

TABLE OF CONTENTS

1

HOUSE COCKTAIL COLLECTION

2

MIAMI NEIGHBORHOODS + ZERO PROOF

3

WINE

4

BEER

5

SUSHI BAR + ALL DAY DINING

6

SMALL PLATES + DESSERT

7 - 9

LIQUOR INDEX

10

CIGARS

HOUSE COCKTAIL COLLECTION

OUR HOUSE COCKTAIL COLLECTION TAKES ITS INFLUENCES FROM THE PERSONAL EXPERIENCES OF OUR TEAM HERE AT MO BAR,
OUR LOCAL ENVIROMENT AND THE CITY'S CULTURE ALSO PLAYS A BIG PART IN THE COCKTAILS WE CREATE.

THE MADE AND THE BORN

House Blended Gin, Bourbon Syrup, Florida Citrus, Bitters, Nutmeg 16
Influenced by time spend with friends, and flavors we enjoy. Gin does not get any better!

LA DIOSA

Tequila, House Pineapple Marmalade, Lime, Orange Liqueur, Tajin, Egg White 16 "The Goddess" - Graceful and smooth, but sharp with a bite.

MAMA RYE WANA

Rye Whiskey, House Mamajuana, Yellow Chartreuse, Bitters 16 Flavors from 3 regions combined to create this future classic.

LADIES & GINTELMEN

House Blended Gin, Mixed Botanicals, Yuzu Tonic, Sesame Oil 16 This is our ultimate gin and tonic, which is influenced by Asian flavors.

JACOB'S LADDER

Gold Rum, House Raspberry Cordial, Lillet Blanc, Lemon 16 Not as sweet as it looks - a refreshing, herbal cocktail.

NEGRONI BY MO BAR

Gin, Two Different Bitters Two Different Vermouth, Grapefruit 16 Steeped for two weeks and aged for a month. This is a the smoothest Negroni you will ever drink.

DREAMS OF SUN

Mezcal, Banana Liqueur, Creme De Cacao, Honey Syrup, Chocolate 16 *Laid back, bohemian cocktail for the Miami sun!*

NEIGHBORHOODS OF MIAMI

WE LOVE OUR CITY, SO WE WANTED TO BRING THE CITY CLOSER TO YOU

LITTLE HAVANA

Aged Rum, House Coffee Bitters, Sugar Syrup, Orange Peel, Smoked 16 Historic Cuban neighborhood, home of the best coffee in the city

COCONUT GROVE

Tequila, Coconut Water, Cucumber-Basil Syrup, Lime, Tajin 16 Laid back, waterfront village with a mix of international cultures

BRICKELL KEY

Champagne, Rum, Sugar Cube, Bitters, Grapefruit Zest 25

Home to this hotel and many beautiful residences. This is one of Miami's most sort after zip codes

ZERO PROOF

RASPBERRY & CUCUMBER

Raspberry Puree, Fresh Cucumber, Simple Syrup, Lemon Juice 9

COCONUT & BASIL

Coconut Water, Cucumber-Basil Syrup, Lime Juice, Soda 9

GEWURZTRAMINER JUICE

Navarro Vineyards, California 8

PINOT NOIR JUICE

Navarro Vineyards, California 8

BECK'S NON ALCOHOLIC BEER 7

WINE

CHAMPAGNE & SPARKLING

Piper-Heidsieck, Brut Reims, France 24/120

Moet & Chandon, Rosé Epernay, France 32/160

Dom Pérignon, Brut Epernay, France 2004 70 / 350

Maschio dei Cavaliere, Prosecco Valdobbiadene, Italy 13/65

WHITE

Campanille, Pinot Grigio, Friuli, Italy 12/48

Laguna, Chardonnay, Russian River Valley, California 14/56

Truchard, Chardonnay, Napa Valley California 17/72

Thomas Schmitt "Kabinett" Riesling, Mosel, Germany 11/44

Craggy Range, Sauvignon Blanc, Martinborough, New Zealand 15/60

Matanzas Creek, Sauvignon Blanc, Sonoma Valley, California 13/52

Domaine de la Perriere, Sancerre Loire Valley, France 18/90

RED

Trivento, Malbec "Golden Reserve" Lujan de Cujo, Argentina 15/60

Marques de Casa Concha, Merlot, Colchagua Valley, Chile 13/52

Cillar de Cilos, Crianza Ribera del Duero, Spain 14/56

Siduri, Pinot Noir, Willamette Valley, Oregon 18/90

Lyric, Pinot Noir, Santa Barbara, California 13/52

Arrowood, Cabernet Sauvignon, Sonoma Valley, California 16/64

Mt. Veeder, Cabernet Sauvignon, Napa Valley, California 24 / 96

ROSE

Château D'Esclans "Whispering Angel" Côtes de Provence, France 15/60

SAKE GLASS/BOTTLE

Otokayama 19 / 114 Moonstone Pear 9 / 54 Ohyama (500ml) 17 / 68 Momokawa 9 / 54

BEER

LOCAL CRAFT

La Rubia Pale Ale Pops Porter The Wizard Wit Floridian Hefeweizen	Wynwood Brewing Wynwood Brewing Barrel of Monks Funky Buddha	
DOMESTIC		
Dogfish Head 90 Min IPA Lagunitas IPA Bud Light	Delaware California Missouri	,
INTERNATIONAL		
Corona Extra Heineken Stella Artois Sapporo	Mexico Netherlands Belgium Japan	

SUSHI BAR + ALL DAY DINING

SUSHI ROLLS (11AM - 11PM)

Anticucho

Crab Meat, Hamachi, Avocado, Red Onion, Tomato, Sweet Potato, Anticuchera Sauce 19 (GF)

Ceviche Roll

Shrimp, Tuna, Avocado, Red Onion, Ají Amarillo Sauce, Micro Cilantro 18 (GF)

Beef Tartare

Beef Tenderloin, Shiitake Mushroom, Scallions, Furikake, Potato Strings 17

Kanisu

Kani Kama, Masago, Avocado, Rice Vinegar, Cucumber 12

Red Eel

Salmon, Seared Eel, Avocado, Sriracha, Red Tobiko 18

Dragonfly

Shrimp, Avocado, Masago, Bonito Flakes 16

California

Crab Meat, Masago, Avocado, Cucumber 15 (GF)

Crunchy Spicy Tuna

Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds 15

Lobster

Lobster Tail, Masago, Asparagus, Avocado 27 (GF)

Vegetable

Cucumber, Asparagus, Avocado, Burdock, Bubu Arare 12 (GF) (V)

CONES (PER PIECE)

Salmon/Spicy Tuna 10

NIGIRI (PER PIECE)

Hamachi/Salmon/Tuna 7 (GF)

SASHIMI (4 PIECES)

Hamachi/Salmon/Tuna 15 (GF)

ALL DAY DINING

Organic Greens

Hearts of Palm, Sunflower and Pumpkin Seed Crunch, Asian Vinaigrette 14 (GF) (V)

*Caesar Salad

Traditional Caesar Salad, Focaccia Croutons 14 (GF)

Salad Enhancements from the Grill:

Chicken Breast | 8 (GF) Salmon | 10 (GF) Shrimp Skewer | 12 (GF) Skirt Steak | 14

Roasted Turkey Club

Applewood Smoked Bacon, Vine Ripened Tomatoes, Butter Lettuce, Mayonnaise 19

Angus Beef Burger

Angus Beef, Brioche Bun, Sun-dried Tomato Paste, Homemade Ranch, Deep Fried Potato Straws 22

Gourmet French Fries Sweet potoato tempura 9

SMALL PLATES (3PM - 11PM)

Cheese Platter

Assorted Artisanal Cheeses & Olives 18 (V)

Tomato Burrata Salad

Fresh Basil, Balsamic Reduction, Red & Yellow Tomatoes, Burrata Cheese, Crostini 14 (GF) (V)

Shrimp Cocktail

Compressed Melon, Yuzu Wasabi Cocktail Sauce 15 (GF)

Mahi Mahi Sliders Cajun Remoulade 14

Short Rib Sliders

Caramelized Vidalia Onions, Taleggio Cheese 17

Signature Sliders

Angus Beef, Florida Lobster, Chorizo Sauce 19

Tostones Sliders

Short Ribs, "Mojo" Red Onions, Queso Fresco, Garlic Aioli 17

Crispy Calamari Curried Mango Aioli 12

DESSERTS

Mascarpone Cheesecake Dulce De Leche, Pineapple, Crispy Meringue 11

Assorted House-made Ice Cream and Sorbet GF) (V) 10

Coconut Panna Cotta

Yuzu-Blueberry Compote, Whipped Cream 11

Chocolate Mousse Cake Vanilla Ice Cream, Red Velvet Cake 12

Key Lime Tart

Raspberries, Sour Cream, Mango Sorbet 10

LIQUOR INDEX

LOUIS XIII DE RÉMY MARTIN THINK A CENTURY AHEAD

Each decanter is the life achievment of generations of cellar masters. A blend of up to 1,200 Eaux-De-Vie, 100% from grande Champagne.

> Half Ounce 100 One Ounce 200 Two Ounces 400

COGNAC

Hennessy VS 16 Hennessy VSOP 20 Hennessy XO 30 Hennessy Paradis 125 Martell Cordon Bleu 45 Martell XO 65 Remy Martin VSOP 16 Remy Martin 1738 23 Remy Martin XO 52

BRANDY

Cardenal Mendoza 15 Gran Duque De Alba 13

CALVADOS

Busnel Vieille Reserve VSOP 13 Christian Drouin 14

BLENDED SCOTCH WHISKY

Buchanan's 12 year 15
Buchanan's 18 year 27
Chivas 12 year 15
Chivas 18 year 18
Dewar's White Label 12
Johnnie Walker Black 15
Johnnie Walker Blue 40

SINGLE MALT SCOTCH WHISKY

Ardbeg 10 year 14 Balvenie 12 year 14 Dalwhinnie 15 year 14 Glenfiddich 12 year 15 Glenfiddich 18 year 25 Glenfiddich 21 year 45 Glenkinchie 10 vear 12 Glenlivet 12 year 18 Glenlivet 18 year 22 Glenlivet "Archive" 21 year 32 Highland Park 12 year 17 Highland Park 18 year 35 Lagavulin 16 year 26 Laphroaig 10 year 15 Laphroaig 25 year 78 Macallan 12 year 16 Macallan "Fine Oak" 15 year 20 Macallan 18 year 38 Macallan 25 year 375 Macallan Rare 62 Oban 14 year 21 Talisker 10 year 18

BOURBON

Blantons 16
Bulleit Frontier 12
FEW 16
Four Roses Small Batch 12
Four Roses Single Barrel 15
Highwest American Prairie 14
Knob Creek 9 year 14
Maker's Mark 14
Russell's Reserve Bourbon 12
Woodford Reserve 14

RYE

FEW 18 Knob Creek 14 Sazerac 14 Templeton 12 Whistle Pig 20

TENNESSEE

Jack Daniel's 12

CANADIAN

Crown Royal 12 year 12

IRISH

Jameson 12

GIN

Bombay Sapphire 13 Gordons 12 Hendrick's 14 Monkey 47 20 St. George "Terroir" 12 Tanqueray 12 Tanqueray 10 14

VODKA

Belvedere 16 Chopin 16 Grey Goose 14 Grey Goose Citron 14 Grey Goose L' Orange 14 Grey Goose La Poire 14 Ketel One 13 Stoli Elit 17 Tito's 12

RUM

Bacardi Superior 12
Captain Morgan Spriced 12
Diplomatico 14
Facundo NEO 15
Facundo Eximo 20
Facundo Paraiso 45
Ron Abuelo 12 year 15
Ron Abuelo Centuria 36
Samaroli: Barbados 50
Zacapa 23 year 18
Zacapa XO 23

TEQUILA / MEZCAL

Don Julio Blanco 13
Don Julio Reposado 15
Don Julio Añejo 16
Don Julio Real 68
Don Julio 1942 29
Patron Silver 16
Patron Reposado 17
Patron Añejo 18
Siete Leguas Blanco 14
Siete Leguas Reposado 15
Siete Leguas Añejo 16
Vida Mezcal 15
70 Kilo Mezcal 16

CIGARS

PADRON all tobacco used in this limited production cigar is sun grown and aged for four years, creating a smooth and complex flavor 48

MONTE CRISTO, 5 1/2 inches long and has a 44mm ring gage with cuban seed; the filler and binder is nicaraguan and the wrapper is from connecticut. this is a full-bodied cigar, which has a mild to medium flavor with spicy overtones 36

ROMEO Y JULIETA churchill sized cigar with cuban seed and exquisitely hand rolled in nicaragua. it has a full-flavor and medium body; it is a soothing accompaniment to a conversation 38

PUNCH smooth, mild cigar with a rich connecticut wrapper constructed to burn a strong white ash. a torpedo 6 1/4 inches long with a 55mm ring gage. cuban seed, grown in nicaragua 36

COHIBA churchill or robusto size with three varieties of cuban seed as the filler; the binder is a jember with cameroon wrapper. draws like a dream and has a peppery and medium-bodied short finish 36

PARTAGAS created for the frequent smoker the combination of the strong tobacco and the spicy overtones give it a five star draw with a strong white ash 32

H. UPMANN light and complex cameroon wrapper filled with a blend of nicaraguan, peruvian and dominican tobaccos and provides a unique essence that is slightly sweet and very flavorful 32

GENUINE XM cuban seed grown in Nicaragua with elegant creamy notes. hints of coffee, mocha and slight spice on the finish end contribute to a fuller bodied experience. tobacco is aged for 4 years creating a smooth and complex flavor 32

MACANUDO the journey for the macanudo begins before the tobacco seeds are planted. agronomists are involved in very aspect of cultivating the tobacco 28

LOUIS XIII & COHIBA EXPERIENCE 220

A quintessential pairing, in which Louis XIII (1oz) and Cohiba each keep their intrinsic personalites, while enhancing each other's beauty.