

CLASSICS

APEROL SPRITZ	18
APEROL ∞ PROSECCO ∞ SODA	
AIR MAIL	18
BARRILITO RUM ∞ CHAMPAGNE ∞ LIME ∞ HONEY	
MAI TAI	18
WHITE RUM ∞ COINTREAU ∞ ORGEAT ∞ LIME	
BARRILITO RUM FLOATER	
OLD FASHIONED	17
BUFFALO TRACE BOURBON ∞ DEMERERA ∞ BITTERS	
LYCHEE MARTINI	22
VODKA ∞ LYCHEE SYRUP ∞ ELDERFLOWER ∞ LIME	

SPIRIT FREE

GOLDEN HOUR	12
PINEAPPLE ∞ TURMERIC ∞ HABANERO ∞ SODA	
GUAVA FRESCA	12
GUAVA ∞ GINGER ∞ LEMON ∞ SODA	
BOYLAN’S ROOT BEER	6
12oz BOTTLE	
BOYLAN’S SPARKLING LEMONADE	6
12oz BOTTLE	

B E E R

OCEAN LAB LAGER	9
OCEAN LAB IPA	10
MEDALLA	7
MICHELOB ULTRA	7

HOUSE CREATIONS

JUICE BOMB	17
TEQUILA BLANCO ∞ PASSION FRUIT	
ORANGE JUICE ∞ ELDERFLOWER ∞ LEMON	
HONEY BUNNY	18
VODKA ∞ STRAWBERRY ∞ HONEY ∞ PROSECCO	
GUAVITA	17
CITRUS VODKA ∞ PINEAPPLE ∞ GUAVA	
COCONUT ∞ LIME	
FRESCA PEPINO	18
VODKA ∞ GINGER ∞ CUCUMBER ∞ LIME ∞ MINT	
PINEAPPLE EXPRESS	18
AGED RUM ∞ GRILLED PINEAPPLE ∞ VANILLA	
PEPPERCORN ∞ LIME	
SOME LIKE IT HOT	35
CLASE AZUL PLATA ∞ COINTREAU ∞ HABANERO	
RASPBERRIES ∞ TAJIN ∞ FLAMING LIME BOAT	
MOJITO CLARITO	18
WHITE RUM ∞ PASSIONFRUIT ∞ MINT ∞ BASIL	
CARDAMOM ∞ LIME ∞ CLARIFIED	
BEACHCOMBER	19
BARRILITO 2 STAR RUM ∞ GUAVA COCONUT SYRUP	
LEMON ∞ BANANA ∞ PASSIONFRUIT PAPRIKA FOAM	
BANANA REPUBLIC	18
BARRILITO 3 STAR RUM ∞ BANANA	
CHOCOLATE BITTERS	

CRUDOS & SHELLS

*WHITE TRUFFLE WAGYU TARTARE	26
CAPERS ∞ CHIVES ∞ RED ONION PARMESAN	
CROSTINI	
*TUNA TARTARE TIER	25
GINGER ∞ SOY ∞ AVOCADO SMASH	
MANGO MOLE	
*OYSTERS ON THE HALF SHELL	MP
(6 MINIMUM)	
YUZU TRUFFLE MIGNONETTE ∞ HORSERADISH	
COCKTAIL SAUCE	
JUMBO SHRIMP COCKTAIL	12EA
(2 MINIMUM)	
GREEN CHILI REMOULADE ∞ COCKTAIL SAUCE	
KING CRAB LEGS	MP
(ASK SERVER FOR AVAILABILITY)	
GREEN CHILI REMOULADE ∞ COCKTAIL SAUCE	

SALADS

CHOICE OF DRESSING:
RED WINE VINAIGRETTE, BLUE CHEESE OR CAESAR

MM HOUSE SALAD	16
ORGANIC GREENS ∞ CANDIED PECANS ∞ RED WINE	
VINAGRETTE ∞ WHIPPED BLUEBERRY GOAT CHEESE	
CHOPPED ITALIAN	18
NAPA CABBAGE ∞ ROMAINE ∞ SUNDRIED TOMATO	
GRILLED CHICKEN ∞ GORGONZOLA ∞ DIJON	
VINNAIGRETTE ∞ PANCHETTA	
MM CAESAR SALAD	17
ROMAINE ∞ BLUE CHEESE ∞ PICKLED RED ONION	
CANDIED BACON ∞ ROASTED PARMESAN PANKO	
SOURDOUGH CROUTONS	
WEDGE SALAD	19
BABY ICEBERG LETTUCE ∞ BLUE CHEESE ∞ GRILLED RED	
ONION ∞ BACON BITES ∞ CHERRY TOMATOES	
JALAPEÑO RANCH DRESSING	

APPETIZERS

ROASTED ESCARGOT	20
SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI	
WAGYU BEEF DUMPLINGS	23
KIMCHI ∞ CABBAGE ∞ BROWN MISO AIOLI	
MM CRAB CAKE	25
SCALLION ∞ REMOULADE ∞ CAJUN ZEST	
MM WAGYU BEEF SLIDER TRIO	25
BACON ∞ AGED CHEDDAR CHEESE	
CARAMELIZED ONIONS ∞ GARLIC AIOLI	
DAILY HOUSE MADE RAVIOLI	MP
(ASK SERVER FOR DETAILS)	
CHARBROILED OYSTERS	32
SPICY CHORIZO BUTTER ∞ PANKO PARMESAN	
JAPANESE KOBE HOT ROCK	125
THIN SLICED JAPANESE BEEF ∞ AJI PANCA	
BROWN MISO AIOLI ∞ PEPPERCORN AU POIVRE	
SOUP OF THE DAY	MP
SHORT RIB BAO BUNS	25
RED DRAGON SAUCE ∞ CILANTRO	
PICKLED RED ONION	

*GRATUITY INCLUDED ON PARTIES OF 6 OR MORE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



SIGNATURE PRIME STEAKS

FILET MIGNON	6oz 59 / 12oz 99
8oz WAGYU SHORT RIB	79
60 HOUR SOUS VIDE ∞ SCALLION KIMCHI RICE NOODLES	
16oz LINZ HERITAGE RESERVE RIBEYE	79
GRILLED ∞ BLACKENED	
16oz PRIME NEW YORK STRIP	89
CHARBROILED ∞ HERBES DE PROVENCE	
22oz BONE-IN COWBOY RIBEYE	99
LINZ HERITAGE PRIME®	
18oz BONE-IN KANSAS CITY STRIP	99
CHIMICHURRI BUTTER	

RESERVED CUTS

6oz WAGYU “COWGIRL” RIBEYE FILET	69
CHARBROILED ∞ BLACKENED	
40oz PRIME PORTERHOUSE	190
RICH STRIP & TENDERLOIN DUO HERBES DE PROVENCE	
36oz AUSTRALIAN WAGYU TOMAHAWK	220
CHARBROILED ∞ HERBES DE PROVENCE	
64oz WAGYU FLAMING TOMAHAWK	400
FLAMING TABLE SIDE SERVICE ∞ CAST IRON PEPPERS & ONIONS	

HOUSE CREATIONS

10oz MM SMASH WAGYU BURGER	42
WISCONSIN CHEDDAR ∞ CARAMELIZED ONIONS ROASTED GARLIC AIOLI ∞ APPLE WOOD SMOKED BACON ∞ MM FRIES	
MANGO BBQ CHICKEN	45
GRILLED CHICKEN BREAST ∞ BROCCOLINI CHARRED CHERRY TOMATOES ∞ WHIPPED MASH POTATO ∞ COMPRESSED GRILLED MANGO	
8oz GRILLED CHURRASCO	50
GRILLED ONIONS ∞ GARLIC CONFIT	
MM SURF & TURF	110
6oz FILET MIGNON & CARIBBEAN LOBSTER TAIL	

FISH

GRILLED SCOTTISH SALMON	45
STIR FRIED RICE ∞ PASSIONFRUIT BUTTER PLATANO MADURO	
HERB CRUSTED CHILEAN SEABASS	55
TRUFFLE MASHED POTATOES ∞ SHITTAKE MUSHROOMS ∞ SWEET CORN ∞ TOMATO CONCASSÉ ∞ SOYBEANS ∞ TRUFFLE NAGE	
TWIN 6oz LOBSTER TAILS	85
FRESH FROM PUERTO RICO ∞ LEMON BUTTER	

ENHANCE YOUR SELECTION

BLUE CHEESE CRUST	12
BLACK TRUFFLE CRUST	15
6oz LOBSTER TAIL	45
OSCAR STYLE	35

CREATIVE SAUCES

SOFRITO AIOLI	5
AJI PANCA CHIMICHURRI	4
HABANERO CHIMICHURRI	4
WILD MUSHROOM TRUFFLE	5
ATOMIC HORSERADISH TRUFFLE	5
PEPPERCORN COGNAC	5
BÉARNAISE	5

CHEF SIGNATURE SIDES

KIMCHI RICE NOODLES	15
WILD MUSHROOMS AND ONIONS	18
GRILLED ASPARAGUS & HERB BUTTER	15
LOBSTER MAC & CHEESE	26
MUSHROOM RISOTTO	20

RICH STEAK BUTTERS

CHIMICHURRI BUTTER BLACK	7
TRUFFLE BUTTER	7
BONE MARROW BUTTER	7

SIDES

CRISPY BRUSSELS SPROUTS	14
BACON ∞ ALMONDS ∞ SWEET SOY GLAZE	
TOMATO & TRUFFLE BURRATA	18
SPICY BALSAMIC VINEGARETTE ∞ ROASTED TOMATO TART	
WHITE TRUFFLE MASHED POTATOES	15
BUTTER WHIPPED ∞ WHITE TRUFFLE OIL	
POTATOS ROMANOFF	17
SHALLOTS ∞ CRISPY BACON ∞ WHITE CHEDDAR	
GRATINEE OF MAC & CHEESE	16
PASTA ∞ THREE CHEESE BLEND MORNAY	
BROCCOLINI	15
PARMESAN CHEESE & ROMESCO SAUCE	
MM SALT CRUSTED BAKED POTATO	14
CRUMBLIED BACON ∞ SCALLIONS SOUR CREAM ∞ WHIPPED BUTTER	
GOUDA TATER TOTS	15
TRUFFLE FRIES	16
MEAT MARKET FRIES	12

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