

DAILY HAPPY HOUR BAR & LOUNGE

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

SIGNATURE COCKTAILS

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

MEAT MARKET MARGARITA \$8
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

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

WINES BY THE GLASS

2017	Col de Salici, Prosecco, Veneto, Italy	\$7
2017	Cavaliere D'Oro, Pinot Grigio, Italy	\$7
2017	Landmark Chardonnay, California	\$8
2018	Font Freye Rosé, Provence, France	\$7
2017	La Chevaliere Pinot Noir, France	\$8
2017	Uppercut Cabernet Sauvignon, California	\$8

LOCAL DRAFT BEERS

Cigar City Maduro Brown Ale (Tampa)	\$4
Coppertail Free Dive (Tampa)	\$4
Funky Buddha Floridian (Ft. Lauderdale)	\$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, CORN BREAD FRITTERS

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.