

DAILY HAPPY HOUR

BAR & LOUNGE

4 – 8 PM

MEAT MARKET FEATURES

NV VEUVE CLICQUOT BRUT, YELLOW LABEL 10

CLASSIC BELVEDERE MARTINI 10

OYSTER (minimum 6) 2 Each

WINE BY THE BOTTLE

2015 SANTA MARGHERITA

PINOT GRIGIO, ALTO ADIGE, ITALY
CLEAN, INTENSE AROMA & BONE-DRY TASTE

HH\$34/MP\$68

2014 CAKEBREAD

CHARDONNAY, NAPA VALLEY, CALIFORNIA
CITRUS, APPLE, MELON & TROPICAL FLAVORS

HH\$51/MP\$102

2015 MEIOMI

PINOT NOIR, CALIFORNIA
A RICH INTERPLAY OF BERRIES, OAK, EART & SPICE NOTES

HH\$30/MP\$60

2013 FRANCISCAN

CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA
SHOWS NAPA FRUIT OF CURRANT & PLUMS WITH HINTS OF CITRUS

HH\$38/MP\$75

2013 SILVER OAK

CABERNET SAUVIGNON, ALEXANDER VALLEY, CA
LIVELY & FULL-BODIED.UNUSUAL VITALITY & STRUCTURAL BALANCE

HH\$108/MP\$216

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FOOD SELECTION

CHILLED SHRIMP (MINIMUM 3) SERVED WITH MM COCKTAIL SAUCE	Ea 2	TUNA TARTARE GINGER, SOY, AVOCADO SMASH, MANGO MOLE	14
MM DAILY CEVICHE PLEASE ASK YOUR BARTENDER OR SERVER FOR TODAY'S CREATION	9	OYSTERS BY THE PIECE SERVED WITH COCKTAIL SAUCE AND HORSERADISH (MINIMUM 6)	Ea 2
GOUDA TATER-TOTS SERVED WITH GARLIC AIOLI	8	FRIED OKRA & CAULIFLOWER SERVED WITH SPICY CHIMICHURRI SAUCE	8
MEAT MARKET BURGER WAGYU BEEF ∞ VINE RIPE TOMATO RED ONION ∞ BACON ∞ CHEDDAR CHEESE SERVED ON A BRIOCHE BUN ∞ MARKET FRIES	17	4OZ WOOD CHURRASCO & FRITES <i>Certified Angus Beef®</i> 4OZ ADOBO SEASONED TOP LOIN WOOD GRILLED ONIONS MARKET FRIES	14
MM FRENCH FRIES SEASONED FRIES WITH SIR KENSINGTON KETCHUP	6	"AMERICAN STYLE KOBE" TARTARE CAPERS, RED ONION, CHOPPED EGG PARMESAN FLAT BREAD	14
MM SLIDER DUO 2 <i>Certified Angus Beef®</i> , GOUDA CHEESE BACON	14	ROASTED ESCARGOT SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI	17

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SIGNATURE COCKTAILS

WHITE SANGRIA 8

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

PIMM'S CUP 8

PIMM'S NO 1 ∞ CUCUMBER ∞ FRESH CITRUS

THE "ONE" MULE 8

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

TANGERINE DREAM 8

NOLET'S GIN ∞ KIWI ∞ ORANGE ∞ PROSECCO

STRAWBERRY CAIPIRINHA 8

LEBLON CACHACA ∞ STRAWBERRY ∞ FRESH CITRUS

QUATRO VERDE 8

UNION MEZCAL ∞ ANCHO VERDE ∞ FRESH CITRUS
AGAVE ∞ BASIL

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WINE BY THE GLASS

2014 CONTE BRANDOLINI, PINOT GRIGIO, FRIOLI, ITALY	7
2012 CUARTO DOMINIO CHENTO, MALBEC, ARGENTINA	7
2013 UPPERCUT, CABERNET SAUVIGNON, NAPA VALLEY, CA	7
2014 TREFETHEN, CHARDONNAY, NAPA VALLEY, CA	9
2015 DOMAINE VICO, ROSÉ, CORSICA, FRANCE	7

B E E R

AMSTEL LIGHT PALE LAGER-HOLLAND	3.5
BECKS NON ALCOHOLIC-HOLLAND	3.5
GUINNESS STOUT-IRELAND	3.5
HEINEKEN PALE LAGER-HOLLAND	3.5
HOEGAARDEN BELGIUM WHEAT- BELGIUM	3.5
LAGUNITAS IPA- USA	4.0
MODELO ESPECIAL LAGER-MEXICO	3.5
PERONI PALE LAGER-ITALY	3.5
STELLA ARTOIS PALE LAGER-BELGIUM	3.5