

DAILY HAPPY HOUR

BAR & LOUNGE

4 – 8 PM

MEAT MARKET FEATURES

NV VEUVE CLICQUOT BRUT, YELLOW LABEL 10

CLASSIC BELVEDERE MARTINI 10

OYSTER (minimum 6) 2 Each

WINE BY THE BOTTLE

**2015 SANTA MARGHERITA**

PINOT GRIGIO, ALTO ADIGE, ITALY  
CLEAN, INTENSE AROMA & BONE-DRY TASTE

HH\$34/MP\$68

**2014 CAKEBREAD**

CHARDONNAY, NAPA VALLEY, CALIFORNIA  
CITRUS, APPLE, MELON & TROPICAL FLAVORS

HH\$51/MP\$102

**2015 MEIOMI**

PINOT NOIR, CALIFORNIA  
A RICH INTERPLAY OF BERRIES, OAK, EART & SPICE NOTES

HH\$30/MP\$60

**2013 FRANCISCAN**

CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA  
SHOWS NAPA FRUIT OF CURRANT & PLUMS WITH HINTS OF CITRUS

HH\$38/MP\$75

**2013 SILVER OAK**

CABERNET SAUVIGNON, ALEXANDER VALLEY, CA  
LIVELY & FULL-BODIED.UNUSUAL VITALITY & STRUCTURAL BALANCE

HH\$108/MP\$216

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### FOOD SELECTION

<b>CHILLED SHRIMP</b> (MINIMUM 3) SERVED WITH MM COCKTAIL SAUCE	<b>Ea 2</b>	<b>TUNA TARTARE</b> GINGER, SOY, AVOCADO SMASH, MANGO MOLE	<b>14</b>
<b>MM DAILY CEVICHE</b> PLEASE ASK YOUR BARTENDER OR SERVER FOR TODAY'S CREATION	<b>9</b>	<b>OYSTERS BY THE PIECE</b> SERVED WITH COCKTAIL SAUCE AND HORSERADISH (MINIMUM 6)	<b>Ea 2</b>
<b>GOUDA TATER-TOTS</b> SERVED WITH GARLIC AIOLI	<b>8</b>	<b>FRIED OKRA &amp; CAULIFLOWER</b> SERVED WITH SPICY CHIMICHURRI SAUCE	<b>8</b>
<b>MEAT MARKET BURGER</b> WAGYU BEEF ∞ VINE RIPE TOMATO RED ONION ∞ BACON ∞ CHEDDAR CHEESE SERVED ON A BRIOCHE BUN ∞ MARKET FRIES	<b>17</b>	<b>4OZ WOOD CHURRASCO &amp; FRITES</b> <i>Certified Angus Beef®</i> 4OZ ADOBO SEASONED TOP LOIN WOOD GRILLED ONIONS MARKET FRIES	<b>14</b>
<b>MM FRENCH FRIES</b> SEASONED FRIES WITH SIR KENSINGTON KETCHUP	<b>6</b>	<b>"AMERICAN STYLE KOBE" TARTARE</b> CAPERS, RED ONION, CHOPPED EGG PARMESAN FLAT BREAD	<b>14</b>
<b>MM SLIDER DUO</b> 2 <i>Certified Angus Beef®</i> , GOUDA CHEESE BACON	<b>14</b>	<b>ROASTED ESCARGOT</b> SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI	<b>17</b>

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SIGNATURE COCKTAILS

**WHITE SANGRIA 8**

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

**PIMM'S CUP 8**

PIMM'S NO 1 ∞ CUCUMBER ∞ FRESH CITRUS

**THE "ONE" MULE 8**

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

**TANGERINE DREAM 8**

NOLET'S GIN ∞ KIWI ∞ ORANGE ∞ PROSECCO

**STRAWBERRY CAIPIRINHA 8**

LEBLON CACHACA ∞ STRAWBERRY ∞ FRESH CITRUS

**QUATRO VERDE 8**

UNION MEZCAL ∞ ANCHO VERDE ∞ FRESH CITRUS  
AGAVE ∞ BASIL

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WINE BY THE GLASS

2014 CONTE BRANDOLINI, PINOT GRIGIO, FRIOLI, ITALY	7
2012 CUARTO DOMINIO CHENTO, MALBEC, ARGENTINA	7
2013 UPPERCUT, CABERNET SAUVIGNON, NAPA VALLEY, CA	7
2014 TREFETHEN, CHARDONNAY, NAPA VALLEY, CA	9
2015 DOMAINE VICO, ROSÉ, CORSICA, FRANCE	7

B E E R

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 BELGIUM WHEAT- BELGIUM	3.5
LAGUNITAS IPA- USA	4.0
MODELO ESPECIAL LAGER-MEXICO	3.5
PERONI PALE LAGER-ITALY	3.5
STELLA ARTOIS PALE LAGER-BELGIUM	3.5