



LUNCH SIGNATURE COCKTAILS

Our signature cocktail collection, influenced by Miami's vibrant culture and our local natural surroundings.

JAPANESE DESIGN

Nikka Whisky, Sesame, Lemongrass, Yuzu
rich, flavorful & refreshing

22

ORIENTAL OLD FASHIONED

Angel's Envy, Nikka Whiskey, Black Sugar, Walnut
smooth, aromatic, bold

24

THE KEYS SPRITZ

Rose Prosecco, Limoncello, Strawberry
tropical, tangy & refreshing

19

MIAMI BEACH

Illegal Mezcal, Chinola, Jalapeno, Lime, Tajin
spicy, bold & unique

22

SOUTH OF 5th SANGRIA

Rosé Wine, Aperol, Peach Liqueur, Bubbles
light, fruity & floral

19

BRICKELL KEY

Prosecco, Lychee, Hibiscus, Elderflower
light, sweet & smooth

19

SPIRIT FREE

Unique non-alcoholic flavors to drink during a relaxing moment.

SHISO

Passionfruit, Shiso, Agave
sweet, citrusy & refreshing

12

SPARKLING

Taittinger Reims, France	glass/bottle	30/132
Moët & Chandon, Rosé Epernay, France		38/188
Casa Canevel, Prosecco Veneto, Italy		20/100

SPLIT AND HALF

Moët & Chandon, Brut, “Imperial” Epernay, France 187 ml	bottle	40
Moët & Chandon, Rosé, “Imperial” Epernay, France 187 ml		50

WHITE

ZD, Chardonnay Napa Valley, CA	glass/bottle	24/118
Craggy Range, S. Blanc Martinborough, NZ		18/70
Pighin, Pinot Grigio Friuli, Italy		17/70
Hubert Brochard, Sancerre Loire Valley, France		23/110

ROSE

Whispering Angel Côtes de Provence, France	glass/bottle	18/ 85
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RED

Beaulieu, C. Sauvignon Napa Valley, CA	glass/bottle	25/100
Etude Pinot Noir Sonoma County, CA		22/88
Matanzas Creek, Merlot Sonoma County, CA		17/70
Marques de Legarda Rioja, Spain		22/88
Alta Vista “Estate”, Malbec Mendoza, Argentina		17/70

BEER

La Rubia, Blonde Ale	can/bottle	11
The Wizard, Wit		
Floridian, Hefeweizen		
Dogfish Head 90 Min, IPA		
Lagunitas, IPA		
Stella Artois		
Sapporo		
Corona Extra		
Heineken		
Heineken 0.0		
Miller Lite		9
Bud Light		9

MO SIGNATURE SPECIALS

Golden Caviar Experience* (for two) Imperial Osetra Golden Caviar, Buckwheat Waffles & Classic Condiments	175
Bento Box* Salmon Teriyaki, Jasmine Rice, Tuna Sashimi, Asian Slaw, Vegetable Gozas, Miso Soup & Matcha Milk Cake	44
Poke Bowl* (Choice of Tuna or Salmon) Spicy Mayo, Sushi Rice, Cucumber, Mango, Wakame, Avocado, Edamame, Nori, Spring Onion, Togarashi & Plantain Chips	34
Garden Poke Bowl Sushi Rice, Avocado, Watermelon Radish, Carrots, Cucumber, Grape Tomatoes, Edamame, Asparagus, Portobello Mushroom & Plantain Chips, Tahini dressing (VG) (GF)	26
Steak & Frites Skirt Steak, Chimichurri, Fries (DF)	48
Dan Dan Noodles Ground Pork, Sichuan Sauce, Spicy Chili Crisp, Peanuts, Wheat Noodles, Bok Choy (N)	26

(GF) Gluten Free (V) Vegan (VG) Vegetarian (DF) Dairy Free (N) Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.

A 20% customer service charge will be added to your check.

APPETIZERS

Steamed Edamame Maldon Salt (GF) (V) (DF)	15
Vegetable Gyozas Chili Sauce, Soy Sauce (VG)	19
Shishito Peppers Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime (GF) (DF)	17
Chicken Wings Choice of: BBQ, Honey & Garlic, Spicy Buffalo	22
Burrata Toast Artisan Bread, Burrata, Prosciutto, Pesto, Heirloom Tomato, Arugula, Balsamic Glaze	28
Cheese & Charcuterie Board (for two) Fig Jam, Grissini, Grain Mustard, Crackers, Mixed Nuts (N)	50

SALADS

Organic Greens Grape Tomatoes, Carrots, Radishes, Cucumber Choice of: Oriental or Carrot Ginger Vinaigrette (GF) (V) (DF)	22
Tuna & Tonnato Frisee Salad Seared Tuna, Tonnato Sauce, Lemon Vinaigrette, Olives, Crispy Quinoa (GF)	32
Caesar Salad Traditional Caesar Salad, Focaccia Croutons	21
Chicken Breast (GF)	10
Shrimp Skewer (GF)	16
Atlantic Salmon* (GF)	17
Skirt Steak* (GF)	18

SANDWICHES

MO Turkey Club Multigrain Artisan Bread, Roasted Turkey Breast, Smoked Bacon, Bibb Lettuce, Heirloom Tomatoes, Avocado Aioli. Served with Green Salad or Fries add Egg* 6 add Avocado 9	27
Vegetable Wrap Hummus, Avocado, Red Peppers, Tomatoes, Carrots, Radishes, Bibb Lettuce, Crispy Onions, Herb Citrus Dressing, Spinach Wheat Wrap. Served with Green Salad or Fries (V)	20
Angus Beef Burger* Angus Beef, Brioche Bun, Sun-Dried Tomato Paste, Homemade Ranch, Deep-Fried Potato Straws. Served with Green Salad or Fries	28
Spicy Tuna Bao* Avocado Aioli, Crispy Onion, Togarashi, Spicy Mayo	25

Truffle Honey Grilled Cheese Artisan Bread, Comté & Aged Cheddar, Truffle Honey, Arugula, Basil (VG) <i>A portion of the proceeds from this dish will go to support the efforts for His House Children's Home. Founded in 1987, His House establishes "a place to call home" for children who cannot safely live with their parents.</i>	26
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FROM THE SUSHI BAR

Anticucho Roll*	27
Crab Meat, Hamachi, Avocado, Red Onion, Tomato, Sweet Potato, Anticuchera Sauce (GF)	
Ceviche Roll*	27
Shrimp, Tuna, Avocado, Red Onion, Ají Amarillo Sauce, Micro Cilantro (GF)	
Salmon & Cream Cheese Roll*	23
Salmon, Avocado, Cream Cheese (GF)	
Crunchy Spicy Tuna Roll*	24
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds	
Lobster Roll*	40
Lobster Tail, Masago, Asparagus, Avocado (GF)	
Red Eel Roll*	25
Salmon, Seared Eel, Avocado, Sriracha, Red Tobiko	
California Roll*	23
Crab Meat, Masago, Avocado, Cucumber (GF)	
Black Truffle & Wild Mushroom Roll	22
Asparagus, Black Truffle & Ginger Vegan Mayo, Crunchy Potato, Chive Baton (V) (GF)	
Vegetable Roll	21
Cucumber, Asparagus, Avocado, Carrot, Sesame Seeds (GF) (V)	

Seaweed Salad	18
Wakame Seaweed, Rice Wine Vinegar, Ginger, Sesame Seeds (V)	
Tuna Tataki*	23
Yuzu Kosho, Daikon	
Nigiri*(per piece)	8
Hamachi/Salmon/Tuna (GF)	
Sashimi*(4 pieces)	22
Hamachi/Salmon/Tuna (GF)	

DESSERTS

Chocolate Pistachio Tart	17
Flourless Biscuit, Sicilian Pistachio Crunch & Chantilly Cream (N)	
Mixed Berry Cheesecake Bowl	17
Hazelnut Crumble & Fresh Berries (N)	
Key Lime Pie	17
Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue (N)	

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NON-ALCOHOLIC DRINKS

TEA BY TEALEAVES 8

Jasmine Lemon
English Breakfast
Imperial Earl Grey
Lemon Verbena
Organic Lychee
Organic Chamomile Flowers
Organic Peppermint Leaves

COFFEE 8

Americano
Cappuccino
Espresso Latte

BEVERAGES 7

Coca Cola
Diet Coke
Coke Zero
Sprite
London Essence Club Soda
London Essence Tonic
London Essence Ginger Ale
London Essence Ginger Beer
Acqua Panna (Still)
San Pellegrino (Sparkling)