

HAPPY HOUR

◇◇◇◇◇◇◇◇◇◇ *You Deserve It!*

AVAILABLE AT THE BAR ONLY | 4:30PM-6:00PM

25% OFF BOTTLE WINE UNDER \$100

\$7 BEVERAGES

Straight Up +\$3 | On The Rocks +\$2

Absolut Vodka

Zyr Vodka

Bacardi Superior White Rum

Beefeater London Dry Gin

Jack Daniel's Tennessee Whiskey

Lunazul Tequila

Dewar's White Label Blended Scotch

Captain Morgan Original Spiced Rum

\$4 DOMESTIC DRAFTS & BOTTLES

\$4 IMPORT DRAFTS

\$7 GLASS OF WINE

Sauvignon Blanc, Kim Crawford, New Zealand
Riesling, Chateau Ste. Michelle, Columbia Valley

Pinot Grigio, Kris, Italy

Merlot, Grayson Cellars, California

Cabernet Sauvignon, Josh Cellars, California

\$8 GLASS OF WINE

Chardonnay, Landmark, Sonoma

Pinot Noir, Meiomi, Coastal California

HAPPY HOUR

◇◇◇◇◇◇◇◇◇◇ *You Deserve It!*

AVAILABLE AT THE BAR ONLY | 4:30PM-6:00PM

\$8 SIGNATURE COCKTAILS

BLACKBERRY LEMON DROP

Tito's Handmade Vodka, Massenez Crème de Mure,
Fresh Lemon Juice, Spiced Brown Sugar Rim

M.P. MARGARITA

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

IMPROVED MANHATTAN

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

FAMILY SECRET ESPRESSO MARTINI

Make the evening last a little longer!

NIKKEI IN JALISCO

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

CONCRETE JUNGLE

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

HAPPY HOUR

◇◇◇◇◇◇◇◇◇◇ *You Deserve It!*

AVAILABLE AT THE BAR ONLY | 4:30PM-6:00PM

NO SUBSTITUTIONS OR SPLITS

TRUFFLE & PARMESAN FRIES \$7

Fines Herbs. Truffle Oil.

CHOP STIX & ROCK SHRIMP \$8

Tempura Crisp. Chili Herb Glaze. Cooling Key Lime.

MARCO PRIME BEEF CROSTINI \$10

Sauteed Onions & Mushrooms. Crostini.
Crumbled Blue Cheese. Balsamic Drizzled.

PRIME BEEF SLIDERS \$10

Two Mini Prime Burgers. Gruyere Cheese. Truffles Fries.

PERUVIAN SNAPPER CEVICHE* \$10

Leche De Tigre. Julienne Onions & Peppers. Choclo.
Sweet Potatoes. Crispy Corn. Plantain Chips.

SCALLOPS CRUDO* 🌿 \$10

Mixed Peppers. Red Onions. Avocado.
Passion Fruit Sauce. Red Chili Oil.

SAMBA EDAMAME 🌿 \$7

Chili Sesame Oil. Sea Salt.

WAKAME SEAWEED SALAD 🌿 \$8

SPICY TUNA NIGIRI 🌿 \$9

Sushi Rice. Spicy Tuna. Jalapenos.

SHRIMP COCKTAIL 🌿 \$9

House Cocktail Sauce.

PRIME BEEF CARPACCIO* \$10

Arugula. Red Onions. Capers. Shaved Pecorino.
Basil Oil. Lemon Citrette. Toast Points.

TUNA TIRADITO* 🌿 \$10

Togarashi-Dusted Tuna Seared Rare. Onions.
Peppers. Cilantro. Crushed Crispy Corn.
Yuzu & Lemongrass Sauce. Sweet Potato Crisp.

🌿 gluten free