

DAILY HAPPY HOUR

BAR & LOUNGE

4 – 8 PM

MEAT MARKET FEATURES

NV VEUVE CLICQUOT BRUT, YELLOW LABEL

CLASSIC BELVEDERE MARTINI

OYSTER (minimum 6)

WINE BY THE BOTTLE

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| 2016 WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE, FRANCE | HH\$/MP\$ |
| 2016 DUCKHORN SAUVIGNON BLANC, NAPA VALLEY, CA | HH\$/MP\$ |
| 2015 MER SOLEIL CHARDONNAY, SANTA BARBARA, CA | HH\$/MP\$ |
| 2016 MEIOMI PINOT NOIR, SANTA BARBARA, CA | HH\$/MP\$ |
| 2015 HALL CABERNET SAUVIGNON, NAPA VALLEY, CA | HH\$/MP\$ |

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FOOD SELECTION

OYSTERS BY THE PIECE
SERVED WITH COCKTAIL SAUCE AND
HORSERADISH (MINIMUM 6)

TUNA TARTARE "NACHOS"
GINGER, SOY, AVOCADO SMASH, MANGO

"AMERICAN STYLE KOBE" TARTARE
CAPERS, RED ONION, CHOPPED EGG
PARMESAN FLAT BREAD

GOUDA TATER-TOTS
SERVED WITH GARLIC AIOLI

PRIME BEEF EMPANADAS
ARGENTIAN STYLE,
HABANERO CHIMICHURRI AIOLI

MM SLIDER DUO
2 *Certified Angus Beef®*,
RED LEICESTER CHEESE, BACON

MEAT MARKET BURGER
WAGYU BEEF, VINE RIPE TOMATO
RED ONION, BACON, CHEDDAR CHEESE
SERVED ON A BRIOCHE BUN, MARKET FRIES

CHILLED SHRIMP (MINIMUM 3)
SERVED WITH MM COCKTAIL SAUCE

MM DAILY CEVICHE
PLEASE ASK YOUR BARTENDER OR SERVER
FOR TODAY'S CREATION

ROASTED ESCARGOT
SPICY CHORIZO BUTTER, GRILLED CROSTINI

MM TRUFFLE FRENCH FRIES
PARMESAN & TRUFFLE OIL

NIMAN RANCH BBQ BEEF RIB
JALAPENO COLE SLAW, CORN BREAD FRITTERS

4oz WOOD GRILLED CHURRASCO & FRIES
Certified Angus Beef® ADOBO SEASONED TOP LOIN
WOOD GRILLED ONION, ROASTED GARLIC CONFIT

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SIGNATURE COCKTAILS

WHITE SANGRIA

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

PIMM'S CUP

PIMM'S NO 1 ∞ CUCUMBER ∞ FRESH CITRUS

THE "ONE" MULE

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

TANGERINE DREAM

NOLET'S GIN ∞ KIWI ∞ ORANGE ∞ PROSECCO

STRAWBERRY CAIPIRINHA

LEBLON CACHACA ∞ STRAWBERRY ∞ FRESH CITRUS

QUATRO VERDE

ILLEGAL MEZCAL ∞ ANCHO REYES ∞ FRESH CITRUS
AGAVE ∞ BASIL

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WINE BY THE GLASS

2017 CONTE BRANDOLINI, PINOT GRIGIO, FRIOLI, ITALY

2015 GEYSER PEAK, SAUVIGNON BLANC, RUSSIAN RIVER VALLEY

2016 LANDMARK, OVERLOOK, CHARDONNAY, SONOMA COUNTY

2015 ATLAS PEAK, CABERNET SAUVIGNON, NAPA VALLEY

B E E R

AMSTEL LIGHT, PALE LAGER - HOLLAND

BECKS, NON ALCOHOLIC - HOLLAND

GUINNESS, STOUT - IRELAND

HEINEKEN, PALE LAGER - HOLLAND

HOEGAARDEN, BELGIUM WHEAT - BELGIUM

LAGUNITAS, IPA - USA

MODELO ESPECIAL, LAGER - MEXICO

PERONI, PALE LAGER - ITALY

STELLA ARTOIS, PALE LAGER - BELGIUM