

M E N U

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To inquire about any upcoming Special Wine & Spirit Tastings, to book a private event, or make a reservation Please contact Bar Manager Priscilla Young at (415) 276-9787 or email pyoung@mohg.com



Classic Cocktails Through The Century

- 1870's – San Franciscan aka “West Coast Manhattan”** Jameson's Irish Whiskey, Grand Marnier, Bitters **13**
Stories suggest this drink was invented at a party for Winston Churchill's mother at the Manhattan Club however she was in France at the time and pregnant so its most likely fiction... Our SF version was invented right in this bar and that is non-fiction!!
- 1900's – “Ox on the Rocks”** English-Bred Oxley Gin over Ice, stirred not shaken served with a Grapefruit Twist **15**
MO Bar's zodiac twist on the American invention, the Martini was said to have been created at the Knickerbocker Hotel in New York City in 1911. According to this theory, the bartender who created it named Martini declared "martinis should always be stirred, not shaken, so that the molecules lie sensuously one on top of the other". It later became a symbol of the opulence of the life of the American business executive.
- 1910's – Negroni** Distillery No.209 Gin, Campari, Sweet Vermouth, Orange Twist **13**
A hidden treasure in Napa Valley for over a century, “Registered Distillery No. 209” is our choice for Count Camillo Negroni's original request to strengthen the Americano, his favorite drink by adding gin instead of soda to Campari. Orson Welles of the Coshocton Tribune once wrote about the drink, "The bitters are excellent for your liver, the gin is bad for you. They balance.”
- 1920's – MO-jito** A classic made with 10 Cane Rum **12**
A Cuban original, thought to have gotten its name from the Spanish word mojadito meaning ‘a little wet’.
TY KU Superfruit MO-jito All Natural, Low Calorie Premium Liquor Infused With Asian Superfruits: Goji Berry, Mangosteen, Honeydew, Yuzu, Ginseng, Freshly Muddled Mint **14**
- 1930's – Fresh Banana Caipirinha** Sagatiba Cachaca, Freshly Muddled Organic Banana, Lemon Juice, Sugar, Over Rocks **13**
The Brazilian word caipirinha is the diminutive version of the word ‘caipira’ which almost exactly translates to the American slang ‘hillbilly’ although the last thing on a Brazilians’ mind when sipping on this refreshing drink with a farmer's market twist perfect for the Summer.
- 1940's – Fresh Herradura Margarita** Herradura Reposado Tequila, Agave Nectar, Fresh Lime **13**
Enrique Bastate Gutierrez from Tijuana, Mexico claimed to have invented this cocktail as a homage to actress Rita Hayworth who's real name was Margarita Cansino.
- 1980's – Black Raspberry Cosmo** Belvedere Black Raspberry Vodka, Cointreau, Fresh Lime, Cranberry Juice **14**
Cosmopolitan were first made popular by being served to Madonna at a Hollywood party at the Rainbow Room.



Signature Cocktails

24 Carrots *Crystal Head Vodka, Organic Carrot Juice, English Cucumber, Canton Ginger Liqueur, Fresh Lime, Served Up 14*

Asian Tea Garden *Charbay Green Tea Vodka, Thai Basil, Fresh Lime, Served Up 13*

Campfire “Smokey Margarita” *Jose Cuervo Traditional Reposado, Chipotle Infusion, Fresh Lime, Paprika Chili Salt Rim 14*

Flying Mule *Blue Angel Vodka, Australian Bundaberg Ginger Beer, Fresh Lime, Blue Angel Curacao 12*

Ginger Basil Gimlet *Hendrick’s Gin, Fresh Juiced Ginger, Thai Basil, Fresh Lime 14*

Lavender Julius *Bombay Sapphire London Dry Gin, Lavender Earl Grey Syrup, Angostura Orange Bitters, Fresh Lemon,
Fresh Petaluma Farm Egg Whites, Lavender Pepper Dust Served Up 14*

Mandarine Dream *Pearl Vodka, Mandarine Liqueur, Fresh Lemon, Splash of Soda, Served Up 13*

Pear Fizz *Grey Goose La Poire, Canton Ginger Liqueur, Schweppes Ginger Ale 12*

Thai Punch *Nolet’s Silver Dry Gin, Combier Original Orange Liqueur, Organic Strawberry, Pink Peppercorn, Kaffir Lime Leaf 14*

Tony Bennett “I left my heart in San Francisco” *Absolut SF Limited City Edition Vodka, Fresh Lime, Papaya, Lychee Nut
Papaya Heart Garnish 13*



Mocktails *Our Signature Non-Alcoholic “Cocktails” good for all ages.*

Little Manhattan *A little taste of The Big City. Cranberry Juice, Freshly Squeezed Orange, Lemon Juice, Bitters, Maraschino Cherry*
Created by Tara **6**

Bloody Cucumber Cooler *A Ying Yang of Hot and Cool. Muddled Cucumber, Tomato Juice, Sriracha Sauce, Lime Over Ice*
Created by Jordan **7**

Basil-jito *Soda Water, Japanese Yuzu, Honey Syrup, Muddled Thai Basil*
Created by David **8**

Jasmine Ginger Limeade *Arnold Palmer Re-Invented With an Asian Flair. A Secret Infusion of Jasmine & Ginger, Fresh Squeezed Lime Juice, Sugar*
Created by Kristen **8**

Not-So “Dark and Stormy” *Australian Bundaberg Ginger Beer, Ginger Ale, Pineapple Juice, With a Float of Coca-Cola*
Created by Priscilla **7**

Non-Alcoholic Wine

Ariel, California Cabernet Sauvignon or Chardonnay **8**

Ariel, California Sparkling Premium Brut **10**

Champagne & Sparkling

	Glass	3 oz
Gosset "Brut Excellence" Champagne NV	20	10
Marques De Gelida "Ecológico" Cava Brut Reserva Penedes Spain 2008 🌳	12	6
Quartz Reef Central Otago New Zealand NV	14	7
Solter Brut Spatburgunder Rosé Sekt Germany 2007	16	8

White Wine

Albarino, La Cana Rias Baixas Spain 2009 🌳	12	6
Chardonnay, Frank Family Napa Valley 2009 🌳	16	8
Chardonnay, Hanzell Vineyards "Sebella" Sonoma Valley 2008 🌳	20	10
Chardonnay, One Hope Winery "Fight Against Breast Cancer" California 2009 🌸	8	4
Chenin Blanc, Arabella Western Cape South Africa 2010	7	3.5
Merlot Rosé, Mushal Winery & Vineyards Dry Creek Valley 2009 🌳	12	6
Muscadet, Sauvion Sèvre-Et-Maine Loire France	9	4.5
Sauvignon Blanc, Captûre "Tradition" Lake County / Sonoma County 2010 🌳	17	8.5
Sauvignon Blanc, Mt Difficulty Central Otago New Zealand 2008 🌳	11	5.5
Scheurebe, Louis Guntrum Kabinett Firewein Rheinhessen Germany 2007	8	4
Verdelho, Eight Arms Alta Mesa California 2008 🌳	9	4.5
Verdicchio di Matelica, Colle Stefano Marche Italy 2010	10	5
Vermentino, Mahoney "Las Brisas Vineyard" Carneros 2009 🌳	10	5

Red Wine

Cabernet Blend, Cain Cuvée Napa Valley NV7 🌳	16	8
Cabernet Sauvignon, Benziger Family Winery Sonoma County 2007 🌳	12	6
Cabernet Sauvignon, Groth Oakville Napa Valley 2008 🌳	29	14.5
Merlot, Hill Family Estate "Beau Terre Vineyard" Napa Valley 2007 🌳	15	8.5
Monastrell, BodegasTarima Alicante Spain 2010 🌳	8	4
Pinot Noir, Domaine Chandon Carneros Napa Valley 2008	12	5.5
Pinot Noir, Hirsch Vineyards "Ngima's Cuvee" by Mandarin Oriental Sonoma Coast 2009 🌳	22	11
Pinot Noir, Villa Maria "Cellar Selection" Marlborough New Zealand 2008 🌳	15	7.5
Syrah / Zinfandel / Petite Sirah, Highflyer "Centerline" Napa Valley 2007 🌳	15	7.5
Tempranillo, Duende Clements Hills California 2008 🌳	12	6
Zinfandel Blend, Tres Sabores "Por Qué No?" Napa County/Sonoma County 2008 🌳	14	7

🌳 *Biodynamic, organic or sustainable growing practices* 🌸 *50% donation of profits to breast cancer research*





Sake

Junmai **Shichi Hon Yari** 14

Daiginjo **Murai Family Momokawa** 25

 Nigori **Momokawa Organic Sake** 6

 Ginjo Junmai **Momokawa Organic Sake** 7

Bottled Beer

Anchor Steam 7.75

Weihenstephan Hefeweissbier *Wheat Beer Bavarian Style* 8.25

Amstel Light 7.75

Bass Ale 7.75

Coopers Sparkling Ale 7.75

Heineken 7.75

Kirin 7.75

Pacifico 7.75

Köstritzer Black Lager 7.75

Sierra Nevada Pale Ale 7.75

Tsing Tao 7.75

Non-Alcoholic St Pauli Girl 6.50

Non-Alcoholic Clausthaler 6.50

Draft Beer

Pilsner Urquell 7.75

Fat Tire Ale 7.00

Single Malt Scotch

Cragganmore 12 year old	13
Dalwhinnie 15 year old	16
Glendronach 12 year old	12
Glenfiddich 12 year old	13
Glenlivet 12 year old	13
Glenmorangie " <i>Nectar D'or</i> " 12 year old	21
Glenmorangie 10 year old	12
Highland Park 12 year old	11
Isle of Jura 10 year old	11
Lagavulin 16 year old	15
Laphroaig 10 year old	16
Macallan ' <i>Fine Oak</i> ' 15 year old	18
Macallan 12 year old	15
Macallan 18 year old	29
Macallan ' <i>Fine Oak</i> ' 21 year old	37
Oban 14 year old	15
Scott's Vintage 1987	25
Singleton 12 year old	12

Blended Scotch

Chivas Regal 18 year old	18
Crown Royal <i>Reserve</i>	16
Dewars " <i>Signature</i> "	30
Dewars <i>Special Reserve</i> 12 year old	12
Dewars 18 year old	18
Johnnie Walker Black	10
Johnnie Walker Blue	35
Johnnie Walker Gold	18

(\$1.50 extra for rocks pour)

Premium Straight Bourbon

Bakers 7 year old	12
Basil Hayden Small Batch 8 year old	11
Booker's Small Batch 7 year old	15
Bulleit	11
Bulleit Rye	12
Elijah Craig 12 year old	11
Elijah Craig 18 year old	16
Knob Creek 9 year old	10
Wild Turkey <i>Rare Breed</i>	15
Woodford Reserve	12

American Single Barrel Whiskey

Blanton's	13
Gentlemen Jack	11
Jack Daniel <i>Single Barrel Reserve</i>	18

Premium Tequila

Clase Azul Reposado	16.5
Corzo Silver	12
Don Julio Reposado	12
El Jimador Blanco	10
El Tesoro Anejo	14
El Tesoro Silver	11
Herradura Anejo	13
Herradura Blanco	11
Herradura Reposado	12
Jose Cuervo <i>Reserva de la Familia</i>	19
Jose Cuervo <i>Traditional</i> Reposado	10
Patron Anejo	14
Patron Silver	12
Gran Patron Bordeos	85

Premium Vodka

42 Below	10
Absolut	9.75
Belvedere	12
Blue Angel	10.5
Charbay	9.5
Chopin	12
Ciroc	10
Grey Goose	11
Ketel One	9.75
Stoli Elit	15
Wasabé – saké infused	11

Premium Gin

Bombay Sapphire	10
Boodles	10
Distillery NO. 209	12
Hendricks	12
Nolet's Silver Dry Gin (Holland)	14
Oxley	13
Tanqueray 10	11

Premium Rum

10 Cane	15
Mount Gay Eclipse	9
Mount Gay Extra Old	14
Oronoco	15
Sagatiba (Brazil)	13

Digestifs

Castello Banfi Grappa	12
Etter <i>Poire Willam or Zuger Kirsch</i>	14
Fernet-Branca	9
Montenegro Amaro	12

Cognac

Courvoisier VS	13
Courvoisier VSOP	15
Delamain XO	18
Hennessy VSOP Privilège	14
Hennessy XO	34
Hennessy Paradis	120
Hine Antique XO	32
Martell VSOP	16
Martell XO Supreme	30
Remy Martin VSOP	15
Remy Martin XO	31
Louis XIII <i>by Remy Martin</i>	240 / 120 / 60

Port, Sherry & Dessert Wine

Sandeman Founder's Reserve	10
Dow's Porto Colheita 1997	16
Dow's Porto Colheita 1982	24
Dow's Vintage Port 1985	23
Hidalgo PX Sherry	14
Inniskillin Vidal Ice Wine Canada	25
Sandeman Port 10 Year Tawny	12
Tio Pepe Palomino Fino Extra Dry Sherry	9

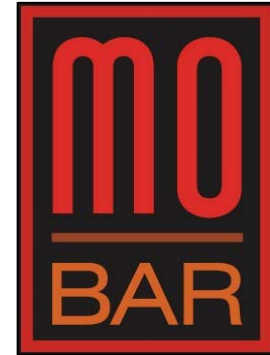
Armagnac

Larressingle VSOP	12
Larressingle XO	16

Calvados

Daron X.O. pays d'Auge	15
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(\$1.50 extra for rocks pour)



Food and Drink Features

Sushi Happy Hour



Monday – Friday 6:00 P.M. to 7:00 P.M.

Order any Classic or Specialty Roll and enjoy 50% off any biodynamic, organic, sustainable wine by the glass.

\$20 Dinner in MOBar

Monday – Sunday 6:00 P.M. to 10:00 P.M.

Enjoy any three of the signature entrées created by Executive Chef Rick Bartram and sommelier selected beverage pairing.



Mandarin Burger & Benziger Family Winery Cabernet Sauvignon Sonoma County 2007



Dungeness Crab Club Sandwich & Eight Arms Verdelho Alta Mesa California 2008



Singapore Noodles with Chicken Satay & “Flying Mule” Blue Angel Vodka Signature Cocktail

*Available Monday – Friday 11:00 AM to 10:00 PM
Saturday - Sunday 12:00 PM to 10:00 PM*

SMALL BITES

Salt and Pepper Shrimp
Sweet Plum Sauce 14

Chicken Satay
Malaysian Peanut Sauce 10

Masami Waygu Beef Sliders
Brioche, Kim Chee-Lime Aioli 13

Tempura Market Vegetables
Ponzu Dipping Sauce 10

Truffle Popcorn
Freshly Popped 5

Tarka Dhal
Curried Lentils, Grilled Pita Bread 8

Mandarin Chopped Chicken Salad
*Chinese Long Beans, Carrot, Beansprouts, Shiitake
Mushrooms, Toasted Sesame 14*

California Artisan Cheeses
Walnut Bread, Quince Paste, Grapes 16

Local Artisan Charcuterie
Salami, Prosciutto, Coppa Ham, Mustard, Olives 16

BIG BITES

Chicken Caesar Salad
*Baby Romaine Lettuce, Chipotle Caesar Dressing,
Herb Croutons, Shaved Parmesan 17*

Won Ton Noodle Soup
*Shrimp, Chicken, and Mushroom Dumplings,
BBQ Pork, Bok Choy 15*

Mandarin Burger
*Sustainable Farmed Brandt All Natural Beef
Cheddar or Swiss Cheese, French Fries or Salad 18*

Dungeness Crab Club Sandwich
*Toasted Sourdough, Bacon, Avocado, Lettuce, Tomato,
Lemon-Tarragon Mayo, French Fries or Salad 17*

Singapore Noodles
*Lightly Curried Rice Vermicelli Noodles, Shrimp,
BBQ Pork, with Chicken Satay and Peanut Sauce 18*



18% Gratuity will be added to groups of 6 or more



AVAILABLE MONDAY THROUGH FRIDAY 4:30 P.M. to 8:00 P.M.

Sushi

2 piece Nigiri 6

5 piece Sashimi 13

Choice of: Tuna / Salmon / Yellowtail / Shrimp / Unagi / Escolar

Classic Rolls

California -- Crab, avocado, cucumber 8

Spicy Tuna -- Spicy tuna, avocado, masago 9

Rainbow -- Tuna, salmon, yellowtail, crab, shrimp 13

Dragon -- Shrimp, unagi, crab, cucumber 14

Specialty Rolls

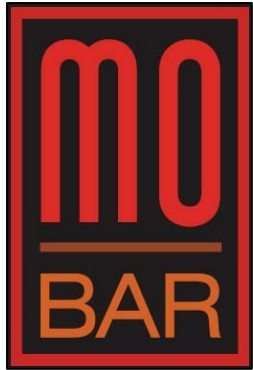
Fire Roll -- Salmon, crab, cucumber, avocado, spicy sauce finished in the oven 15

Feng Shui Roll -- Harmonious balance of hamachi and escolar rolled with shrimp and avocado 14

Buddha Roll -- Vegan's delight with avocado, oshinko (artisan pickled radishes), cucumber 6

Pacific Crunch -- Mandarin Oriental, San Francisco's signature almonds, crab, avocado, honey aioli 15

Spring Citrus Roll -- Spring time in San Francisco with a zest of citrus. Salmon, avocado, spring onion, lemon 12



SWEET BITES

Kaffir Lime Crème Brulee

Fresh Berries, Citrus Lace Cookie 10

Apple Fritters

Caramel sauce, Cinnamon Dust 10

Chocolate Fudge Brownie Tiramisu

Mascarpone, Espresso Cream 12

Ice Creams & Sorbets

Assorted Daily Flavors 10

COFFEE & DESSERT DRINKS

Berry Cream

Baileys, Berries & Cream Blended with Ice 12

Minty Hot Chocolate

Crème de Menthe, Hot Chocolate 9

Irish Nut Coffee

Baileys, Frangelico, Coffee 12

Chocolate Mandarin Coffee

Brionnet Mandarine Liqueur, Crème de Cocoa, Coffee, Fresh Cream 12



Mandarin Afternoon Tea Service

2:30 P.M. to 4:30 P.M. Daily

Grand | 28 per person

- ~Assorted Scones and Breads
- ~Chef's Daily Selection of Tea Sandwiches
- ~Selection of Artisan Petit Fours & Cookies
- ~Clotted Cream & Assorted Fruit Preserves
- ~Choice of Premium Tea

Dynasty | 45 per person

- ~Assorted Scones and Breads
- ~Chef's Daily Selection of Tea Sandwiches
- ~Selection of Artisan Petit Fours & Cookies
- ~Seasonal Cake & Fresh Chocolate-Covered Strawberries
- ~Clotted Cream & Assorted Fruit Preserves
- ~Glass of Sparkling Wine or Champagne Cocktail
- ~Choice of Premium Tea

Premium Ruinart 'Tea for Two' | 146 per two persons

An afternoon tea 'sensory experience' created to compliment the legendary Ruinart Blanc de Blancs and its many characteristics, from the oldest Champagne house in France.

- ~Assorted Scones and Breads
- ~Chef's Daily Selection of Tea Sandwiches
- ~Specially Crafted House-Made Petit Fours & Cookies
- ~Seasonal Cake & Fresh Chocolate-Covered Strawberries
- ~Clotted Cream & Assorted Fruit Preserves
- ~Choice of Premium Tea
- ~One Half Bottle of Ruinart Blanc de Blancs Champagne Brut



Champagne Cocktails | 13

Mimosa

With freshly squeezed orange juice

Kir Royal

With a float of crème de cassis and a lemon twist

Mandarin Sangria

With Grey Goose L'Orange, Combiér, red wine, fresh lemon juice, and mandarin orange twist

Blueberry Bellini

With Brazilian Cachaça, organic blueberries, lime juice

Strawberry Citrus

With freshly muddled strawberries, mint leaves, and a splash of French orange liquor

...The list of Premium Tea Selections are on page 15

Premium Tea Selections

CLASSIC BLACK

Vanilla Earl Grey

Vanilla beans sweeten this Earl Grey, while lending a creamy full body and an exquisite lingering finish.

Cassis

An exceptionally aromatic tea with a rich black currant flavor.

Thunderbolt Darjeeling

Charged with the distinct Darjeeling character, this second flush is named for the region, as Darjeeling literally means Land of the Thunderbolts.

Energy Jetlag AM

This natural blend promotes mental clarity with energy while boosting the immune system. A sensational mint & citrus aroma, with a warming refreshing finish. (Decaffeinated)

CLASSIC GREEN

Organic Lychee

This organic green tea while perfumed in the traditional Chinese manner with a sweet and complex bouquet of lychee, has a distant nutty aroma, and a soft and mellow palate.

Imperial Green

This low caffeine Chinese tea is reputed to have valuable health and well-being properties, is mildly refreshing, and sweet hints of grass in the aroma complement the finish superbly.

Sencha Fukuyu Cha

One of Japan's most popular natural leaf teas, known for its refreshing sweet and grassy taste, and fresh, clean, light notes of hay.

SIGNATURE OOLONG

Osmanthus Oolong

Top grade oolong tea from Formosa, Taiwan, delicately scented with rare Osmanthus flowers, is highly coveted and prized for its champagne aroma and deep rich flavor

SIGNATURE WHITE

Jasmine Pearl

When submerged in hot water, these hand rolled fragrant pearls unfurl seductively in your cup, releasing a heady jasmine blossom aroma, with a sweet delicate finish.

HERBAL & FRUIT INFUSIONS

Nobu Whole Fruit

Our fabulous house blend of wild strawberries, blackberries and raspberries have made this a popular choice with its full-bodied palate and rich sweetness. (Decaffeinated)

Harmony

Peppermint leaves, chamomile flowers, orange blossoms, and allspice provides a fresh and minty herbal blend for complexity and fragrance.

(Decaffeinated)

Mountain Berry

Saskatoon berries, currants, raisins, and blueberries provide a ripe fruity scent, and musky aroma, with a full and strong tannic finish. (Decaffeinated)

