

HAPPY HOUR



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Available at the Lounge and Bar Top only
Tuesday – Friday | 4:30pm – 6pm

PINTXOS

DÁTILES RELLENOS

medjool dates, queso de cabra,
fresh herbs, brava sauce | 12

CHORIZO CON PAN

chorizo riojana, mini ciabatta,
sauce roja | 14

BROCHETAS DE LOMO

marinated beef tenderloin,
shiitake mushroom, peppers,
salsa verde, ciabatta | 14

RILLETES DE PESCADO AHUMADO

smoked fish, chevre, garlic aioli,
chives, lavash, crudité | 15

CÓCTELES

RICARDO MAGDALA

magdala, manuka honey gin, lime,
seltzer | 10

ISLEÑO

cachaça, lime, pedro ximenez,
banane, cynar | 10

CHICO MALO

mezcal, génepy, aperol, lime | 10

CARAJILLO

licor 43, cold espresso,
demerara, nutmeg | 10

VINO

WINE BY THE GLASS

rotating red | 7
rotating white | 7

SHERRY

NV **MANUEL ARGON** Fino Granero | 6 gl

CERVEZA

ESTRELLA DAMM Spain | Lager | 5

MDRD EL AMBAR LAGER Grand Rapids | Amber Lager | 5

To host an event in one of our MDRD private dining rooms, please contact mdrd@ahchospitality.com or call 616.776.6460.

Please tell your server if you have food allergies or other dietary restrictions. We will make reasonable efforts to accommodate your needs, but please understand that the Hotel is not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

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