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BAR+
LOUNGE

LUNCH SIGNATURE COCKTAILS

Our signature collection of low-alcohol by volume cocktails, influenced by Miami's vibrant culture and our local natural surroundings.

ROOIBOS APERITIVO

Cointreau, Amaretto, Rooibos Iced Tea, Orange Bitters

rich, nutty & earthy

16

FLORIDA SPRITZ

Tanqueray Gin, Grapefruit, Agave, Soda

tropical, tangy & refreshing

17

PINK SANGRIA

Rosé Wine, Aperol, Peach Liqueur, Bubbles

light & fruity, floral, aromatic

18

SPIRIT FREE

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

SHISO

Passionfruit, Shiso, Agave

sweet, citrusy & refreshing

12

ROOIBOS ICED TEA

light, herbal & caffeine-free

12

BY THE GLASS

SPARKLING

Taittinger, NV, Reims, France	30/132
Moët & Chandon, Rosé, NV, Epernay, France	38/188
Santa Margherita, Prosecco, Valdobbiadene, Italy	19/80

WHITE

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

ROSE

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

Quilt, Cabernet Sauvignon, Napa Valley, CA	24/96
Boen, Pinot Noir, Russian River Valley, CA	21/88
Matanzas Creek, Merlot, Sonoma County, CA	17/70
Marques de Murrieta "Reserva", Rioja, Spain	22/88
Alta Vista "Estate", Malbec, Mendoza, Argentina	17/70

BEER

La Rubia, Pale Ale	11
The Wizard, Wit	
Floridian, Hefeweizen	
Pop's Porter, Robust Porter	
Dogfish Head 90 Min, IPA	
Lagunitas, IPA	
Stella Artois	
Sapporo	
Corona Extra	
Heineken	
Heineken, 0.0 (Non-Alcohol)	
Miller Lite	9
Bud Light	9

SAKE (Rice Wine)

Wakatake Daiginjo (720ml)	16/128
Yuki No Boshu Ginjo (300ml)	52
Sayuri (Cloudy) (300ml)	24
MIO (Sparkling) (300ml)	26

MO SIGNATURE SPECIALS

Bento Box* Salmon Teriyaki, Jasmine Rice, Tuna Sashimi, Asian Slaw, Vegetable Gyozas, Miso Soup & Matcha Milk Cake	44
Tuna Poke Bowl* Spicy Mayo, Tuna, Sushi Rice, Cucumber, Mango, Wakame, Avocado, Edamame, Nori, Spring Onion, Togarashi & Plantain Chips	34
Dan Dan Noodles Ground Pork, Sichuan Sauce, Spicy Chili Crisp, Peanuts, Wheat Noodles, Bok Choy (N)	24
Spicy Tuna Bao* Avocado Aioli, Crispy Onion, Togarashi, Spicy Mayo	23

(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.

For your convenience, an 18% gratuity will be added to your check.

APPETIZERS

Steamed Edamame Maldon Salt (GF) (V) (DF)	14
Vegetable Gyozas Chili Sauce, Soy Sauce (VG)	18
Shishito Peppers Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime (GF) (DF)	16
Chicken Wings Choice of: BBQ, Honey & Garlic, Spicy Buffalo	21
Burrata Toast Artisan Bread, Burrata, Prosciutto, Pesto, Heirloom Tomato, Arugula, Balsamic Glaze (VG)	28
Cheese & Charcuterie Board (for two) Fig Jam, Grissini, Grain Mustard, Crackers, Mixed Nuts	45

SALADS

Organic Greens Grape Tomatoes, Carrots, Radishes, Cucumber Choice of: Oriental or Carrot Ginger Vinaigrette (GF) (V) (DF)	22
Caesar Salad Traditional Caesar Salad, Focaccia Croutons	21
Salad Enhancements from the Grill	
Chicken Breast (GF)	9
Shrimp Skewer (GF)	15
Atlantic Salmon* (GF)	16
Skirt Steak* (GF)	17

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* add Avocado	25
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)	18
Angus Beef Burger* Angus Beef, Brioche Bun, Sun-Dried Tomato Paste, Homemade Ranch, Deep-Fried Potato Straws. Served with Green Salad or Fries	26

<p>Truffle Honey Grilled Cheese 24</p> <p>Artisan Bread, Comté & Aged Cheddar, Truffle Honey, Arugula, Basil (VG)</p> <p><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></p>
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FROM THE SUSHI BAR

Anticucho Roll*	26	California Roll*	21
Crab Meat, Hamachi, Avocado, Red Onion, Tomato, Sweet Potato, Anticuchera Sauce (GF)		Crab Meat, Masago, Avocado, Cucumber (GF)	
Ceviche Roll*	25	Vegetable Roll	19
Shrimp, Tuna, Avocado, Red Onion, Ají Amarillo Sauce, Micro Cilantro (GF)		Cucumber, Asparagus, Avocado, Carrot, Sesame Seeds (GF) (V)	
Steak Tartare Roll*	23	Seaweed Salad	18
Beef Tenderloin, Portobello Mushroom, Scallions, Potato Strings		Wakame Seaweed, Rice Wine Vinegar, Ginger, Sesame Seeds (V)	
Salmon & Cream Cheese Roll*	22	Tuna Tataki*	20
Salmon, Avocado, Cream Cheese (GF)		Yuzu Kosho, Daikon	
Crunchy Spicy Tuna Roll*	22	Nigiri* (per piece)	8
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds		Hamachi/Salmon/Tuna (GF)	
Lobster Roll*	38	Sashimi* (4 pieces)	20
Lobster Tail, Masago, Asparagus, Avocado (GF)		Hamachi/Salmon/Tuna (GF)	
Red Eel Roll*	23		
Salmon, Seared Eel, Avocado, Sriracha , Red Tobiko			

DESSERTS

Chocolate Pistachio Tart	16
Flourless Biscuit, Sicilian Pistachio Crunch & Vanilla Ice Cream(N)	
Mixed Berry Cheesecake Bowl	16
Hazelnut Crumble & Fresh Berries (N)	
Key Lime Pie	15
Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue	

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NON ALCOHOLIC

TEA BY TEALEAVES 7

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

COFFEE BY ILLY 7

Americano
Cappuccino
Espresso
Latte

SODAS/BOTTLED WATER 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)