

WEEKEND HAPPY HOUR
BAR & LOUNGE
4PM – 7PM

CHAMPAGNE
\$10 POMMERY BRUT ROYAL
MARTINI
\$10 TITO'S HANDMADE VODKA MARTINI

SIGNATURE COCKTAILS

LYCHEE MARTINI \$8
VODKA ∞ ST-GERMAIN ∞ FRESH CITRUS ∞ GINGER

MEAT MARKET MARGARITA \$8
CORAZON BLANCO TEQUILA
FRESH LIME ∞ AGAVE

TANGERINE DREAM \$8
NOLET'S GIN ∞ TANGERINE ∞ FRESH KIWI

PIMM'S CUP \$8
PIMM'S NO 1 ∞ CUCUMBER ∞ FRESH CITRUS

STRAWBERRY CAIPIRINHA \$8
NOVO FOGO ∞ STRAWBERRY ∞ SHISO LEAVES

QUATRO VERDE \$8
ILEGAL MEZCAL ∞ ANCHO REYES ∞ BASIL

QUARANTINI \$8
KETEL ONE GRAPEFRUIT & ROSE ∞ LILLET ROSE
GIFFARD PAMPELMOUSSE ∞ WHITE PEACH PUREE

LOCAL DRAFT BEERS

ROCK BROTHERS BREWING, 311 WHAT THE HAZY IPA (TAMPA) \$4
ROCK BROTHERS BREWING, SISTER HAZEL'S ALE (TAMPA) \$4

WINES BY THE GLASS

2018	COL DE' SALICI, PROSECCO, VENETO, ITALY	\$7
2018	CAVALIERE D'ORO, PINOT GRIGIO, ITALY	\$7
2018	LANDMARK, OVERLOOK, CHARDONNAY, CA	\$8
2018	FONT FREYE, ROSE, PROVENCE	\$7
2017	LA CHEVALIERE, PINOT NOIR, FRANCE	\$8
2017	UPPERCUT, CABERNET SAUVIGNON, CALIFORNIA	\$8

SANGRIA PITCHERS \$40

WHITE SANGRIA
VERMINTINO ∞ COCCHI AMERICAN
LEMON JUICE ∞ FLORIDA CITRUS
CHOPPED PEACH ∞ NECTARINE

DJ' S RED SANGRIA
PINOT NOIR ∞ OJ
FLORIDA CITRUS ∞ CINNAMON
CHOPPED NECTARINE ∞ PEACH

FOOD SELECTION

*OYSTERS ON THE HALF SHELL
\$2 (each)
SERVED WITH COCKTAIL SAUCE AND
HORSERADISH (MINIMUM 6)

*CHILLED SHRIMP \$2.5 (each)
SERVED WITH MM COCKTAIL SAUCE
(MINIMUM 3)

*MM DAILY CEVICHE \$9
PLEASE ASK YOUR BARTENDER OR SERVER
FOR TODAY'S CREATION

*TUNA TARTARE "NACHOS"
\$14
GINGER, SOY, AVOCADO SMASH, MANGO

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.