

MAGNOLIA LOUNGE

SMALL PLATES

Jumbo Shrimp Cocktail

Lemon | Cocktail
\$10

Raw Oysters

Lemon | Horseradish
Cocktail
\$10

Oyster Rockefeller

Spinach | Bacon
Parmesan
\$10

Pecorino Arancini Fritters

Sundried Tomato Pesto
\$10

Spicy Tuna Crispy Rice

Ahi Tuna | Avocado
Sriracha Mayo | Wasabi
\$10

Wild Mushroom Toast

Oyster & Shiitake Mushroom
Whipped Lemon-Ricotta
White Truffle Oil
\$10

WINES BY THE GLASS

Cavicchioli Prosecco, Italy - 12 | 49

Luna Nuda, Pinot Grigio, Italy - 9.5 | 43

Ferrari Carano, Fume Blanc, Sonoma County - 12 | 51

Kendall Jackson, Chardonnay, California - 14 | 62

Sonoma Cutrer, Chardonnay, Sonoma County - 16.5 | 76

Diora La Belle Fete Rose, Monterey, California - 12 | 54

Meiomi, Pinot Noir, Sonoma Coast - 14 | 72

F. Coppola Claret, California - 14 | 65

Finca Las Moras, Malbec - 10 | 46

Mollydooker Shiraz, Southern Australia - 20 | 180

MAGNOLIA LOUNGE

CLASSIC

Old Fashioned

Brother's Bond | Simple →
Angostura | Orange
\$17

Negroni

Hendrick's | Campari →
Vermouth | Orange
\$15

Manhattan

Knob Creek Rye | Vermouth →
Angostura | Cherry
\$18

Martini

Tito's | Vermouth | Olives →
\$17

Margarita

Casamigos Blanco | Orange →
liqueur | Lime | Agave
\$15

Cosmopolitan

Ketel One | Cointreau | →
Lime | Cranberry
\$14

Mimosa

Sparkling Wine →
Orange juice
\$11

MODERN

MB Old Fashioned

Espolon Anejo | Simple
Angostura | Orange
\$17

MB White Negroni

Gunpowder | Alessio Vermouth
Suze | Lemon
\$15

MB Black Manhattan

Bulleit Rye | Amaro Averna
Angostura | Cherry
\$20

MB Vesper Martini

Grey Goose
Vermouth Blanc | Lemon
\$16

MB Spicy Margarita

Casamigos Reposado | Grand
Marnier | Lime | Jalapeno
\$16

MB Paris Cosmopolitan

Absolut Raspberry | White
Cranberry | Midori
Lemon | Simple
\$15

Mother Bubbles

Champagne | Elderflower
Strawberry | Lemon
\$12