

Wines By the Glass

WHITES

	5 oz	8 oz
Chateau Ste. Michelle Riesling, WA	6.00	9.00
Menage a Trois White Blend, CA.....	7.00	10.00
Pine Ridge Chenin Blanc-Viognier, CA	8.00	11.00
Beringer White Zinfandel, CA.....	5.00	7.00
Nobilo Sauvignon Blanc, New Zealand.....	7.00	10.00
Nautilus Sauvignon Blanc, New Zealand	9.00	13.00
Ecco Domani Pinot Grigio, Italy.....	6.00	10.00
Estancia Pinot Grigio, CA.....	7.00	9.00
Ponzi Pinot Grigio, OR	9.00	14.00
A by Acacia Chardonnay, CA.....	7.00	11.00
Chateau St. Jean Chardonnay, CA	8.00	13.00
Sonoma Cutrer Russian River Chardonnay, CA.....	10.00	16.00

REDS

	5 oz	8 oz
Mirrasou Pinot Noir, CA.....	7.00	11.00
Kenwood Vineyards Pinot Noir, CA	9.50	14.00
Blackstone Merlot, CA.....	6.00	10.00
Francis Ford Coppola Merlot, CA	9.00	15.00
Don Miguel Gascon Malbec, Argentina	7.25	11.00
Penfolds Koonunga Hill Shiraz, Southeast Australia	6.00	11.00
Spellbound Petite Sirah, CA	9.00	13.00
Menage a Trois Red Blend, CA	7.00	10.00
14 Hands Cabernet Sauvignon, WA	7.00	10.00
Chateau Ste. Michelle Cabernet Sauvignon, CA	8.00	11.00
Murphy-Goode Cabernet Sauvignon, CA.....	12.00	16.00
Rosenblum Cellars Vitners Cuvee Zinfandel XXXI,CA	7.00	11.00

DRAFT BEER

Bells Two Hearted Ale.....	6.00
Blue Moon.....	5.75
Summit Extra Pale Ale.....	6.00
Bass	6.00
Coors Light.....	5.25
Guinness.....	6.25
Fat Tire Amber Ale	6.25
PBR	4.00
Stella Artois.....	6.25
Sierra Nevada Pale Ale	6.25
Leinenkugels Honey Weiss.....	5.75
Budweiser.....	5.25

BOTTLED BEER

Amstel light.....	5.50
Budweiser.....	4.25
Bud Light	4.25
Michelob Golden Draft Light.....	4.25
Heineken	5.75
Miller Lite	4.25
Killian's Irish red	5.00
New Castle	5.25
Coors Light.....	4.25
Corona	5.75
Hard Core Cider	5.75
Odouls NA	4.75

Happy Hour Drink Specials

Beer Feature

Pabst Blue Ribbon \$3.00

Wine Feature

Chardonnay, Pinot Grigio

Pinot Noir

5 oz Glass \$5

8 oz Glass \$7



Bar Menu

Infused Cocktails and Martinis

Pineapple Vodka Martini

7.95

The Twin Cities Colada

Pineapple Infused Vodka & Malibu Rum, Shaken, served up

7.95

Pepper Vodka Mary

Pepper Infused Vodka

7.95

Triple Citrus Cosmimosa

Grapefruit, Orange and Lemon Infused Vodka with Champagne

7.95

JOIN US IN OUR BAR FOR 5 DAYS OF FUN !!

MARY MONDAYS

\$6 Pepper Vodka Bloody Mary's

TINI TINI TUESDAYS

\$7 choice of 3 Tini Martinis

Lemon Drop

Appletini

Godiva Chocolate

Candy Cosmo

Pineapple

WINE-DOWN WEDNESDAYS

\$ 4 Astica Chardonnay

\$2.00 Fish Taco

TROPICAL THURSDAYS

\$7 Kiwi Strawberry Fizz

\$7 Stoli Strawberry Sensation

\$7 Pink Flamingo

\$8 Madras

\$8 Key Lime Martini

FREE FOR ALL FRIDAY

Pick a Drink Promotion!!!

M&S Grill and Steakhouse

50 South Sixth Street (at Nicollet)

Minneapolis, MN 55402

612-333-2345

SMALL PLATES

Vine Ripe Tomatoes & Fresh Mozzarella Salad

Pesto, Crostini, Balsamic Glaze

\$6.95

Oyster on the Half Shell

Cocktail and Mignonette

\$9.95

Bacon Wrapped BBQ Shrimp

Creamed Corn Relish & Crispy Leeks

\$10.95

Kobe Beef Carpaccio

Shaved Parmesan, Extra Virgin Olive Oil

\$7.95

Artisan Cheese Plate

Olives, Flatbread, Honey

\$9.95

Wild Mushroom Bruschetta

Extra Virgin Olive Oil, Grilled Baguette

\$8.95

Gulf Shrimp Cocktail

Classic Presentation with Cocktail & Horseradish

\$12.95

Baked Brie

With Sundried Tomato Pesto and Crostini

\$7.95

Pot Roast Sliders

Pot Roast, Fries, Horseradish Sauce

\$6.95

Tempura Fried Asparagus Spears

Spicy Soy Dipping Sauce

\$6.95

Served in the Bar

2:00 pm to 9:00 pm Monday through Thursday

2:00 pm to 10:00 pm Friday

4:00 pm to 10:00 Saturday

\$1.95 MENU

Crisp Fried Potato Wedges

Jalapeno Cheese Sauce Drizzle

Crab & Cream Cheese Wontons

Sweet Chili Dipping Sauce

Bruschetta

Marinated Tomatoes on Grilled Ciabatta

Chili con Queso

Tortilla Chips

\$2.95 MENU

Half Pound Cheeseburger

French Fries, Lettuce, Tomato and Onion

Grilled Chicken Sandwich

French Fries, Lettuce, Tomato and onion

Spinach and Artichoke dip

Pita Chips

\$3.95 MENU

Chipotle Chicken Quesadilla

Cheddar-Jack Cheese, Sour Cream and Salsa

Baja Fish Burrito

Black Beans, Lettuce, Tomato and Cheese

Chicken Wings

Buffalo Style or Teriyaki Glazed

Triple Dip and Pita Chips

Hummus, Tapenade and Feta Dips

\$4.95 MENU

Tempura Fried Asparagus Spears

Spicy Soy Dipping Sauce

Cajun Beef Tips

Horseradish Sauce

Pot Roast Nachos

Fried Tortillas, Pot Roast, Chili Aioli

And Shredded Cheese

1/2 Pound Spicy Shrimp Boil

Old Bay Seasoning, Onions and Butter

Served in the Bar

4:00 pm to 7:00 pm Monday through Saturday

\$2.50 minimum beverage purchase per person with order

CLASSIC COCKTAILS

Basil Grape Refresher

Fresh basil sprigs and white grapes hand pressed with Finlandia vodka, fresh squeezed lime juice, ginger ale and Angostura Bitters.

8.50

Raspberry Cosmimosa

Hand pressed oranges shaken with Stoli Razberi Vodka, fresh lime, cranberry juice and a touch of sparkling wine.

9.00

The Pisco Sour

Peruvian white grape brandy made from the fermented juice of Muscat grapes (Pisco), fresh squeezed lemon juice, sugar, pasteurized egg whites and Angostura Bitters.

8.75

Parisian Sidecar

Courvoisier V.S., Cointreau, fresh lemon juice with a signature touch of fresh orange.

9.25

The Negroni

Equal parts of Beefeater Gin, Campari and Sweet Vermouth Served up with a Lemon twist.

9.25

The Moscow Mule

Stolichnaya Vodka, fresh lime juice, and pureed ginger topped with soda.

8.50

The Harry's Bar Bellini

Absolut Apeach Vodka, fresh white peach puree and a touch of sparkling wine.

10.75

Mango White

Finlandia Mango Vodka, crafted with Cointreau, fresh squeezed lime juice and white cranberry juice.

8.75

Kentucky Speedbump

Maker's Mark and Navan Vanilla Liqueur shaken with fresh citrus. Served up with a superfine sugar rimmed glass.

9.75

Pom Pom Mojito

Bacardi Limon mixed with muddled fresh mint and sugar served with fresh squeezed lime juice, pomegranate juice and a splash of soda.

8.75

The Caipirinha

Cachaca and muddled fresh lime wedges with a touch of sugar.

8.50