

Desserts

“Sorbetini” 8

Hand crafted “Simplicity” Sorbet served with frozen Absolut

Grand Marnier infused Strawberries 8

Created Tableside

Crème Brule Trio 7

Bananas foster, raspberry and vanilla bean

Gelato 9

Capuccino, chocolate walnut, or caramel, served with biscotti, chocolate and espresso

M street Ice Cream Sundae 7

Vanilla ice cream, split banana, hot fudge, candied walnuts, whipped cream and cherry

Chocolate Mud Pie 7

Coffee flavored chocolate mousse, Oreo crust, dark chocolate ganache, caramel and chocolate chips



Lobby Lizard

Sauza hornitos tequila, apple pucker, sour apple fizzie

10

The M Street Martini

4:1 is our house ratio

Gin or Vodka, dry or sweet, olive or twist - you decide

9

Mojito Madness

Choose from

the classic, fresh basil, pineapple, strawberry

7

Twilight BlueZZZZzzz

Bacardi Razz, cranberry juice, blue

razz fizzie

\$9

Cosmo Thymes Ten

Tanqueray Ten, Cointreau, cranberry juice, fresh lemon sour,

fresh thyme

9

Classic Collins

7

Traditional whiskey sour

7

Caipirinha

9

M Bar Mimosa

8

Espresso	3.50
Capuccino	4.00
Latte	4.50



WINES

	glass	bottle
Pighin Pinot Grigio Friuli	9	35
New Haven Sauvignon Blanc	9	36
Newton Red label Chardonnay	9	36
Domaine Fournier Sancerre, Grand Cuvee	14	51
Green Point Pinot Noir Rose	10	41
Au Bon Climate Pinot Noir	12	45
Archetye Cabernt Shiraz	9	36
Estancia Cabernet Sauvignon	11	37
Ravenswood Zinfandel	9	36
“Dulcet Reserve” Cabernet Sauvignon	18	60
“George de Latour Private Reserve”	30	110
Edge Cabernet Sauvignon	10	38
Signorello Cabernet Sauvignon	20	75