Mamey

DINNER | TUESDAY - THURSDAY | 3 PM - 10 PM
FRIDAY & SATURDAY | 3 PM - 11 PM

HAPPY HOUR | TUESDAY- FRIDAY | 3 PM - 8 PM
+ live DJ every Friday at 6 pm

TO SHARE

Smoked Fish Dip | 18
Smoked Mahi-Mahi dip, pickles, lavash crackers

Chicken Wings | 18
Mamey hot sauce, crudites, blue cheese dressing

Slow-Cooked Pork Spare Ribs | 16
Smoked rub, sweet soy-honey glaze, pickled fresno

Ahi Ahi Taquitos (3) | 23
Yellowfin tuna, sweet soy, scallion,
yuzu kosho aioli

Toston Cups | 23
Crunchy Tostones filled with Shrimp salad,
guacamole, Togarashi

Short Ribs Buns | 20
Radishes, cilantro ,bao buns

Tomatillo & Guacamole Salsa Duo | 18
Fresh tomatillo salsa, Hass avocado,
root chips medley

Camarones Al Ajillo | 23
Shrimp, garlic butter sauce, filone toast

SALADS & BOWLS

Quinoa Sushi Bowl | 22
Sushi brown rice, red quinoa, edamame,
avocado, cucumber, mango, shallots,
corn nuts, furikake

+ Ahi Tuna 9 | **Shrimp** 9 |
Soft Boiled Egg 6

Rucola Citrus Salad | 22
Arugula, shaved fennel, pinenuts, baby
heirloom, orange segments, parmesan,
champagne vinegar dressing

Caesar Salad | 22
Romaine lettuce, shaved brussel sprouts,
parmesan cheese, croutons, crispy shallots

PROTEIN ADD-ONS: Chicken 12 | Grilled Shrimp 9 | Soft Boiled Egg 6

MAIN CHARACTERS

Lobster Pasta | 34
Lobster bisque, capers, parmesan
spicy San Marzano

Signature Fried Rice | 25
Tamari, toasted sesame oil,
sautéed vegetables, grilled pineapple
+ Chicken 12 | Grilled Shrimp 9

Hanger Steak| 42
1/2 lb Seared hanger steak, potato
dauphinois, jumbo asparagus

Chicken Wrap | 25
Savory chicken, bacon, mozzarella,
naan, onions, ranch, zaatar fries

Creamy Basil Pesto Dream | 25
Potato gnocchi, pinenuts basil pesto,
parmesan

Butternut Risotto| 24
Roasted butternut squash, mascarpone,
fried sage

Lomo Saltado | 30
Stir fry butcher cut, onions,
tomatoes, fries, white rice

Pacifico Striped Bass | 40
Creamy spinach orzo, blistered baby
heirloom tomatoes

Pork Chop | 38
Creamy potato puree, garlic haricot
verts, honey dijon sauce

Lamb Gyro | 24
Gyro meat, baby heirloom, spicy sauce,
shaved onions, tzatziki, harissa fries

Kalamansi Snapper| MKT
Baby heirloom tomatoes, kalamansi
dressing, white rice

Cheeseburger | 23
Angus beef patty, Sullivan brioche,
cheddar cheese, caramelized onions,
french fries

SIDES

French Fries or **Zaatar Fries** | 9
Truffle Fries or **Harissa Fries** | 10
Sweet Potato Fries | 9
Garden Vegetables | 9
White Rice | 7
Creamy Potato Puree | 9
Jumbo Asparagus | 9

DESSERTS

Guava Cheesecake | 16
Guava jam, Graham Crackers,
Vanilla Ice Cream

Hazelnut Entremet | 16
Chocolate mousse, Flourless Cake,
Blackberry Sorbet

Mango Creme Brulee | 16
Creamy mango custard, light kiwi compote

Ice Cream by the Scoop | 5
Vanilla | Blackberry Sorbet | Chocolate

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CHEF DE CUISINE **CHRISTIAN PASCO**

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions so we can do our best to accommodate your needs.

Mamey

COCKTAILS | 20

Serata
Atian Gin, Ramazzotti Aperitivo Rosato, Prosecco, soda

Temptation No. 2
Tempt Gin, Chinola passionfruit, grapefruit, tonic

Tropical Etiquette
Dewars White Scotch, pineapple cordial, club soda

Island Muse
Titos, rose gin, lychee cordial, lime, coconut syrup

Mint Condition
Tequileño Blanco, cucumber, mint cordial drops, acid blend

Rosada
Atian Gin, watermelon, lemon, club soda

Zaza
Tequileño Blanco, rectified orange, yuzu curaçao, habanero tincture

Brava
400 Conejos Mezcal, basil, pineapple, acid blend, spice tincture

Coral Boulevard
Four Roses Bourbon, cherry liqueur, vermouth

Sun Ritual
Cambio Tequila & 400 Conejos Mezcal, honey, bitters, mezcal rinse

Vieux Créole
Flor de Caña 18, coconut fat wash, bitters

Rumwake
Don Q Cristal, Rum, Kahlua, banana syrup, espresso

WINE

Sparkling

Chateau De Bligny Brut
Champagne, France 25

Les Allies, Blanc de Blanc, Brut
Sparkling wine , France 20

Louis Perdrier Brut
Cremeant, France 20

Perlato Della Marca
Prosecco, Italy 20

Blancs & Rose

Chateau D Estoublon Roseblood
Rose, France 20

Nine Hats
Pinot Gris, Columbia Valley 20

Black Stallion
Sauvignon Blanc, North Coast, California 20

Black Stallion
Chardonnay, North Coast, California 20

Muga Blanco
Rioja, Spain 20

Red

Duboeuf
Pinot Noir, France 20

Kate Arnold
Pinot Noir, Willamette, Oregon 20

Klinker Brick
Caberanet Sauvignon, California 20

Jax Y3
Cabernet Sauvignon, California 20

Salentein, Valle del Cuco
Malbec, Argentina 20

BEER | 12

Heineken
Lager

Budlight
Lager

Maburo
Brown Ale

Blue Moon
Belgian White.

Cusqueña
Peru - American Lager

Islamorada
Ale

Modelo
Mexican lager

Inedit Damn
Wheat

Jai Alai
IPA

Goose Island
IPA

COFFEE & TEA | 8

Coffee | Espresso | Cappuccino | Latte | Jojo Tea

We Proudly Serve Premium Well: New Amsterdam Vodka, Flor de Cana Blanco Rum, Mi Campo Tequilla Blanco, New Amsterdam Stratusphere Gin, Jack Daniels Whiskey, Four Roses Burbon, Dewars Scotch 12yr, Glenfiddich Single Malt 12yr, 400 Conejo's Mezcal, Dusse Cognac

**** A 20% gratuity will automatically be added to parties of 6 or more for your convenience.**