HOUSE COCKTAIL COLLECTION

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

ROXA 🍌
Leblon, Acai Liquor, Cranberry Juice, Simple Syrup 17
Fruity and refreshing, exotic and sweet flavor of acai in combination with cranberry gives a unique taste.

THE MADE AND THE BORN 🍊
House Blended Gin, Bourbon Syrup, Florida Citrus, Bitters, Nutmeg 17
Our signature gin old fashioned. A future classic!

FLYING LOTUS 🍌
Vodka, Apple Puree, Jasmine Green Tea Syrup, Lemon, Soda 17
Asian Heritage inspired cocktail, light and fresh with herbal notes at the finish.

ERRATIC CINEMATIC 🍌
Reposado Tequila, Spanish Brandy, Acai, Lemon, Cherry 17
Say hello to my little friend. Spirit forward, but this is balanced out by subtle fruitful notes.

OAXACAN CATALYST 🍌
Mezcal, Dry Vermouth, Lemon Juice, Ginger Syrup, Orange Bitters 17
A combination of earthy and smokey, with brightness in the ginger syrup and citrus notes.

THE DEAN 🍌
Rum, ancho Reyes, Chocolate Bitters, Smoked Cinnamon 17
A unique concoction that offers sweetness with a kick of heat. A great digestive cocktail.

NEGRONI BY MO BAR 🍌
Gin, Two Different Bitters, Two Different Vermouth, Grapefruit 17
Steeped for two weeks and aged for a 2 months. This is a the smoothest Negroni you will ever drink.

BANANA JULEP 🍌
Bourbon, Banana Liquor, Cinnamon/Vanilla Syrup, Mint Tea, Angostura Bitters 17
Warm notes of spice and banana for a tropical twist on the classic mint julep.

LOCO FOR COCO 🍌
Cognac, Cointreau, Lemon, Coconut Puree 17
Coconut twist of the classic sidecar. Can't beat a good cognac cocktail.
NEIGHBORHOODS OF MIAMI

BRICKELL KEY (Lower ABV)
St Germain, Cloud 9 (Lychee & Hibiscus), Prosecco 17
*Home to this hotel and many beautiful residences. This is one of Miami’s most sought after zip codes*

HIALEAH BEACH
Aged Rum, Pineapple Marmalade, All Spice, Lime, Honey 17
*There is no beach in Hialeah, but if there was; everyone would be on the sand drinking this*

LITTLE HAVANA
Aged Rum, House Coffee Bitters, Cigar Smoked 17
*Historic Cuban neighborhood, home of the best coffee in the city*

FROM MANDARIN ORIENTAL EMPRESS LOUNGE, WASHINGTON

TOM KHA RITA
Tequila, Orange Liqueur, Lime, Cucumber, Galangal & Thai Chili Syrup 17

LOWER ABV

UPSIDE DOWN MANHATTAN
Sweet Vermouth, Rye, Bitters, Orange Twist 17
*This is closer to how a Manhattan would have been made originally, with vermouth being the dominate ingredient*

APEROL SPRITZ
Aperol, Prosecco, Soda Water 17
*A classic cocktail to keep you cool on these hot Miami days*

MIAMI LOVE STORY
Sauvignon Blanc Wine, Rose Vanilla Liqueur, Guava Puree, Honey Syrup, Lime Juice 17
*Elegance joins together with refreshing flavor to create a light and balanced cocktail*
ZERO ABV

COCKTAILS

THE FRENCH
Raspberry Puree, Pineapple, Lemon 9

YOUNG MOJITO
Mint, Lime Juice, Sugar, Soda 9

BEER
Heineken 0.0 - Non Alcoholic 7

SODA
Coca Cola 5
Diet Coke 5
Coke Zero 5
Sprite 5
London Essence Tonic 5
London Essence Soda Water 5
London Essence Ginger Ale 5
London Essence Ginger Beer 5

Water
Acqua Panna 5
San Pellegrino 5
**WINE**

**CHAMPAGNE & PROSECCO**

- Taittinger, Brut, NV
  Reims, France  25 / 125

- Moet & Chandon, Rosé, NV
  Epernay, France  33 / 165

- Maschio dei Cavalieri, Prosecco Superiore
  Valdobbiadene, Italy  14 / 70

**WHITE**

- Hartford, Chardonnay,
  Russian River Valley, California  17 / 68

- Chalk Hill “Estate”, Chardonnay
  Sonoma Coast, California  22 / 88

- Trefethen Dry Riesling,
  Napa Valley, California  15 / 60

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

- Pascal Jolivet, Sancerre
  Loire Valley, France  19 / 76

- Pighin, Pinot Grigio
  Friuli, Italy  14 / 56

**RED**

- Los Vascos “Grande Reserve” Cabernet Sauvignon
  Colchagua Valley, Chile  15 / 60

- Mount Veeder, Cabernet Sauvignon,
  Napa Valley, California  24 / 96

- Barda, Pinot Noir,
  Patagonia, Argentina  18 / 72

- Nieslon, Pinot Noir,
  Santa Barbara, California  14 / 56

- Matanzas Creek, Merlot
  Sonoma County, California  16 / 64

- Aster, Tempranillo
  Ribera del Duero, Spain  15 / 60

- Alta Vista, Malbec “Estate”
  Mendoza, Argentina  14 / 56

**ROSE**

- Château D’Esclans “Whispering Angel”
  Côtes de Provence, France  16 / 64

**JAPANESE SAKE**

- Wakatake Daiginjo  16 Glass 3oz / 128 Bottle 720ml
- Yuki No Bosha Ginjo  52 Bottle 300ml
- Sayuri Nigori (Cloudy)  24 Bottle 300ml
- MIO (Sparkling)  26 Bottle 300ml
# BEER

## LOCAL CRAFT

<table>
<thead>
<tr>
<th>Beer</th>
<th>Brewery</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>La Rubia</td>
<td>Pale Ale</td>
<td>Wynwood Brewing</td>
</tr>
<tr>
<td>Pops Porter</td>
<td>Wynwood Brewing</td>
<td>9</td>
</tr>
<tr>
<td>The Wizard</td>
<td>Wit</td>
<td>Barrel of Monks</td>
</tr>
<tr>
<td>Floridian</td>
<td>Hefeweizen</td>
<td>Funky Buddha</td>
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## DOMESTIC

<table>
<thead>
<tr>
<th>Beer</th>
<th>Origin</th>
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<tbody>
<tr>
<td>Dogfish Head 90 Min IPA</td>
<td>Delaware</td>
<td>9</td>
</tr>
<tr>
<td>Lagunitas IPA</td>
<td>California</td>
<td>9</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Wisconsin</td>
<td>8</td>
</tr>
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</table>

## INTERNATIONAL

<table>
<thead>
<tr>
<th>Beer</th>
<th>Country</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Corona Extra</td>
<td>Mexico</td>
<td>9</td>
</tr>
<tr>
<td>Heineken</td>
<td>Netherlands</td>
<td>9</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>Belgium</td>
<td>9</td>
</tr>
<tr>
<td>Sapporo</td>
<td>Japan</td>
<td>9</td>
</tr>
</tbody>
</table>
SUSHI BAR + SMALL PLATES

SUSHI BAR (11AM - 11PM)

Seaweed Salad
Wakeame Seaweed, Rice Wine Vinegar, Ginger (V) 12

Anticucho
Crab Meat, Hamachi, Avocado, Red Onion, Tomato, Sweet Potato, Anticuchera Sauce 19

Ceviche Roll
Shrimp, Tuna, Avocado, Red Onion, Ají Amarillo Sauce, Micro Cilantro 18

Steak Tartare Roll
Beef Tenderloin, Shiitake Mushroom, Scallions, Furikake, Potato Strings 17

Mango Salmon
Salmon, Avocado, Mango, Spicy Masago, Kimchi, Basil 17

Crunchy Spicy Tuna
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds 16

Lobster
Lobster Tail, Masago, Asparagus, Avocado (GF) 28

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

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

California
Crab Meat, Masago, Avocado, Cucumber (GF) 16

Vegetable
Cucumber, Asparagus, Avocado, Sesame Seeds (GF) (V) 12

NIGIRI (PER PIECE)
Hamachi/Salmon/Tuna 7 (GF)

SASHIMI (4 PIECES)
Hamachi/Salmon/Tuna 16 (GF)

SMALL PLATES (3PM - 11PM)

Heirloom Tomato & Buffal Mozzarella
Pesto, Powdered Olive Oil, Whole Wheat Wafers (V) 16

MO BAR Shrimp Cocktail
Yuzu Wasabi Cocktail Sauce (GF) 18

Signature Sliders
Angus Beef, Florida Lobster, Chorizo Sauce 19

Short Rib Sliders
Short Ribs, “Mojo” Red Onions, Queso Fresco, Garlic Aioli 17

Angus Beef Sliders
Angus Beef, Taleggio Cheese, Caramelized Onions, Crispy Potato Straws 17

Tacos al Pastor
Marinated Pork, Blue Masa Tortilla, Pineapple, Onion, Radish, Conija Cheese 16

Togarashi Tuna Tacos
Sushi Grade Tuna, Baked Flour Tortilla, Mango, Cucumber, Ponzu, Avocado Yogurt 16

Sishito Peppers
Sweet East Asian Pepper, Ponzu Glaze, Bonito Flakes, Sriracha Aioli (GF) 14

Edamame
Maldon Salt (GF) (V) 8

Cheese Platter
Assorted Artisanal Cheeses & Olives (V) 18

(GF) Gluten Free      (V) Vegetarian

Please note there may be health risks associated when consuming raw protein products, including raw oysters. If you suffer from chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.
ALL DAY DINING

Organic Greens
Hearts of Palm, Sunflower and Pumpkin Seed Crunch, Asian Vinaigrette (GF) (V) 16

Caesar Salad
Traditional Caesar Salad, Focaccia Croutons (V) 16

Salad Enhancements from the Grill:
Chicken Breast (GF) 18
Salmon (GF) 10
Shrimp Skewer (GF) 12
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 23

DESSERTS

New York Style Cheesecake
Citrus Pineapple 10

White Chocolate Cream Puff
Dark Chocolate Sauce, Salted Caramel Sauce 11

Chocolate Fudge Cake
Raspberry Coulis 12

Key Lime Pie
Mango Compote, Toasted Marshmallow Sauce 11

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

(GF) Gluten Free  (V) Vegetarian

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**LOUIS XIII**

DE RÉMY MARTIN

THINK A CENTURY AHEAD

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

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<thead>
<tr>
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<tbody>
<tr>
<td>Half Ounce</td>
<td>100</td>
</tr>
<tr>
<td>One Ounce</td>
<td>200</td>
</tr>
<tr>
<td>Two Ounces</td>
<td>400</td>
</tr>
</tbody>
</table>

**COGNAC**

- Delamain XO 35
- Hennessy VS 16
- Hennessy VSOP 20
- Hennessy XO 50
- Hennessy Paradis 125
- Martell Cordon Bleu 40
- Martell XO 55
- Remy Martin VSOP 16
- Remy Martin 1738 19
- Remy Martin XO 40

**ARMAGNAC**

- Larrasingle XO 25

**CALVADOS**

- Christian Drouin 15

**BRANDY**

- Cardenal Mendoza 17
- Gran Duque De Alba 15

**BLENDED SCOTCH WHISKY**

- Buchanan's 12 year 16
- Buchanan's 18 year 27
- Chivas 12 year 15
- Chivas 18 year 23
- Dewar’s White Label 14
- Johnnie Walker Black 16
- Johnnie Walker Platinum 23
- Johnnie Walker Blue 40

**SINGLE MALT SCOTCH WHISKY**

- Ardbeg 10 year 18
- Balvenie 12 year 18
- Dalmore 15 year 27
- Dalmore Cigar Malt Reserve 35
- Dalmore 18 year 40
- Dalwhinnie 15 year 17
- Glenfiddich 12 year 16
- Glenfiddich 18 year 25
- Glenlivet 12 year 17
- Glenlivet 18 year 32
- Glenlivet “Archive” 21 year 50
- Lagavulin 16 year 26
- Laphroaig 10 year 15
- Laphroaig 25 year 82
- Macallan 12 year (Sherry Cask) 18
- Macallan 15 year (Triple Cask) 29
- Macallan 18 year (Sherry Cask) 50
- Macallan “Exceptional Single Cask” (Limited Edition) 75
- Macallan 25 year (Sherry Cask) 220
- Oban 14 year 21
- Talisker 10 year 18
### BOURBON WHISKEY
- Blantons 18
- Bulleit Frontier 14
- Basil Hayden 17
- Knob Creek 9 year 16
- Maker’s Mark 14
- Michters 10 year 25
- Redemption High Rye Bourbon 10 year 20
- Russell’s Reserve Bourbon 16
- Woodford Reserve 16
- Old R.I.P. Van Winkle 10 Yr 50
- Van Winkle Special Reserve 12 Yr 75
- Pappy Van Winkle’s Family Reserve 15 Yr 100
- Pappy Van Winkle’s Family Reserve 20 Yr 125
- Pappy Van Winkle’s Family Reserve 23 Yr 175

### IRISH WHISKEY
- Jameson 14
- Redbreast 12 Year 18
- Redbreast 15 Year 30

### JAPANESE WHISKEY
- Nikka Coffey Grain 20
- Nikka “From The Barrel” 25

### RYE WHISKEY
- Knob Creek 14
- Michters 16
- Sazerac 14
- Templeton 14
- Whistle Pig 10 year 20

### AMERICAN WHISKEY
- Jack Daniel’s 14

### CANADIAN WHISKEY
- Crown Royal 12 year 14
GIN

Beefeater 14
Bombay Sapphire 14
Brockman’s 14
Hendrick’s 16
Mahon (Xoriguer) 14
Monkey 47 20
Nolet’s 16
Oxley (Cold Distilled) 16
Plymouth 16
St. George “Terroir” 14
Tanqueray 14
Tanqueray 10 16

VODKA

Belvedere 16
Chopin 14
Grey Goose 16
Ketel One 16
Russian Standard “Platinum” 14
Russian Standard “Imperia” 16
Stoli Elit 18
Tito’s 14

VODKA - FLAVORED

Grey Goose Citron 16
Grey Goose L’Orange 16
Grey Goose La Poire 16
Grey Goose Cherry Noir 16
Hangar 1 Mandarin Blossom 14

RUM / CACHACA

Diplomatico 16
Havana Club Añejo Classico 14
Leblon Cachaca 14
Ron Abuelo 12 year 16
Ron Abuelo Centuria 36
Ron Brugal “1888” 15
Samaroli: 1998 Barbados 50
Samaroli: 1998 Guadeloupe 50
Samaroli: 2003 Caribbean 30
Santa Teressa 16
Zacapa 23 year 16
Zacapa XO 26

TEQUILA / MEZCAL

Casamigos Blanco 16
Casamigos Añejo 18
Clase Azul Reposado 26
Clase Azul Plata 23
Don Julio Blanco 16
Don Julio Reposado 17
Don Julio Añejo 18
Don Julio 1942 32
Don Julio Real 68
Jose Cuervo Reserva de la Familia Anejo 40
Jose Cuervo 1800 Reposado 16
Patron Silver 16
Patron Reposado 17
Patron Añejo 18
Patron Gran Platinum 45
Ilegal Mezcal 17
Zunte Mezcal 16
Creyante Mezcal 16
Clase Azul Mezcal 55
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 peppy 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

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.

DALMORE CIGAR MALT RESERVE 35 This is a perfect single malt to pair with any of our cigars. The Dalmore Cigar Malt Reserve benefits from a judicious selection of aged stocks drawn from casks of three types: American white oak ex-bourbon casks, 30 year old Matusalem oloroso sherry butts and premier cru Cabernet Sauvignon.

wine barriques
# Social Hour
5pm to 8pm Daily

## From the Kitchen

<table>
<thead>
<tr>
<th>Bites 5</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Short Rib Slider</strong></td>
</tr>
<tr>
<td>short ribs, &quot;mojo&quot; red onions, queso fresco, garlic aioli</td>
</tr>
<tr>
<td><strong>Sishito Peppers</strong></td>
</tr>
<tr>
<td>ponzu Sauce, Bonito Flakes</td>
</tr>
<tr>
<td><strong>Salmon Cone</strong></td>
</tr>
<tr>
<td>salmon, avocado</td>
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## Cocktail 9

<table>
<thead>
<tr>
<th>Cocktail 9</th>
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</thead>
<tbody>
<tr>
<td><strong>Bee’s Knees</strong></td>
</tr>
<tr>
<td>gin, lemon, honey</td>
</tr>
<tr>
<td>circa 1925</td>
</tr>
<tr>
<td><strong>Social Punch</strong></td>
</tr>
<tr>
<td>bourbon, spiced guava cordial, citrus, bitters</td>
</tr>
<tr>
<td>2017</td>
</tr>
<tr>
<td><strong>Paloma</strong></td>
</tr>
<tr>
<td>tequila, grapefruit, sugar, soda water</td>
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<tr>
<td>circa 1925</td>
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## Rotating Selection

<table>
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<th>Rotating Selection</th>
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<tbody>
<tr>
<td><strong>Local Beer 5</strong></td>
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<tr>
<td><strong>Wine 9</strong></td>
</tr>
<tr>
<td>**Malbec</td>
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