



*Bar 12-21's name is an homage to
the grand opening date of the
original Morton's The Steakhouse
in Chicago on December 21, 1978*

Mortinis

The Mortini 160 cal 18
Grey Goose Vodka Or Bombay Sapphire Gin
Hand-Stuffed Blue Cheese Olives
Made Filthy by Request

Raspberry Apple Martini 290 cal 17
Elit Vodka, Chambord Liqueur, Apple

American MuleTini 330 cal 18
Tito's Handmade Vodka, Ginger, Lime

Lemon Drop 210 cal 17
Reyka Vodka, Caravella Limoncello, Sugar Rim

Cocktail Reserve 35

The Penthouse 315 cal
Garrison Brothers 'Balmorhea' Bourbon, Meletti Amaro,
Carpano Antica Formula, Angostura Orange Bitters, Burnt Orange

Reserve Espressotini 160 cal
Cincoro Añejo Tequila, Kahlúa,
Tia Maria, Owen's Nitro Espresso

Margarita Millonaria 250 cal
Clase Azul Reposado, Bauchant, Nixta, Sūpāsawā

Morton's Mixology

State Street Manhattan 210 cal 19

Woodford Reserve Bourbon, Carpano Antica Formula Vermouth
USDA Prime NY Strip

Black Cherry Sour 280 cal 17

Wild Turkey 'Rare Breed,' Averna Amaro, Black Cherry

Passion Margarita 250 cal 19

Don Julio Reposado Tequila, Passion Fruit, Basil

Fireside 200 cal 17

High West 'Campfire,' Havana Club Añejo, Borghetti, Angostura Cocoa Bitters
Toasted Marshmallow, Smoked

Seasonal Sangria 170 cal 18

Banshee 'Mordecai' Red, Mount Gay 'Black Barrel,' Cointreau, Apple, Berries

Bourbon Old Fashioned 250 cal 19

Blade & Bow Bourbon, Demerara, Bitters

Make It Smoked By Request

Spirited Flights

Tennessee Whiskey

1oz. Pours Of Each

Uncle Nearest 1856 | Jack Daniel's Single Barrel Select | Bib & Tucker Small Batch

Neat 25 | Old Fashioned 29

World of Single Malts

1oz. Pours Of Each

The Balvenie 12yr. Scotch | Waterford 'The Cuvée' Irish | Stranahan's 'Original' American

Neat 25

Wines

CHAMPAGNE & SPARKLING WINES	130/200 cal	6oz 9oz
Champagne Moët & Chandon, Brut, <i>Épernay</i>		26
Champagne Moët & Chandon, Brut Rosé, <i>Épernay</i>		29
Prosecco Villa Marcello, Brut, <i>Prosecco</i>		14 19
Sparkling Chandon, Brut, <i>California</i>		17
WHITE & ROSÉ WINES	140/210 cal	6oz 9oz
Chardonnay Crossbarn, <i>Sonoma Coast</i>		15 20
Chardonnay Davis Bynum, <i>Russian River Valley</i>		17 23
Pinot Grigio Santa Margherita, <i>Valdadige</i>		17 23
Riesling J. Lohr, "Bay Mist," <i>Arroyo Seco</i>		14 19
Sauvignon Blanc Loveblock, <i>Marlborough</i>		16 22
Sauvignon Blanc Rapaura Springs, <i>Marlborough</i>		14 19

Wine Flights

Fly Down The 101 200 cal

3oz Pours Of Each

Crossbarn, Chardonnay | RouteStock, Pinot Noir | Postmark, Cabernet Sauvignon

25

Wines

RED WINES 150/230 cal

	6oz	9oz
Cabernet Austin Hope, <i>Paso Robles</i>	21	29
Cabernet Caymus, <i>Napa Valley</i>	55	80
Cabernet Postmark by Duckhorn, <i>Paso Robles</i>	15	20
Cabernet Raymond, "Primal Cut," <i>North Coast</i>	20	28
Malbec Blend C7, <i>Uco Valley</i>	17	23
Merlot Emmolo, <i>Napa Valley</i>	21	29
Merlot H3, <i>Columbia Valley</i>	14	19
Pinot Noir The Harrison, <i>Willamette Valley</i>	18	25
Pinot Noir RouteStock, <i>Sonoma Coast</i>	15	20
Red Blend Banshee, "Mordecai," <i>California</i>	15	20
Red Blend Orin Swift, "Papillon," <i>Napa Valley</i>	44	64
Tempranillo Marqués de Cáceres, <i>Reserva, Rioja</i>	15	20

Wine Flights

Cabs Of California 220 cal

3oz Pours of Each

Raymond, "Primal Cut" | Austin Hope | Caymus

45

Free Spirits 10

Alcohol-Free Cocktails

ORCHARD SEASON 190 cal
Apple, Pineapple, Cranberry, Lemon, Fever-Tree Ginger Ale

LAVENDER FIELD 190 cal
Lavender, Peach, Fever-Tree Sparkling Sicilian Lemonade

Add Belvedere Vodka for 7

Beer

DOMESTIC

Budweiser	150 cal	6.75
Bud Light	110 cal	6.75
Michelob Ultra	100 cal	7.75
Miller Lite	100 cal	6.75
New Belgium, 'Fat Tire' Ale	160 cal	7.75
Samuel Adams, Boston Lager	180 cal	7.75
Blue Moon, 'Belgian White,' Belgian-Style Wheat Ale	160 cal	7.75
Lagunitas IPA	190 cal	8.25
Athletic Brewing Co., 'Run Wild,' IPA (Non-Alcoholic)	70 cal	7.75

IMPORT

Heineken	140 cal	7.75
Guinness 'Draught' Bottle	160 cal	8.25
Dos Equis XX	130 cal	7.75
Modelo Especial	120 cal	7.75
Stella Artois	160 cal	8.25
Duvel, Golden Ale	200 cal	13.25

LOCAL FAVORITES

Please Ask Your Server Or Bartender About Our Local Beer Offerings

BAR_MTHD_0924

After Dinner

DESSERT WINES

		Glass
Jorge Ordóñez , "Victoria No.2," Málaga	140 cal	31
Royal Tokaji , "Red Label," 5 Puttonyos, Hungary	140 cal	15

PORT - MADEIRA

Blandy's 10 Year, Bual, Madeira	140 cal	10
Warre's "Otima," 10 Year Tawny, Douro	140 cal	15
Taylor Fladgate 20 Year Tawny, Douro	140 cal	20

CORDIALS

Baileys Irish Cream	140 cal	14.5
Caravella Limoncello	50 cal	12.5
Chartreuse Verte	120 cal	17.5
Disaronno Amaretto	130 cal	14.5
Fernet-Branca	120 cal	15.5
Grand Marnier	130 cal	15.5
Kahlúa	150 cal	14.5
Romana Sambuca	170 cal	14.5
Three Chord Bourbon Cream	140 cal	14.5

COGNAC-BRANDY

Branson "Phantom," VS	110 cal	19
Hennessy VS	110 cal	18
Hennessy VSOP	110 cal	20
Hennessy XO	110 cal	35
Martell VSOP	100 cal	20
Rémy Martin VSOP	100 cal	20
Rémy Martin XO	100 cal	50
Rémy Martin , "Louis XIII," 0.5 Ounce	30 cal	150
Rémy Martin , "Louis XIII," 1.0 Ounce	60 cal	300
Rémy Martin , "Louis XIII," 1.5 Ounce	90 cal	450
Torres "Jaime I," Reserva de la Familia Brandy	110 cal	27

BAR_MTHD_0924

Signature Desserts

Fresh Raspberries or Mixed Berries	30-80 cal	12
NY-Style Cheesecake Candied Walnuts, Apple-Bourbon Cream	1540 cal	15
Key Lime Pie	1100 cal	14
Banana Bread Pudding	1470 cal	15
Espresso Pot De Crème	520 cal	14
Crème Brûlée	480 cal	14
Morton's Legendary Hot Chocolate Cake® Make it a Sundae + 4	1210 cal	17

Dessert Drinks

Affogato Cincoro Reposado, Caffè Borghetti, Owen's Nitro-Infused Espresso, Vanilla Ice Cream	300 cal	16
Adult Sundae Three Chord Bourbon Cream, Black Cherry, Van Gogh Dutch Chocolate Vodka, Banana	385 cal	16
Morton's Coffee Disaronno Amaretto, Baileys Irish Cream, Dark Crème de Cacao, Whipped Cream	280 cal	13

Bar Bites

Only Available in The Bar Area

Petite Filet Mignon Sandwiches* 860 cal Sliced Filet Mignon, Mustard Mayonnaise Sauce	16
Smash Burger Sliders* 1080 cal Cheddar Cheese, Dill Pickles, 'Special Sauce', Brioche Bun	15
Shrimp Louie Wedge Bites 760 cal Classic Louie Dressing, Cocktail Shrimp, Chopped Egg, Cherry Tomatoes	17
Hand-Cut Potato Chips 1330 cal Morton's Blue Cheese Dressing	12
Parmesan Truffle Matchstick Fries 890 cal	12
Mini Morton's Crab Cakes 540 cal Whole Grain Mustard Beurre Blanc	22
Morton's Wagyu Smash Burger* 1950 cal (3) Wagyu Beef Patties, Caramelized Onions, Cheddar Cheese, 'Special Sauce', Toasted Brioche Bun, Matchstick Fries	25
Thick-Cut Onion Rings 1070 cal Truffle Dipping Sauce	13
Short Rib Tacos 710 cal Braised Short Rib, Pickled Red Onion, Sliced Avocado, Chipotle Mayonnaise	14
Fried Chicken Sliders 510 cal Giardiniera Spread, Mustard Mayonnaise, Dill Pickles	14

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAR_MTHD_0924