



## Grapes Sparkling

- Foss Marai 'Guia'** | Prosecco | Veneto, Italy \$12
- cinzano** | Prosecco | Veneto, Italy \$8
- Gruet** | Brut | New Mexico, USA \$12
- Poema** | Cava brut | Catalonia, Spain \$12
- Schramsberg** | 'Blanc de Blancs' | California, USA \$16
- Moët & Chandon** | imperial | Champagne, France \$18
- Veuve Clicquot 'yellow label'** | Brut | Champagne, France \$24
- Taittinger "Prestige"** | brut rose | champagne, France \$28

## Whites

- Chateau St. Michelle** | Riesling | Washington \$10
- Frenzy** | Sauvignon Blanc | Marlborough, New Zealand \$10
- Cade** | Sauvignon Blanc | Napa Valley, CA \$16
- Basa** | Meritage | Rueda, Spain \$12
- Lungarotti** | Pinot Grigio | Italy \$12
- Abbazia Di Novacella** | Pinot Grigio | Umbria, Italy \$16
- Lunae** | vermintino | Liguria, Italy \$14
- Novellum** | Chardonnay | Cotes Catalane, France \$12
- Sonoma Cutrer** | Chardonnay | Russian River Valley, CA \$14
- Chalk Hill** | Chardonnay | Russian River Valley, CA \$18
- Prieure de Montezargues 'Tavel'** | Rose | Rhone Valley, France \$12

## Reds

- Belle Vallee** | Pinot noir | Willamette Valley, OR \$12
- Torres "Mas Borrás"** | Pinot Noir | Penedes, Spain \$16
- Altos de cuco** | Meritage | Yecla, Spain \$10
- Al Muvedre** | monastrell | Alicante, Spain \$12
- Valle Reale** | Montepulciano d'abruzzo | Abruzzo, Italy \$14
- Trinchero 'Chicken Ranch'** | cabernet Sauvignon | Napa Valley, CA \$16
- Genesis** | cabernet Sauvignon | Columbia Valley, WA \$12
- bearboat** | Syrah | Russian River Valley, Ca \$12
- Cline "ancient vines"** | zinfandel | California \$12

## Hops

### Domestic

- Coors Light** | Colorado \$4
- Bud Light** | Missouri \$4
- Budweiser** | Missouri \$4
- Miller Light** | Wisconsin \$4
- Miller 64** | Wisconsin \$4
- Michelob Ultra** | Missouri \$5
- Sam Adams** | Massachusetts \$5
- Sam Adams Light** | Massachusetts \$5
- Fat Tire** | Colorado \$5
- Four Peaks 8<sup>th</sup> Street Ale** | Arizona \$5

### Import

- Amstel light** | Netherlands \$5
- Corona** | Mexico \$5
- Corona light** | Mexico \$5
- Heineken** | Holland \$5
- Heineken light** | Holland \$5
- Becks (n/a)** | Germany \$5
- Peroni Nastro Azzuro** | Italy \$5
- Estrella Damm** | Spain \$5
- Estrella Inedit** | Spain \$15
- Warsteiner** | Germany \$5
- Carlsberg** | Denmark \$5
- König Ludwig** | Germany \$5

## Happy Hour 3-6p M-f

- House wines \$6
- Pinot Grigio | chardonnay | white zinfandel | merlot | cabernet sauvignon
- House spirits \$6
- Select Tapas \$6



## Mbar Features

- Ox Ranch Grass Fed Burger\*** | Manchego | fries \$12
- Antipasto** La Quercia Prosciutto | Manchego | olives | Membrillo \$20

## Tapas

**Fried calamari** | Pimenton aioli \$8 | \$6hh

**Schreiner's Merguez\*** | cumin \$8 | \$6hh

**Pan con Tomate** | Artisanal bread | Wilcox tomato | olio nuovo \$7 | \$5hh

**Baja wild shrimp** | aji Amarillo chile | wild oregano \$8

**Grilled Medjool dates** Tim's Bacon | Habenero \$6

### **Cheese | Served with artisanal bread**

**Manchego** | Sheep's milk | Spain \$7 | \$6hh

**Spicy Pecorino** | sheep's milk | Tuscany \$7 | \$6hh

**Parmigiana Vacche Rosse** | Cow's milk | Tuscany \$7 | \$6hh

**Idiazabal** | sheep's milk | Spain \$7 | \$6hh

### **Salumi | Served with artisanal bread**

**La Quercia Prosciutto** | Norwalk Iowa \$7 | \$6hh

**Fra Mani Salametto** | California \$7 | \$6hh

\*These items are served raw, undercooked, or can be cooked to order

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## Signature cocktails

### **Intercontinental | \$12**

A mix of Cazadores tequila, fresh mint and lime juice balanced with cane syrup and finished with sparkling cava. Served up and chilled.

### **Amante Picante | \$12**

A blend of Chinaco blanco tequila, fresh cucumber, cilantro; Combined with agave nectar, fresh lime, and a touch of spice. Served up and chilled.

### **Herradura añejo basil smash | \$12**

A twist on the classic smash, using Herradura añejo Tequila, fresh basil, and fresh squeezed lemon juice. Shaken, served on the rocks.

### **Noe's margarita | \$9**

A tribute to the Margarita, made with 'Tres Agaves' Reposado, hand squeezed lime juice and 'Tres Agaves' agave nectar.

### **El Mariachi | \$12**

A refreshing mix of Herradura silver tequila, fresh squeezed lime juice charged with ginger beer and crowned with crème de mure.

### **Montelucia | \$12**

A sophisticated blend of Beefeater gin, Grand Marnier, red grapes, fresh lemon juice, Peychaud's bitters and a tickle of champagne

### **Blackberry Caipirinha | \$12**

Sagatiba Cachaça shaken with muddled lime and blackberries creates this wonderfully balanced fruit cocktail. Shaken, served on the rocks.

### **8 year mojito | \$12**

Bacardi 8 year rum completes this refreshing mix of muddled mint and lime juice charged with soda. Stirred and served tall.

### **La Reposado | \$16**

Don Julio Reposado, Agavero tequila liqueur, orange bitters, and a touch of grand marnier.

### **Aperitivo | \$7**

Pelligrino aranciata (orange) with Aperol