGO TANGO
TEQUILA, MANGO PUREE, LIME JUICE, SOUR MIX, TRIPLE SEC 13

MULE
WHISKEY, LIME JUICE, GINGER BEER 13

PEACH MARG
TEQUILA, PEACH PUREE, TRIPLE SEC, LIME JUICE, AGAVE 13

GIN THERE DONE THAT
WEST END GIN, LEMON JUICE, SIMPLE SYRUP, TOPPED WITH CHAMPAGNE 15



The 75 Social Club 40

all cocktails are crowned with champagne

DIAMOND DISTRICT
GIN, LIME JUICE, AGAVE, COCONUT CREAM

VELVET ROPE 75
GIN, FRESH LEMON, AGAVE, BLUEBERRY & PINEAPPLE

SIP HAPPENS
GEMPRESS GN, LEMON JUICE, AGAVE, LYCHEE

H|S
HIGH SOCIETY
BUCKHEAD

WINE *List*

ROSÉ|ORANGE

AIX, ROSÉ, FRANCE, 2022 14/52
GERARD BERTRAND, FRANCE, 2021 16/56

RED WINE

HESS, CABERNET SAUVIGNON, CALIFORNIA, 2023 14/ 56
FRIDA KAHLO, CABERNET SAUVIGNON, CHILE, 2019 15/ 56
WILLIAM HILL, PINOT NOIR, CALIFORNIA, 2021 17/68
CHEMISTRY ALLIANCE, PINOT NOIR, CALIFORNIA, 2021 18/72
CHAKRAS, MALBEC, MENDOZA ARGENTINA, 2021 18/72



SPARKLING

PROSECCO 16/65
HOUSE BRUT 12/48
VEUVE CLICQUOT
MOËT CHANDON ROSE

WHITE WINE

MARENCO MOSCATO D'ASTI, ITALY 2022 14/56
TRIMBACH, RIESLING, RIBEAUVILLÉ - FRANCE, 2019 14/56
LOVEBLOCK, SAUVIGNON BLANC, NEW ZELAND, 2023 14/56
JORDAN RUSSIAN RIVER, CHARDONNAY, CALIFORNIA, 2020 16/64

TAPAS Menu

PATATAS BRAVAS 11
FRIED IDAHO POTATOS TOSSED IN CHIPOTLE AIOLI AND PAPRIKA
VEGAN OPTION AVAILABLE

PHILLY EGG ROLLS 13
BEEF, PEPPERS AND ONIONS, PROVOLONE CHEESE, SERVED WITH SWEET CHILI SAUCE

JERK CHICKEN EGGROLL 14
CABBAGE, CARROTS, JERK CHICKEN, SERVED WITH BBQ SAUCE

MEAT BALLS 13
GROUND BEEF, MIXED WITH EGG & ITALIAN BREADCRUMBS OVER A BED OF MARINARA SAUCE, PARMESAN TOPPED

FLASH FRIED BRUSSEL SPROUTS 14
BALSAMIC GLAZE, DRIED CRANBERRIES

CEASAR SALAD 14
ROMAINE LETTUCE, PARMESAN CHEESE, CRUTONS, CEASAR DRESSING

BRISKET SLIDERS 15
SHREDDED SMOKED BRISKET, CHIPOTLE SLAW, SWEET AND SPICY PICKLES

CHARGRILLED OYSTERS 19
SPINACH, HERB BUTTER, PARMESAN CHEESE
ADD BACON $3

CRAB DIP 20
JUMBO LUMP CRAB MEAT, ROASTED GARLIC, SPINACH, PARMESAN, SMOKED GOUDA, MASCARPONE CHEESE,

RIBEYE BITES 22
6OZ SLICED RIBEYE TOPPED WITH CHIMCHURRI

NEW ZEALAND LAMB CHOPS 22
GARLIC BALSAMIC GLAZE

OXTAILS EGGROLLS 25
JERK OXTAIL. CURRY STEWED CABBAGE, MARSCAPONE, SWEET PLANTAIN

LOADED OYSTERS 25
PARMESAN CHEESE, CRAB DIP, LOBSTER MEAT, HERBS, CHIPOTLE BUTTER

HONEY HOT LOBSTER TAILS 28
SOUTHERN FRIED LOBSTER bites, WITH A HONEY HOT SAUCE DRIZZLE

CRAB CLAWS MP
GARLIC BUTTER SAUCE SERVED WITH FRENCH BREAD



Advisory: *Consuming raw or under cooked foods such as meats, poultry, fish, shellfish, and eggs may increase your risk of foodborn illness.

****20% gratuity will be added on all orders****

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

****WE DO NOT ACCEPT DISCOVER CARDS, GIFT CARDS, CASH APP CARDS, APPLE PAY, OR ANY FORM OF TAP****

DINNER

Menu

DOUBLE JAM BURGER 21

TWO BEEF PATIES STACKED WITH MELTED CHEESE ANAD SAVORY SWEET BACON JAM SERVED WITH FRIES

CREAM CAJUN PASTA 28

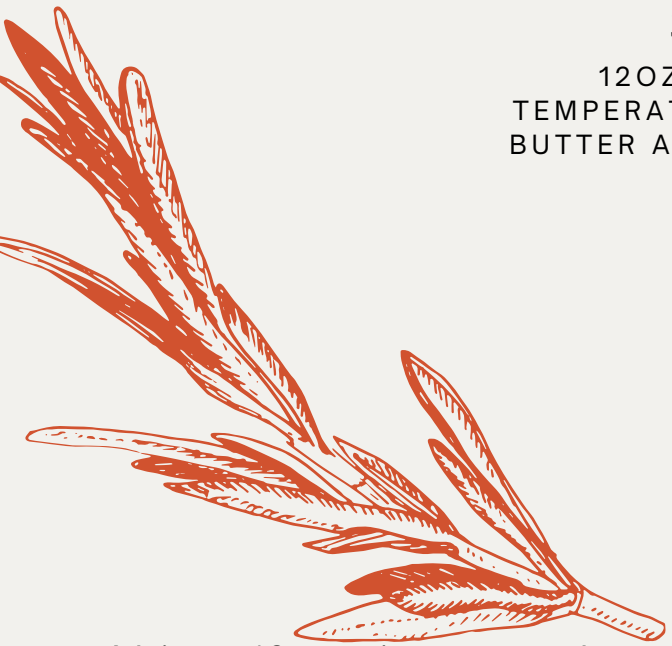
CREAM CAJUN PASTA
SAUTÉED SPINACH, CHERRY TOMATOES, RIGATONI PASTA, WHITE WINE REDUCTION, PARMESAN CHEESE & YOUR CHOICE OF ONE PROTEIN: CHICKEN, SHRIMP OR, SALMON

HERB MARINATED SALMON STEAK 37

HERB MARINATED SALMON STEAK
12OZ HERB MARINATED SALMON STEAK, GARLIC MASHED POTATOES, ROASTED BRUSSEL SPROUTS, HERB LEMON BUTTER VINAIGRETTE

STEAK FRIES 50

12OZ RIBEYE, COOKED TO TEMPERATURE, SERVED WITH BATSI BUTTER AND PARMESAN FRIES , RED CHIMICURRI



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