

TOWERS & TARTARE		SIGNATURE STEAKS	
*MM SEAFOOD TOWER	99+	FILET MIGNON	6oz 59 / 12oz 99
SHRIMP ∞ CRAB COCKTAIL ∞ OYSTERS		16oz LINZ HERITAGE RESERVE RIBEYE	80
*CAVIAR SERVICE	MP	GRILLED ∞ BLACKENED	
*TUNA TARTARE TIER	25	20oz T-BONE LINZ HERITAGE RESERVE	85
GINGER ∞ SOY ∞ AVOCADO SMASH ∞ MANGO MOLE		GRILLED ∞ HERBS DE PROVENCE	
*WHITE TRUFFLE WAGYU TARTARE	25	16oz NEW YORK STRIP	90
CAPERS ∞ CHIVES ∞ RED ONION ∞ PARMESAN CROSTINI		CHARBROILED ∞ HERBES DE PROVENCE	
SALADS		RESERVED CUTS	
CHOICE OF DRESSING: RED WINE VINAIGRETTE, BLUE CHEESE OR CAESAR		6oz MS-9 WAGYU “COWGIRL” RIBEYE	69
MM HOUSE SALAD	16	CHARBROILED ∞ BLACKENED	
ORGANIC GREENS ∞ CANDIED PECANS		22oz BONE-IN COWBOY RIBEYE	99
RED WINE VINAIGRETTE ∞ WHIPPED BLUEBERRY ∞ GOAT CHEESE		LINZ HERITAGE RESERVE ∞ HERBS DE PROVENCE	
CHOPPED ITALIAN	18	40oz PRIME PORTERHOUSE	190
NAPA CABBAGE ∞ ROMAINE ∞ SUNDRIED TOMATO		RICH STRIP & TENDERLOIN DUO	
GRILLED CHICKEN ∞ GORGONZOLA		WITH HERBES DE PROVENCE SEASONING	
DIJON VINNAIGRETTE ∞ PANCHETTA		36oz AUSTRALIAN WAGYU TOMAHAWK	220
MM CAESAR SALAD	17	CHARBROILED ∞ HERBES DE PROVENCE	
ROMAINE ∞ BLUE CHEESE ∞ PICKLED RED ONION		HOUSE CREATIONS	
CANDIED BACON ∞ ROASTED PARMESAN PANKO		MM PICANHA	8oz 30 / 16oz 55
SOURDOUGH CROUTONS		SOUS VIDE ∞ HABANERO CHIMMICHURRI	
WEDGE SALAD	19	MANGO BBQ CHICKEN	45
BABY ICEBERG LETTUCE ∞ BLUE CHEESE ∞ GRILLED RED ONION BACON		GRILLED CHICKEN BREAST ∞ BROCCOLINI	
BITES ∞ CHERRY TOMATOES ∞ JALAPEÑO RANCH DRESSING		CHARRED CHERRY TOMATOES ∞ WHIPPED MASH POTATO	
APPETIZERS		MANGO BBQ ∞ COMPRESSED GRILLED MANGO	
ROASTED ESCARGOT	20	8oz GRILLED CHURRASCO	55
SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI		GRILLED ONIONS ∞ GARLIC CONFIT	
WAGYU BEEF DUMPLINGS	23	8oz WAGYU SHORT RIB	79
KIMCHI ∞ CABBAGE ∞ BROWN MISO AIOLI		60 HOUR SOUS VIDE ∞ SCALLION ∞ KIMCHI RICE NOODLES	
MM CRAB CAKE	25	CHEF SIGNATURE SIDES	
RED PEPPERS ∞ ONIONS ∞ CILANTRO ∞ HOUSE LEMON BUTTER		CRISPY BRUSSELS SPROUTS	15
MM WAGYU BEEF SLIDER TRIO	25	BACON ∞ ALMONDS ∞ SWEET SOY GLAZE	
BACON ∞ AGED CHEDDAR CHEESE		TOMATO & TRUFFLE BURRATA	19
CARAMELIZED ONIONS ∞ GARLIC AIOLI		SPICY BALSAMIC VINAIGRETTE ∞ ROASTED TOMATO TART	
DAILY HOUSE MADE RAVIOLI	MP	POTATOES ROMANOFF	18
(ASK SERVER FOR DETAILS)		SHALLOTS ∞ CRISPY BACON ∞ WHITE CHEDDAR	
CHARBROILED OYSTERS	32	GRATINÉE OF MAC & CHEESE	17
SPICY CHORIZO BUTTER ∞ PANKO PARMESAN		THREE CHEESE BLEND	
JAPANESE KOBE HOT ROCK	125	BROCCOLINI	16
THIN SLICED JAPANESE BEEF ∞ AJI PANCA		PARMESAN CHEESE & ROMESCO SAUCE	
BROWN MISO AIOLI ∞ PEPPERCORN AU POIVRE		MM SALT CRUSTED BAKED POTATO	15
CHAR SU PORK BUNS	25	CRUMBLED BACON ∞ SCALLIONS SOUR CREAM ∞ WHIPPED BUTTER	
RED DRAGON SAUCE ∞ CILANTRO ∞ PICKLED RED ONION		KIMCHI RICE NOODLES	18
SOUP OF THE DAY	MP	GRILLED ASPARAGUS & HERB BUTTER	17
SEAFOOD		MUSHROOM RISOTTO	21
GRILLED SCOTTISH SALMON	45	CRAB MAC & CHEESE	24
STIR FRIED RICE ∞ PASSIONFRUIT BUTTER ∞ PLATANO MADURO		TRUFFLE FRIES	16
HERB CRUSTED CHILEAN SEABASS	55	TRUFFLE MASHED POTATOES	16
TRUFFLE MASHED POTATOES ∞ SHIITAKE MUSHROOMS		MM FRIES OR MM MASHED POTATOES	12
SWEET CORN ∞ TOMATO CONCASSE			
SOYBEANS ∞ TRUFFLE NAGE			
TWIN TRISTAN LOBSTER TAILS	95		
TWO 6oz TAILS ∞ LEMON BUTTER			
SANTIAGO'S SNAPPER	50		
PINEAPPLE & MADURO SALSA ∞ HABANERO MALANGA MASH			
*GRATUITY INCLUDED ON PARTIES OF 6 OR MORE.			
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.			
MM			

CRAFTED CREATIONS

- JUICE BOMB

TEQUILA BLANCO ∞ GIN ∞ PASSION FRUIT
ORANGE JUICE ∞ ELDERFLOWER ∞ LEMON
- HONEY BUNNY

VODKA ∞ STRAWBERRY ∞ HONEY ∞ PROSECCO
- GUAVITA

KETEL ONE CITROEN ∞ PINEAPPLE ∞ GUAVA
COCONUT ∞ LIME
- FRESCA PEPINO

CUCUMBER VODKA ∞ GINGER ∞ LIME ∞ MINT
- PINEAPPLE EXPRESS

PLANTERAY PINEAPPLE ∞ GRILLED PINEAPPLE
VANILLA ∞ PEPPERCORN ∞ LIME
- SOME LIKE IT HOT

CLASE AZUL PLATA ∞ COINTREAU ∞ HABANERO
RASPBERRIES ∞ TAJIN ∞ FLAMING LIME BOAT
- MOJITO CLARITO

DON Q CRISTAL ∞ PASSIONFRUIT ∞ MINT ∞ BASIL
CARDAMOM ∞ LIME ∞ CLARIFIED
- TOKYO LOVE LETTER

DON Q CRISTAL ∞ HEAVEN SAKE ∞ LYCHEE
STRAWBERRY ∞ LEMON ∞ EGG WHITE
- BANANA REPUBLIC

BARRILITO 3 STAR ∞ BANANA
CHOCOLATE BITTERS

CLASSIC COCKTAILS

- APEROL SPRITZ

APEROL ∞ PROSECCO ∞ SODA
- MM DAIQUIRI

DON Q ∞ SIMPLE SYRUP ∞ LIME
- OLD FASHIONED

BUFFALO TRACE BOURBON
DEMERERA ∞ ANGOSTURA & ORANGE BITTERS
- LYCHEE MARTINI

BROKEN SHED PREMIUM VODKA ∞ LYCHEE SYRUP
ELDERFLOWER ∞ LIME

SPIRIT FREE

- GOLDEN HOUR

PINEAPPLE ∞ TURMERIC ∞ HABANERO ∞ GINGER BEER
- GUAVA FRESCA

GUAVA ∞ GINGER ∞ LEMON ∞ SODA
- BOYLAN'S ROOT BEER

12oz BOTTLE
- BOYLAN'S SPARKLING LEMONADE

12oz BOTTLE

BEER

- OCEAN LAB LAGER

CRISP ∞ LIGHT ∞ SMOOTH ∞ REFRESHING
- OCEAN LAB IPA

HOPPY ∞ CITRUS ∞ TROPICAL ∞ CRISP
- MEDALLA

12oz BOTTLE
- MICHELOB ULTRA

12oz BOTTLE

CHAMPAGNE & SPARKLING BY THE GLASS

- NV

NICOLAS FEUILLATTE, CHAMPAGNE, FRANCE

28

Reserve Exclusive Brut known for its pale straw-gold color, delicate bubbles, and aromas of pear and apricot, with a clean, elegant, and complex palate. A versatile and refreshing champagne.
- 2021

SCHRAMSBERG BLANC DE NOIR, NORTH COAST, CA

24

Delicate red-berry aromatics with white floral lift and a fine, tight bead. On the palate it is taut and mineral-driven, mixing faint strawberry and chalk with a dry, precise, refreshingly long finish.

WHITE WINE BY THE GLASS

- 2024

TERRAS GAUDA O ROSAL ALBARINO BLEND, SPAIN

18

Pale yellow with green hints, this Albariño opens with notes of peach, citrus, white flowers, and sea spray. The palate is fresh and mineral-driven with vibrant acidity, a saline edge, and a long, lively finish.
- 2024

DAOU, CHARDONNAY, PASO ROBLES, CA

22

Bright and expressive, offering aromas of ripe pear, white peach, and citrus blossom layered with subtle notes of vanilla and toasted brioche. The palate is rich yet balanced, with vibrant acidity and a smooth elegant finish.
- 2024

EMMOLO, SAUVIGNON BLANC, NAPA VALLEY CA

18

With aromas of grapefruit, lime, and stone fruit, accented by subtle floral and citrus zest notes. The finish is refreshing and elegant, with lingering citrus.
- 2024

HAMPTON WATER, ROSE, LANGUEDOC, FRANCE

18

Both full and lush, dry and silky smooth. This rose is bright yet pale, with notes of strawberry, citrus, and peach, balanced by bright acidity and a clean mineral finish.
- 2023

BANFI SAN ANGELO, PINOT GRIGIO, TOSCANA, ITALY

18

Crisp and refreshing, with a pronounced hint of cantaloupe and lovely flavors of apples, pears and peaches.

RED WINE BY THE GLASS

- 2021

ARZUAGA, RIBERO DEL DUERO, SPAIN

23

Aromatic Complexity highlights intensity and clean ripe red fruit in the foreground, accompanied by black fruit with a touch of minerality. Velvety and round, with a persistent and lengthy finish.
- 2023

CLOUDLINE, PINOT NOIR, OREGON

20

Aromas of berries mingle with notes of plum, fragrant violet and alluring hints of baking spice. A silky mouth feel with ripe cherry and raspberry. This wine is ripe, round and approachable.
- 2021

LES HAUTS DE PERGANSON, BORDEAUX BLEND, FRANCE

18

Deep ruby red in the glass. Lush and ripe, the bouquet abounds with aromas of blackberries and cassis. On the palate, velvety tannins are balanced with excellent acidity. A delicious Bordeaux blend ready to drink now.
- 2022

LOUIS LATOUR VALMOISSINE, PINOT NOIR, BURGUNDY, FRANCE

20

A beautiful ruby color with a complex nose, offering aromas of undergrowth and raspberry. Ample in the mouth with notes of cassis, licorice, and mocha. Smooth tannins and a fresh finish.
- 2020

MANTANÉ, PRIMITIVO, PUGLIA, ITALY

21

Offing a deep ruby color with violet reflections and aromas of plums, cherries, rosemary, and vanilla. The palate is characterized by a full, mellow, and well-balanced flavor with notes of coffee, chocolate, spice and hints of pepper.
- 2022

ROUTESTOCK, CABERNET SAUVINGNON, NAPA VALLEY, CA

25

A complex and classic Napa Valley Cabernet, this wine fills the mouth with richness, fruit, bright acidity and enough tannins to leave a delightfully lingering finish. A round, full-bodied mouth feel with flavors of black plum, black cherry, coffee, chocolate and mushroom.
- 2022

CONUNDRUM, RED BLEND, CA

18

A bold fruit driven red with layers of blackberry, plum, and dark cherry, accented by hints of cocoa and baking spice. Smooth tannins and a rich, velvety finish make it an easy-drinking yet flavorful choice.

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