

# DAILY HAPPY HOUR

## BAR & LOUNGE

4 - 7 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**

**MEAT MARKET MOJITO**

BACARDI SUPERIOR RUM, FRESH CITRUS, SIMPLE SYRUP, MINT

**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 WINE BY THE GLASS

<b>2016 FLEURS de PRAIRIE</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>2016 TERRAZAS</b> , ALTOS DEL PLATA, MALBEC, MENDOZA, ARGENTINA	<b>8</b>
<b>2015 DRUMHELLER</b> , MERLOT, COLUMBIA VALLEY, WA	<b>8</b>
<b>2015 UPPERCUT</b> , CABERNET SAUVIGNON, 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>

## FOOD SELECTION FROM 5-7 PM

<b>CHILLED SHRIMP</b> (MINIMUM 3) SERVED WITH MM COCKTAIL SAUCE	<b>2.5ea</b>	<b>TUNA TARTARE "NACHOS"</b> GINGER, SOY, AVOCADO SMASH, MANGO	<b>15</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>2ea</b>
<b>GOUDA TATER-TOTS</b> SERVED WITH GARLIC AIOLI	<b>8</b>	<b>ASIAN BBQ LAMB RIBS</b> HOISIN BBQ, PAPAYA SLAW, PEANUTS, CILANTRO	<b>15</b>
<b>ROASTED ESCARGOT</b> SPICY CHORIZO BUTTER, GRILLED CROSTINI	<b>15</b>	<b>MM SLIDER DUO</b> <i>2 Certified Angus Beef®</i> , GOUDA CHEESE, BACON	<b>14</b>
<b>MM TRUFFLE FRENCH FRIES</b> PARMESAN & TRUFFLE OIL	<b>12</b>	<b>"AMERICAN STYLE KOBE" TARTARE</b> CAPERS, RED ONION, EGG, GRILLED CROSTINI	<b>15</b>
<b>STEAMED ARTICHOKE</b> GARLIC BUTTER SAUCE	<b>13</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>15</b>