

# 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**

### SIGNATURE COCKTAILS

**WHITE SANGRIA**

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

**8**

**PIMM'S CUP**

PIMM'S NO 9, CUCUMBER, FRESH CITRUS

**8**

**THE "ONE" MULE**

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

**8**

**TANGERINE DREAM**

NOLET'S GIN, KIWI, ORANGE, PROSECCO

**8**

**STRAWBERRY CAIPIRINHA**

LEBLON CACHACA, STRAWBERRY, FRESH CITRUS

**8**

**QUATRO VERDE**

ILLEGAL MEZCAL, ANCHO VERDE, FRESH CITRUS, AGAVE, BASIL

**8**

**MEAT MARKET MOJITO**

BACARDI SUPERIOR RUM, FRESH CITRUS, SIMPLE SYRUP, MINT

**8**

**BARTENDER'S DAILY CREATION**

**7**

### MIXERS & SUCH...

PREMIUM LIQUORS ARE ½ OFF \*\* ADD \$2 IF YOU ORDERING UP (MARTINI)  
NEAT OR ON THE ROCKS...

\*\*DOES NOT APPLY TO SINGLE MALT SCOTCH OR AGED SCOTCH (12YRS AND UP)

## WINE BOTTLES

<b>2016 COL DÉ SALICI, PROSECCO DI VALDOBBIANDENE</b>	<b>30</b>
ITALY	
<b>2017 WHISPERING ANGEL ROSÉ</b>	<b>35</b>
CÔTES DE PROVENCE, FRANCE	
<b>2016 JUSTIN, CABERNET SAUVIGNON</b>	<b>40</b>
PASO ROBLES, CA	

## WINE BY THE GLASS

<b>2017 FLEURS DE PRARIE</b>	<b>8</b>
ROSÉ, CÔTES DE PROVENCE, FRANCE	
<b>2017 BRANCOTT</b>	<b>8</b>
SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	
<b>2016 LANDMARK</b>	<b>8</b>
OVERLOOK, CHARDONNAY, SONOMA VALLEY, CA	
<b>2017 TERRAZAS</b>	<b>8</b>
ALTOS DEL PLATA, MALBEC, MENDOZA, ARGENTINA	
<b>2015 DRUMHELLER</b>	<b>8</b>
MERLOT, COLUMBIA VALLEY, WA	
<b>2015 ATLAS PEAK</b>	<b>8</b>
CABERNET SAUVIGNON, NAPA VALLEY, CA	

## FOOD SELECTION FROM 5-8 PM

<b>CHILLED SHRIMP</b> (MINIMUM 3)	<b>2.5ea</b>	<b>TUNA TARTARE "NACHOS"</b>	<b>10</b>
SERVED WITH MM COCKTAIL SAUCE		GINGER, SOY, AVOCADO SMASH, MANGO	
<b>ARGENTINIAN BEEF EMPANADAS</b>	<b>10</b>	<b>OVEN ROASTED FLATBREAD</b>	<b>10</b>
SPICED CORN DIPPING SAUCE		NAAN FLATBREAD, ROMESCO SAUCE, GOAT CHEESE	
CHEDDAR CHEESE		(add steak \$8, chicken \$6)	
<b>GOUDA TATER-TOTS</b>	<b>10</b>	<b>NIMAN RANCH BBQ BEEF RIB</b>	<b>10</b>
SERVED WITH GARLIC AIOLI		JALAPEÑO COLE SLAW, CORNBREAD FRITTERS	
<b>ROASTED ESCARGOT</b>	<b>10</b>	<b>MM SLIDER DUO</b>	<b>10</b>
SPICY CHORIZO BUTTER, GRILLED CROSTINI		2 <i>Certified Angus Beef®</i> , GOUDA CHEESE, BACON	
<b>MM TRUFFLE FRENCH FRIES</b>	<b>10</b>	<b>"AMERICAN STYLE KOBE" TARTARE</b>	<b>10</b>
PARMESAN & TRUFFLE OIL		CAPERS, RED ONION, EGG, GRILLED CROSTINI	
<b>SALMON FRITTERS</b>	<b>10</b>	<b>4oz WOOD GRILLED CHURRASCO &amp; FRIES</b>	<b>10</b>
CRISPY SALMON FRITTERS, HOUSE REMOULADE		<i>Certified Angus Beef®</i> ADOBO SEASONED TOP LOIN	
<b>MM DAILY CEVICHE</b>		WOOD GRILLED ONION, ROASTED GARLIC CONFIT	
THE FRESHEST FISH PREPARED DAILY			