

H|S⁺
HIGH SOCIETY
BUCKHEAD

TAPAS

GARLIC SAUTEED MUSHROOMS 10

shiitake mushrooms, pearl onions,
white sumac wine

BEEF EMPANADA 10

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

PATATAS BRAVAS 11 

fried potatoes tossed in chipotle
aioli and paprika

vegan option available

CHARR GRILLED ASPARAGUS 12

crispy bacon, vinaigrette

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 14

adobo grilled shrimp, roasted red
peppers, sautéed 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

STEAM MUSSELS & CLAMS 18

harissa tomato sauce, parsley,
cilantro, garlic, chives, white wine
& lemon juice

MADRID LUMP CRAB CAKE 18

dill tartar sauce

SOCIETY CEVICHE 22

shrimp, tilapia, habanero, avocado,
cubanelle peppers and fresh herbs
in citrus sumo. served with fried
potato chips

HONEY HOT LOBSTER TAILS 24

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

**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

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SALADS

SOCIETY ENSALADA 14

mixed greens, cranberries, manchego, croutons, sherry vinaigrette

SPINACH ENSALADA 14

spinach, green apples, shaved onions, goat cheese, balsamic vinaigrette

+chicken 6

+shrimp 7

MAIN DISHES

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

SHORT RIB PAPPARDELLE 36

guinness Braised short ribs, charred brussel sprouts, carrots, blistered pearl onions, shaved parmesan cheese.

NY STRIP STEAK 46

grilled NY strip steak garnished with grilled asparagus & demi glaze

FORBIDDEN PAELLA 48

saute clams, tilapia, peas, shrimp & fried calamari over saffron forbidden rice

WHOLE ROASTED BRANZINO 49

roasted bronzino, grilled lemons on a bed of vegetables & white rice

LOBSTER DIAVOLA 65 

whole maine lobster in a spicy tomato harissa paste served with fettuccine egg pasta

MARE Y TERRA SURF & TURF 84

USDA NY Strip ,lobster tail al ajillo, crispy brussel sprouts

DESSERTS

BARCELONA CHURROS 12

fried churros with chocolate sauce with vanilla ice cream

FLAWLESS CHOCOLATE CAKE 14

served with strawberries, vanilla ice cream

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COCKTAILS

BETWEEN THE SHEETS 35

Hennessy VSOP, 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

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

GIN THERE, DONE THAT 18

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

RIDN' DIRTY 18

Martell, Cointreau, Fresh Lemon

DANCE ALL NIGHT 19

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

PENELOPE 19

Don Julio Blanco, Grapefruit
Juice, Agave, Fresh Lime, Triple
Sec, Tajin Rim, Sprinkle of
Cinnamon

BILLIONAIRE 22

Woodford Rye, Amaretto, Honey,
Fresh, Lemon

PEARLY LYCHEE 22

Ketel One, Lychee, Dry Vermouth,
Strawberry Pearls

BAG N BOUGIE 25

Lobos Joven, Watermelon, Honey,
Mint, Soda

****ALL DRINKS FINAL****

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WINE LIST

SPARKLING

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**
Moet & 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* **14/5**
Granbazan, *Albariño, Spain, 2022* **14**
Gotas de Mar, *Albariño, Spain, 2022,* **14**
Alsace Trimbach, *Riesling, France, 2020* **29/110**

Crisp & Bright

Le Grand Caillou, *Sauvignon Blanc, France, 2022* **16/50**
Pascal Jolivet Attitude, *Sauvignon Blanc, France, 2022* **16/50**
Cakebread Cellars, *Sauvignon Blanc, California, 2022* **21/61**
Louis Jadot, *Chablis, France, 2021* **22/63**
Moillard, *Chablis, France, 2020* **23/66**
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

Zinio, *Tempranillo, Spain, 2017* **17/52**
Chemistry Alliance, *Pinot Noir, California, 2021* **18/72**
Resonance, *Pinot Noir, Oregon, 2021* **27/78**
Bourgogne, *Pinot Noir, France, 2020* **21/84**

Full Bodied & Rich

Frida Kahlo, *Cabernet Sauvignon, Chile, 2019* **14**
Hess, *Cabernet Sauvignon, California, 2019* **13/40**
Trivento, *Malbec, Argentina, 2020* **15/48**
Chakra, *Malbec, Argentina, 2021* **16/64**
Urbina, *Tempranillo, Spain, 2000* **23/92**

Rich & Luxurious

Gran Coronas, *Cabernet Sauvignon, Spain, 2019* **16**

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