

WHITE WINES BY THE GLASS

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| 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, 2019/20 | | \$12 |
| 012 Chardonnay, Karia, by Stags' Leap Wine Cellars, Napa, 2019/20 | | \$18 |
| 030 Kim Crawford, Marlborough, New Zealand, 2020/21 | | \$11 |
| 031 Henri Bourgeois Les Baronnes, Sancerre, Loire, France, 2020/21 | | \$16 |
| 040 Riesling, Chateau Ste. Michelle, Columbia Valley, 2020/21 | | \$11 |
| 043 Pinot Grigio, Kris, Delle Venezie, Italy, 2020/21 | | \$10 |
| 044 Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2020/21 | | \$16 |
| 046 Moscato D'asti DOCG, Saracco, Piedmont, Italy, 2021/22 | | \$12 |
| 048 Rosé, Château d'Esclens, Wispering Angel, France, 2020/21 | | \$13 |

RED WINE BY THE GLASS

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| 060 Merlot, Grayson Cellars, California, 2020/21 | | \$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, 2018/19 | | \$18 |
| 090 Wakefield Estate, Clare Valley, Australia, 2018/19 | | \$13 |
| 100 Gnarly Head, Lodi, 2019/20 | | \$11 |
| 119 Super Tuscan, Podere Grattamacco Bolgheri Rosso, Tuscany, 2018/19 | | \$18 |
| 120 Rosso di Montalcino, San Giorgio Ciampoleto, Tuscany, 2018/19 | | \$16 |
| 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 Josh Cellars, California, 2019/20 | | \$12 |
| 176 Red Blend, Conundrum, California, 2018/19 | | \$12 |



BAR MENU

7oz WAGYU MEATBALL \$15
Melted Gruyere Cheese. Spiced Tomato Sauce.

FRIED SEAFOOD \$22
Deep Fried Octopus. Oysters. Calamari. Shrimp. Yucca. Rocoto Sauce.

CHOP STIX & ROCK SHRIMP \$16
Tempura Crisp. Chili Herb Glaze. Cooling Key Lime.

MEDITERRANEAN OCTOPUS 🍃 \$22
Grilled & Served Over Arugula. Potatoes. Agrodolce Onions.
Pepperoncini. Olives. Peppers. Lemon Olive Oil.

SLIDERS *All Sliders served with Fries.*

CRAB CAKE SLIDERS \$18
Arugula. Old Bay Aioli.

WAGYU BEEF SLIDERS \$16
Two Mini Prime Burgers. Gruyere Cheese. Truffle Fries.

CRUDO & CEVICHE

PERUVIAN SNAPPER CEVICHE* 🍃 \$21
Leche De Tigre. Julienne Onions & Peppers. Choclo.
Sweet Potatoes. Crispy Corn. Plantain Chips.

TUNA CEVICHE* \$21
Ponzu. Julienned Onions and Peppers. Pineapple.
Avocado Puree. Plantain Chips.

SPICY TUNA NIGIRI 🍃 \$18
Sushi Rice. Spicy Tuna. Jalapenos.

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. Red Onion.

SCALLOPS CRUDO* 🍃 \$21
Mixed Peppers. Red Onions. Avocado.
Passion Fruit Sauce. Red Chili Oil.

WAKAME SEAWEED SALAD 🍃 \$10

THE MARCO PRIME KOBE BURGERS

12oz Prime 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 Cheese. Applewood Smoked Bacon.

THE ULTIMATE BURGER \$40
14oz Prime Ground Beef 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** —

BLACKBERRY LEMON DROP

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

KENTUCKY BUCK

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

M.P. MARGARITA

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

STUNNING MANGO MOJITO

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

CUCUMBER COOLER

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

TROPICAL JOURNEY

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

IMPROVED MANHATTAN

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

PISCO PUNCH

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

NIKKEI IN JALISCO

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

CONCRETE JUNGLE

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

**OUR FAMILY SECRET
 ESPRESSO MARTINI**

Make the evening last a little longer!



CHOCOLATE SOUFFLÉ

— **BEER** —

DRAFT BEER

Bud Light · Islamorada IPA · Yuengling
 Stella Artois · Reef Donkey · Funky Buddha

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

DULCE DE LECHE LAVA CAKE \$16

PLEASE ALLOW 15 MINUTES TO PREPARE

Vanilla Ice Cream.

WHITE CHOCOLATE & GREEK
YOGURT PANACOTTA *🌿* \$12

Strawberries Coulis. Mix Berries.

CHEF'S SORBET OF THE DAY *🌿* \$9

CLASSIC CRÈME BRÛLE *🌿* \$11

CHOCOLATE SOUFFLE *🌿* \$20

PLEASE ALLOW 25 MINUTES TO PREPARE

Chocolate Ganache Sauce.

KEY LIME \$12

Wild Berries Coulis.

GINGER CHOCOLATE CHIP
BREAD PUDDING (FOR 2) \$20

Brioche Bread. Vanilla Ice Cream. Tulle.

🌿 gluten free

CORDIALS & COFFEE

SINGLE MALTS & PREMIUM BLENDS

Glenfiddich 12 yr.
Glenfiddich 14 yr.
Glenlivet 12 yr.
Glenmorangie 10 yr.
Lagavulin 16 yr.
Macallan 12 yr.
Macallan 15 yr.
Macallan 18 yr.
Johnny Walker Green
Johnny Walker Blue
Balvenie 12 yr.
Balvenie 14 yr.
Balvenie 21 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 VSOP
Remy XO

LIQUEURS

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