

## HAPPY HOUR

### WINES BY THE GLASS

NV LE CONTESSE, PROSECCO, VENETO, ITALY	\$7
2017 CAVALIERE D'ORO, PINOT GRIGIO, ITALY	\$7
2020 BRANCOTT, SAUVIGNON BLANC, NZ	\$7
2018 LANDMARK, CHARDONNAY, CA	\$7
2018 FONT FREYE ROSÉ, PROVENCE, FRANCE	\$7
2019 DECOY (BY DUCKHORN), PINOT NOIR, CA	\$8
2018 UPPERCUT, CABERNET SAUVIGNON, CA	\$8

### WINES BY THE BOTTLE

2019 WHISPERING ANGEL ROSE COTES DE PROVENCE, PROVENCE FRANCE	HH\$35/MP\$65
2017 DUCKHORN SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA	HH\$35/MP\$65
2018 JERMANN PINOT GRIGIO FRIULI-VENEZIA GIULIA, ITALY	HH\$50/MP\$85
2017 CAYMUS-SUISUN GRAND DURIF SUISUN VALLEY, CALIFORNIA	HH\$60/MP\$95
2017 HALL CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	HH\$60/MP\$115

## CHAMPAGNE

\$10 NV VEUVE CLICQUOT BRUT, YELLOW LABEL

## MARTINI

\$10 TITO'S CLASSIC MARTINI

### SIGNATURE COCKTAILS

<b>LYCHEE MARTINI \$8</b> VODKA ∞ ST GERMAIN ∞ FRESH CITRUS ∞ GINGER
<b>MEAT MARKET MARGARITA \$8</b> CORAZON TEQUILA ∞ LIME JUICE ∞ AGAVE
<b>TANGERINE DREAM \$8</b> NOLET'S GIN ∞ TANGERINE LA CROIX ∞ KIWI
<b>PIMM'S CUP \$8</b> PIMM'S NO 1 ∞ CUCUMBER PUREE ∞ CITRUS
<b>STRAWBERRY CAIPIRINHA \$8</b> NOVO FOGO CACHACA ∞ STRAWBERRY ∞ FRESH CITRUS
<b>QUATRO VERDE \$8</b> ILEGAL MEZCAL ∞ ANCHO VERDE ∞ AGAVE ∞ BASIL

### B E E R S

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, WHEAT – BELGIUM	\$3.5
LAGUNITAS, IPA – USA	\$4
MODELO ESPECIAL, LAGER – MEXICO	\$3.5
STELLA ARTOIS, PALE LAGER- BELGIUM	\$3.5

## BAR & LOUNGE

### FOOD SELECTION

<b>*OYSTERS ON THE HALF SHELL \$2 (each)</b> SERVED WITH COCKTAIL SAUCE AND HORSERADISH (MINIMUM 6)
<b>*CHILLED SHRIMP \$2.5 (each)</b> SERVED WITH MM COCKTAIL SAUCE (MINIMUM 3)
<b>*MM DAILY CEVICHE \$9</b> PLEASE ASK YOUR BARTENDER OR SERVER FOR TODAY'S CREATION
<b>*TUNA TARTARE "NACHOS" \$14</b> GINGER, SOY, AVOCADO SMASH, MANGO
<b>*"AMERICAN STYLE KOBE" TARTARE \$14</b> CAPERS, RED ONION, CHOPPED EGG, GRILLED CRUSTINI
<b>ROASTED ESCARGOT \$14</b> SPICY CHORIZO BUTTER, GRILLED CROSTINI
<b>WAGYU DUMPLINGS \$9</b> CHARRED KIMCHEE CABBAGE, BROWN MISO AIOLI
<b>GOUDA TATER-TOTS \$8</b> SERVED WITH GARLIC AIOLI
<b>NIMAN RANCH BBQ BEEF RIB \$12</b> JALAPENO COLE SLAW
<b>MM SLIDER DUO \$14</b> 2 Certified Angus Beef®, RED LEICESTER CHEESE, BACON
<b>4oz WOOD GRILLED CHURRASCO &amp; FRIES \$17</b> Certified Angus Beef® ADOBO SEASONED TOP LOIN WOOD GRILLED ONION, ROASTED GARLIC CONFIT

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