

## WHITE WINES BY THE GLASS

001   Laurent Perrier, Brut, France, Split	\$21
002   Prosecco DOCG, Canella, Italy, Split	\$15
003   Chandon, Brut, Napa, Split	\$16
010   Chardonnay, Kenwood Vineyards Six Ridges, Russian River, 2018/19	\$14
011   Chardonnay, Landmark Overlook, Sonoma, 2018/19	\$12
012   Chardonnay, Karia, by Stags' Leap Wine Cellars, Napa, 2017/18	\$16
025   Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, 2020	\$11
026   Sancerre, Domaine Du Pré Semelé, Loire, France, 2018/19	\$16
031   Riesling, Chateau Ste Michelle, Columbia Valley, 2017/18	\$11
034   Pinot Grigio, Kris, Delle Venezie, Italy, 2019/20	\$10
035   Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2019/20	\$16
037   Moscato d'Asti DOCG, Saracco, Piedmont, Italy, 2019/20	\$12
038   Rose, Ch. d'Esclens, Whispering Angel, France, 2019/20	\$13

## RED WINE BY THE GLASS

060   Merlot, Grayson Cellars, California, 2018/19	\$10
061   Merlot, Markham, Vineyards, Napa, 2017/18	\$15
070   Malbec, High Note, Argentina, 2018/19	\$11
081   Pinot Noir, Meiomi, Coastal California 2018/19	\$13
082   Pinot Noir, Elouan Missoulan Wash Reserve, Willamette Valley, 2017/18	\$18
090   Syrah, Portrait, Peter Lehmann, Barossa, Australia, 2015/16	\$13
100   Zinfandel, Clos Du Bois, Sonoma County, 2016/17	\$11
119   Super Tuscan, Podere Grattamacco Bolgheri Rosso, Tuscany, 2018/19	\$18
120   Rosso di Montalcino, San Giorgio Ciampoleto, Tuscany, 2018/19	\$15
140   Château de Parenchère, Bordeaux Supérieur, 2017/18	\$12
141   Bordeaux, Château Peyrat, Graves, 2017/18	\$18
150   Cabernet Sauvignon, Justin, Paso Robles, 2018/19	\$16
151   Cabernet Sauvignon, Turnbull, Napa, 2018/19	\$24
152   Cabernet Sauvignon, Wente Vinyards, Livermore Valley, 2017/18	\$11
176   Red Blend, Conundrum, California, 2018/19	\$12



## BAR MENU

- 7oz WAGYU MEATBALL \$15**  
Melted Gruyere Cheese. Spinach. Spicy Tomato Sauce.
- PERUVIAN JALEA \$22**  
Deep Fried - Octopus. Mussels. Calamari. Shrimp. Yucca. Onions & Peppers. Leche De Tigre. Rocoto Sauce.
- CHOP STIX & ROCK SHRIMP \$16**  
Tempura Crisp. Chili-Herb Glaze. Cooling Key Lime Aioli.
- MEDITERRANEAN OCTOPUS \$21**  
Grilled & Served Over Arugula. Potatoes. Agrodolce Onions. Peppercornini. Olives. Peppers. Lemon Olive Oil. Sautéed Pea Tendril. Lemon Citrette.

## SLIDERS *All Sliders served with Fries.*

- CRAB CAKE SLIDERS \$18**  
Pumpnickel & Onion Bun. Tomato. Lettuce. Old Bay Aioli.
- WAGYU SLIDERS \$16**  
Two Mini Wagyu Burgers. Gruyere Cheese. Truffle Fries.

## CRUDO & CEVICHE

- SALMON CEVICHE \$17**  
Avocado & Pineapple Soy.
- HAMACHI CRUDO \$18**  
Jalapeños. Ponzu. Tropical Fruit Pico.
- PERUVIAN SNAPPER CEVICHE \$21**  
Leche de Tigre. Julienne Onions and Peppers. Choclo. Sweet Potatoes. Crispy Corn. Tapioca Chips.
- PERUVIAN TUNA CEVICHE \$21**  
Ponzu Leche de Tigre. Julienne Onions and Peppers. Pineapple. Avocado Ppuree. Smoked Trout Roe. Tapioca Chips.
- WAGYU CHOP CHOP TARTARE \$21**  
Greek Olives Salad. Roasted Red Pepper. Garlic Aioli. Olive Tapanade. Tuile.
- SPICY TUNA NIGIRI \$18**  
Sushi Rice. Spicy Tuna. Jalapeno.
- WAKAME SEAWEEED SALAD \$12**  
Description Needed Here.
- SPICY TUNA TOWER \$20**  
Seaweed Salad. Black Rice. Orange-Ginger Jus.
- WAGYU BEEF CARPACCIO \$20**  
Arugula. Red Onions. Capers. Shaved Pecorino. Basil Oil. Lemon Citrette. Toast Points.
- TUNA TARTARE \$19**  
Cucumber. Tomato. Diced Avocado. Citrus-Truffle Infusion. Seaweed Salad. Crispy Chips.
- LAMB CARPACCIO \$19**  
Micro Arugula. Green Olives. Black Olives. Sundried Tomatoes. Red Onions. Crumbled Goat Cheese. Shaved Black Truffle. Lemon Citrette. Toast Points.

## THE MARCO PRIME KOBE BURGERS

- 12oz Ground Wagyu Beef. Brioche Bun. Lettuce. Red Onion. Tomato. Truffle Fries.
- MARCO PRIME STYLE \$20**  
Jalapeño. Smoked Gouda. MP Sauce. Maui Onion Rings.
- PLAIN JANE \$20**  
Plain Burger.
- CHEDDAR \$20**  
Topped with Cheddar Cheese.
- BBQ BACON & CHEDDAR \$20**  
BBQ Sauce. Cheddar. Applewood Smoked Bacon.
- THE ULTIMATE BURGER \$40**  
14 oz Ground Wagyu Patty. Red Wine & Currant Aioli. Pepper Candy Nueske's Bacon. Truffle Onion Jam. Humboldt Fog Goat Cheese. Foie Gras. Parmesan Tuile. Steak Fry Potato.

— SIGNATURE COCKTAILS —

VESPER

Tito's Handmade Vodka, Tanqueray  
 Gin, Lillet, Orange Bitters

M.P. MARGARITA

Lunazul Tequila, Clement Creole Shrub, Lime Juice, Lemon Juice, Topped with Grand Marnier Foam

CUCUMBER COOLER

Hendrick's Gin, St. Germain, Cucumber Wheels, Mint, Fresh Lime Juice

IMPROVED MANHATTAN

Redemption Rye, Martini & Rossi Sweet Vermouth, Grand Marnier, Angostura Bitters, Orange Bitters

NIKKEI IN JALISCO

Lunazul Tequila, House Passion Fruit Cordial, Lime Juice, House Youzu

KENTUCKY BUCK

Old Forester Bourbon, Lemon Juice, Simple Syrup, Fresh Strawberry, Ginger Beer

CONCRETE JUNGLE

Cardamon-Infused Rye, Cocchi di Torino, Luxardo, Apricot Brandy

STUNNING MANGO MOJITO

Hennessy VS Cognac, Fresh Lime Juice, Mint, Fresh Mango Puree

TROPICAL JOURNEY

Absolut Elyx Vodka, St. Germaine, House Kiwi Cordial, Clement Coconut Rum, Lemon Juice

PISCO PUNCH

Barsol Pisco, St. Elizabeth Allspice, Malibu, Lemon Juice, House Passion Fruit Cordial, Pineapple Juice

OUR FAMILY SECRET  
 ESPRESSO MARTINI

Make the evening last a little longer!



CHOCOLATE SOUFFLÉ

— BEER —

DRAFT BEER

Bud Light · Islamorada IPA · Yuengling  
 Stella Artois · Beer of the Month · IPA of the Month

DOMESTIC BOTTLED BEER

Miller Lite · Budweiser · Bud Light  
 Michelob Ultra · Coors Light · Samuel Adams

IMPORT & MICRO BOTTLED BEER

Corona · Corona Light · Heineken  
 Chimay Red · Blue Moon · Guinness  
 Sierra Nevada · Dogfish Head 90 Min. · Newcastle  
 Lagunitas A Little Sumpin' Sumpin'

## DESSERTS

CHOCOLATE TRIO \$17  
Chocolate & Espresso Crème. Chocolate Gelato. Chocolate Soufflé.

KEY LIME & MERINGUE TORT \$12  
Wild Berry Coulis.

GINGER CHOCOLATE CHIP BREAD PUDDING \$14  
Brioche Bread. Vanilla Ice Cream. Tuile.

THREE LAYER CHOCOLATE CAKE \$13

CLASSIC CRÈME BRÛLÉE \$11

MANHATTAN CHEESECAKE \$12  
Wild Berry Coulis.

CHOCOLATE SOUFFLÉ \$16  
Chocolate Ganache Sauce.  
(Please allow 30 minutes to prepare.)

MINI FRUIT DOUGHNUTS \$12  
Chocolate Ganache. Fresh Berries.

## CORDIALS & COFFEE

### SINGLE MALTS & PREMIUM BLENDS

Glenfiddich 12 yr.  
Glenlivet 12 yr.  
Glenmorangie 10 yr.  
Lagavulin 16 yr.  
Macallan 12 yr.  
Macallan 18 yr.  
Johnny Walker Green  
Johnny Walker Blue  
Balvenie 12 yr.  
Balvenie 14 yr.  
Balvenie 17 yr.  
Chivas Regal 12 yr.

### PORT

Fonseca LBV  
Tawny Fonseca 10 yr.  
Graham's Tawny 20 yr.  
Graham's Tawny 30 yr.  
Graham's Tawny 40 yr.

### COFFEE

Coffee | Espresso  
Double Espresso  
Cappuccino

### ITALIAN COFFEE

Frangelico | Amaretto  
Whipped Cream

### M.P. IRISH CREAM

Jameson | Baileys  
Whipped Cream

### SPANISH COFFEE

Tia Maria | Rum  
Whipped Cream

### FRENCH COFFEE

Cognac  
Grand Manier  
Whipped Cream  
Chambord  
Blue Curaçao

### GRAPPA

Nonino Chardonnay  
Nonino Merlot  
Nonino Moscato  
Poli Merlot  
Poli Pera

### COGNAC

Hennessy VS  
Courvoisier VSOP  
Camus VS  
Remy XO

### LIQUEURS

Amaretto Di Saronno  
Averna  
B&B  
Baileys  
Benedictine  
Chambord  
Cointreau  
Drambuie  
Frangelico  
Limoncello  
Sambuca Romana  
Tia Maria  
Tuaca  
Kahlua