



❖ BRUSCHETTE ❖

8 each

Fresh Shepherd's Ricotta

Cherry Tomatoes & Fresh Basil

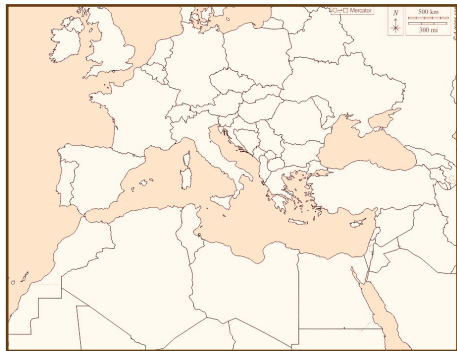
Pan Tumaca

Shaved Tomatoes, Manchego & Jamon Serrano

Sautéed Chicken Liver

Crumbled Goat Cheese,
Caramelized Red Onion & Parsley

BRUSCHETTETRIO (1 of each) ~ 21



Welcome to the MBG Family!

Please visit us at our sister locations...



BLUE SEAFOOD BAR

856 9th Avenue

blueseasfoodbar.com | (212) 757-7511



GIARDINO 54

400 1/2 W 54th St

giardino54.com | (646) 726-4575



811 9th Avenue New York, NY 10019

Phone: (212) 586-1201 ■ mediwinebar.com

HAPPY HOUR

EVERY DAY

Bar Area Only

Sunday - Thursday

4 - 7pm || 10pm - Closing

Friday - Saturday

3 - 7pm || 10pm - Closing



HAPPY HOUR DRINKS



Stella Artois	6
Well Cocktails	14
Well Mixed Drinks	10
Sparkling & Oyster Special	6
<i>Only with the purchase of 6 oysters</i>	

Sangria (Red or White)

By the Glass	7
By the Pitcher (1 Liter)	29

HAPPY HOUR WINES

By the Glass **7** | By the Bottle **28**

Rosé

Luca Toni Bobal '22 *Tierra de Castilla, Spain*

Stone Castle '21 *Rahovec, Kosova*

White

Abadía Real Verdejo Viura '23 *Castilla y León, Spain*

Stone Castle Chardonnay '22 *Rahovec, Kosova*

Red

Abadía Real Tempranillo '22 *Castilla y León, Spain*

Stone Castle Cabernet Sauvignon '21 *Rahovec, Kosova*

HAPPY HOUR SPARKLING

By the Glass **8** | By the Bottle **28**

Poema Cava Extra Dry NV *Catalonia, Spain*

Cune Cava Brut Rosé NV *Catalonia, Spain*

Now enjoy **\$3 off All HAPPY HOUR Bottles**
or Sangria Pitchers with the purchase of
A DOZEN OYSTERS OR CLAMS



RAW BAR

Blue Point Oysters *Connecticut* \$2 per

Little Neck Clams *New York* \$1.50 per

Minimum of 6 per order

❖ BITES ❖

Mixed Olives	6
Medi Fries	7
<i>Seasoned with Paprika, served with Aioli</i>	
Risotto Croquettes	9
<i>Saffron, Jamon Serrano & Fontina</i>	
Sautéed Brussels Sprouts	9
Date Pincho (4 pcs)	14
<i>Dates stuffed with Goat Cheese & Mint and wrapped in Speck</i>	
Bacalao con Polenta	16
<i>Cod Fish Pâté & Fried Polenta (3)</i>	
Fried Calamari & Zucchini	15
<i>Served with Aioli Sauce</i>	
Mussels & Chorizo	19
<i>Sautéed Fresh Tomatoes, Cilantro, White Wine, Garlic & EVOO</i>	
Mediterranean Dipping Tray	19
<i>Hummus, Baba Ganoush, & Roasted Peppers with Feta & Grilled Pita Bread</i>	
Meatballs in Tempranillo Sauce	15
<i>Ground Beef, Pine Nuts, Raisins & Fresh Parsley in Red Wine Sauce</i>	
Cheese Board	24
<i>Gorgonzola Dolce, Manchego, Cabra al Vino</i>	
Cheese & Charcuterie Platter	29
<i>Gorgonzola Dolce & Manchego, "Sujuk" Beef Salame & Prosciutto di Parma</i>	

Please notify our staff of any allergies

Consuming raw or undercooked meat may increase your risk of food-borne illness