

# DAILY HAPPY HOUR

## BAR & LOUNGE

5 - 8 PM

### MEAT MARKET FEATURES

**NV VEUVE CLICQUOT BRUT, YELLOW LABEL 10**

**CLASSIC BELVEDERE MARTINI 10**

**OYSTER (minimum 6) 2 Each**

### SIGNATURE COCKTAILS

#### **WHITE SANGRIA**

BELVEDERE PEACH NECTAR VODKA, ST GERMAIN, PINEAPPLE, OJ, SPARKLING ROSÉ

**8**

#### **PIMM'S CUP**

PIMM'S NO 9, CUCUMBER, FRESH CITRUS

**8**

#### **THE "ONE" MULE**

KETEL ONE VODKA, FRESH CITRUS, SIMPLE SYRUP, GINGER BEER

**8**

#### **TANGERINE DREAM**

NOLET'S GIN, KIWI, ORANGE, PROSECCO

**8**

#### **STRAWBERRY CAIPIRINHA**

LEBLON CACHACA, STRAWBERRY, FRESH CITRUS

**8**

#### **QUATRO VERDE**

UNION MEZCAL, ANCHO VERDE, FRESH CITRUS, AGAVE, BASIL

**8**

#### **MIXERS & SUCH...**

PREMIUM LIQUORS ARE ½ OFF \*\* ADD \$2 IF YOU ORDERING UP (MARTINI)

NEAT OR ON THE ROCKS...

\*\*DOES NOT APPLY TO SINGLE MALT SCOTCH OR AGED SCOTCH (12YRS AND UP)

**DAILY HAPPY HOUR**  
**BAR & LOUNGE 5-8 PM**  
**FOOD SELECTION**

<b>CHILLED SHRIMP</b> (MINIMUM 3) SERVED WITH MM COCKTAIL SAUCE	<b>Ea 2</b>	<b>GOUDA TATER-TOTS</b> SERVED WITH GARLIC AIOLI	<b>8</b>
<b>MM DAILY CEVICHE</b> PLEASE ASK YOUR BARTENDER OR SERVER FOR TODAY'S CREATION	<b>9</b>	<b>OYSTERS BY THE PIECE</b> SERVED WITH COCKTAIL SAUCE AND HORSERADISH (MINIMUM 6)	<b>Ea 2</b>
<b>TUNA TARTARE</b> GINGER, SOY, AVOCADO SMASH, MANGO	<b>14</b>	<b>ASIAN BBQ LAMB RIBS</b> HOISIN BBQ, PAPAYA SLAW, PEANUTS, CILANTRO	<b>14</b>
<b>ROASTED ESCARGOT</b> SPICY CHORIZO BUTTER, GRILLED CROSTINI	<b>10</b>	<b>MM SLIDER DUO</b> <i>2 Certified Angus Beef®</i> , GOUDA CHEESE, BACON	<b>14</b>
<b>MM FRENCH FRIES</b> SEASONED FRIES WITH SIR KENSINGTON KETCHUP	<b>6</b>	<b>"AMERICAN STYLE KOBE" TARTARE</b> CAPERS, RED ONION, CHOPPED EGG PARMESAN FLAT BREAD	<b>14</b>
<b>STEAMED ARTICHOKE</b> GARLIC BUTTER SAUCE	<b>10</b>	<b>4oz WOOD GRILLED CHURRASCO &amp; FRIES</b> <i>Certified Angus Beef®</i> ADOBO SEASONED TOP LOIN WOOD GRILLED ONION, ROASTED GARLIC CONFIT	<b>14</b>

**WINE BY THE GLASS**

<b>2016 CHÂTEAU LÉOUBE</b> , ROSÉ, CÔTES DE PROVENCE, FRANCE	<b>8</b>
<b>2016 BRANCOTT</b> , SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	<b>8</b>
<b>2014 LANDMARK</b> , OVERLOOK, CHARDONNAY, SONOMA VALLEY, CA	<b>8</b>
<b>2015 GERARD BERTRAND</b> , RÉSERVE SPÉCIALE, PINOT NOIR, FRANCE	<b>8</b>
<b>2015 TERRAZAS</b> , ALTOS DEL PLATA MALBEC, ARGENTINA	<b>8</b>
<b>2014 DRUMHELLER</b> , MERLOT, COLUMBIA VALLEY, WA	<b>8</b>
<b>2013 ATLAS PEAK</b> , CABERNET SAUVIGNON, NAPA VALLEY, CA	<b>8</b>

**B E E R S**

<b>AMSTEL LIGHT</b> PALE LAGER-HOLLAND	<b>3.5</b>
<b>BECKS</b> NON ALCOHOLIC-HOLLAND	<b>3.5</b>
<b>GUINNESS</b> STOUT-IRELAND	<b>3.5</b>
<b>HEINEKEN</b> PALE LAGER-HOLLAND	<b>3.5</b>
<b>HOEGAARDEN</b> BELGIUM WHEAT- BELGIUM	<b>3.5</b>
<b>MODELO ESPECIAL</b> LAGER-MEXICO	<b>3.5</b>
<b>PERONI</b> PALE LAGER-ITALY	<b>3.5</b>
<b>SAMUEL ADAMS</b> BOSTON LAGER-USA	<b>3.5</b>
<b>STELLA ARTOIS</b> PALE LAGER-BELGIUM	<b>3.5</b>