

# 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.

## NO TAI REQUIRED 🍸

Cachaca, Solera Rum, Lime, Banana Liqueur, Orgeat 17

*Our riff on a classic Mia Tai and proof you don't need to wear a "Tai" to come enjoy our bar*

## 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*

## SHARP AS A KATANA 🍸

Rye, Ancho Reyes, Cacao, Strawberry 17

*Sweet and Spicy with smooth fruit notes. Paired with a chocolate garnish*

## INDIAN SWIZZLE 🍸

Bourbon, Pomegranate Liqueur, Mango, Pineapple, Lime, Curry Syrup 17

*Indian twist on a classic swizzle cocktail. Complexed and delicious*

## 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 the smoothest Negroni you will ever drink*

## SPRINGING INTO SPRING 🍸

Gin, Licor 43, Lemon, House Blueberry Cordial 17

*Full of fruit, but balanced. This is one to drink to cool off from the Miami sun!*

## LOCO FOR COCO 🍸

Cognac, Cointreau, Lemon, Coconut Puree 17


*Coconut twist of the classic sidecar. Cant 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, Orange Peel, 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*

SHERRY HIGHBALL 

Cream Sherry, Ginger Liqueur, Grapefruit Tonic 17

*Light and delicate herbal notes from the sherry, with smooth citrus coming from the tonic*

## ZERO ABV

### COCKTAILS

#### THE FRENCH

Raspberry Puree, Pineapple, Lemon 9

#### YOUNG MOJITO

Mint, Lime Juice, Sugar, Soda 9

### BEER

BECK'S - Non Alcoholic 7

### SODA

Coca Cola 5

Diet Coke 5

Coke Zero 5

Sprite 5

East Imperial Tonic (Indian, Grapefruit, Yuzu) 5

East Imperial Soda Water 5

Fever-Tree Ginger Ale 5

Fever-Tree Ginger Beer 5

### Water

Acqua Panna 5

Pellegrino 5

## WINE

### CHAMPAGNE & PROSECCO

Taittinger, Brut, NV  
Reims, France 25 / 125

Moët & 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

Hahn "SLH" Chardonnay,  
Santa Lucia Highlands, California 14 / 56

Trefethen Dry Riesling,  
Napa Valley, California 15 / 60

Duckhorn, Sauvignon Blanc,  
Napa Valley, California 19 / 76

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

Pacal Jolivet, Sancerre  
Loire Valley, France 19 / 76

Pighin, Pinot Grigio  
Friuli, Italy 14 / 56

### RED

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

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

Siduri, Pinot Noir,  
Willamette Valley, Oregon 18 / 72

Boen, Pinot Noir,  
Russian River Valley, California 14 / 56

Gaja, Promis "Super Tuscan" (Merlot~Syrah~Sangiovese)  
Tuscany, Italy 35 / 140

Cillar de Silos, Tempranillo, Crianza  
Ribera del Duero, Spain 14 / 56

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

### 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

La Rubia   Pale Ale	Wynwood Brewing	9
Pops Porter	Wynwood Brewing	9
The Wizard   Wit	Barrel of Monks	9
Floridian   Hefeweizen	Funky Buddha	9

## DOMESTIC

Dogfish Head 90 Min IPA	Delaware	9
Lagunitas IPA	California	9
Miller Lite	Wisconsin	8

## INTERNATIONAL

Corona Extra	Mexico	9
Heineken	Netherlands	9
Stella Artois	Belgium	9
Sapporo	Japan	9

# 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) 27

### 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 15 (GF)

## SMALL PLATES (3PM - 11PM)

### Heirloom Tomato & Buffalo Mozzarella

Pesto, Powdered Olive Oil, Whole Wheat Wafers (V) 14

### 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, Conjita 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) 14

### Caesar Salad

Traditional Caesar Salad, Focaccia Croutons (V) 14

### Salad Enhancements from the Grill:

*Chicken Breast* (GF) | 8

*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 22

## 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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## LIQUOR INDEX

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.

Half Ounce	100
One Ounce	200
Two Ounces	400

## 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  
Four Roses Small Batch 14  
Four Roses Single Barrel 16  
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 RIP 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

## 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

## IRISH WHISKEY

Jameson 14  
Redbreast 12 Year 18  
Redbreast 15 Year 30

## JAPANESE WHISKEY

Nikka Coffey Grain 20  
Nikka "From The Barrel" 25

## 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 Teresa 16  
Zacapa 23 year 16  
Zacapa XO 26

## TEQUILA / MEZCAL

Casamigos Blanco 16  
Casamigos Añejo 18  
Clase Azul Reposado 26  
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 Añejo 40  
Patron Silver 16  
Patron Reposado 17  
Patron Añejo 18  
Patron Gran Platinum 45  
Vida Mezcal 15  
Zunte Mezcal 16  
Creyante 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

**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

# S O C I A L   H O U R

5PM TO 8PM DAILY

## COCKTAIL 9

### BEE'S KNEES

gin, lemon,  
honey  
circa 1925

### SOCIAL PUNCH

bourbon, spiced guava  
cordial, citrus, bitters  
2017

### EL PRESIDENTE #9

rum, sweet vermouth,  
orange liqueur,  
house grenadine  
2018

### PALOMA

tequila, grapefruit,  
sugar, soda water  
circa 1952

### VODKA GIMLET

vodka, lime,  
sugar  
circa 1958

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## ROTATING SELECTION

LOCAL BEER 5

WINE 9

MALBEC | SAUVIGNON BLANC | PROSECCO

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## FROM THE KITCHEN

BITES 5

### Short Rib Slider

short ribs, "mojo" red onions,  
queso fresco, garlic aioli

### Taco al Pastor

marinated Pork, Pineapple, Onion,  
Radish, Conjita Cheese

### Sishito Peppers

ponzu Sauce, Bonito Flakes

### Edamame

maldon salt

### Salmon Cone

salmon, avocado

### Spicy Tuna Cone

tuna, cucumber, scallions

## THE COLLECTION

A UNIQUE SELECTION OF COCKTAILS  
REPRESENTING THE MIAMI EXPERIENCE  
WITH THEIR FLAVORFUL & CULTURALLY RICH PROFILES.

### Spice Collection - August/September 2019

#### BOMBAY MASALA 17

*st. germain, gin, passion fruit, mango curry*

Classic Indian flavor with a Miami twist. A balanced sweet & sour profile.

#### DOUBLE AGENT 17

*blend of tequila & mezcal, sage, blackberry, serrano pepper, house simple sweetener*  
Savory, spicy and smokey all at the same time. Herbal notes & blackberry for complexity.

#### THE DEAN 17

*rum, ancho reyes, chocolate bitters, smoked cinnamon*

A unique concoction that offers sweetness with a kick of heat. A great digestive cocktail.