

DAILY HAPPY HOUR BAR & LOUNGE

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

SIGNATURE COCKTAILS

MEAT MARKET MARGARITA \$8
CORAZON 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

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

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

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

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

LOCAL DRAFT BEERS

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

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

ROASTED ESCARGOT \$14
SPICY CHORIZO BUTTER, GRILLED CROSTINI

GOUDA TATER-TOTS \$8
SERVED WITH GARLIC AIOLI

NIMAN RANCH BBQ BEEF RIB \$12
JALAPENO COLE SLAW, RED CURRANT BBQ SAUCE

MM SLIDER DUO \$14
2 Certified Angus Beef®, RED LEICESTER CHEESE, BACON

4oz WOOD GRILLED CHURRASCO & FRIES \$17
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.