
**LOBBY
BAR**

AT MCO - EST. 1992

FOR A
TOUCHLESS MENU OPTION,
PLEASE SCAN QR CODE



DESSERTS

BOURBON PEACH COBBLER WITH VANILLA ICE CREAM

Warm Peaches mixed with Conciere Bourbon
Whiskey topped with a Cream Cheese Sugar
Cookie Streusel, served with Vanilla Ice Cream

11.95

KEY LIME TART WITH MERINGUE

Traditional Key Lime filling in a Vanilla Tart with
Key Lime Anglaise finished with Torched
Meringue and Fresh Blueberries

11.95

VEGAN CHOCOLATE CHIP COOKIE

A warm and gooey Vegan Chocolate Chip
Cookie skillet served
with Vegan Vanilla Ice Cream

11.95 v

TEMPURA BANANA

Drizzled with Chocolate Syrup, dusted with
Confectioner's Sugar

9

VANILLA, CHOCOLATE, OR STRAWBERRY ICE CREAM

ONE SCOOP | 4.50

TWO SCOOPS | 7.00

ENERGIZE YOUR DAY

GINGERED GREEN JUICE

CUCUMBER, KALE, SPINACH,
APPLE, LEMON & GINGER **V, GFA, SF**

STRAWBERRY BANANA SMOOTHIE

GREEK YOGURT, FRESH FRUIT, HONEY

GFA, SF, VEG

9.95 8OZ

WINE

SPARKLING

Canvas Brut Blanc de Blanc, Italy

11.00 49.00

La Marca Prosecco, Italy 750 mL

57.00

ROSE

Fleur De Mer, France

15.00 70.00

WHITE

Chateau St. Michelle Riesling, Washington

11.00 49.00

Canvas Pinot Grigio, Italy

11.00 49.00

Loveblock Sauvignon Blanc, New Zealand

14.00 65.00

Caposaldo Moscato, Italy

13.50 64.00

Canvas Chardonnay, California

11.00 49.00

Hess Collection Chardonnay, California

15.00 70.00

Kendall Jackson, Chardonnay, California

12.00 57.00

FEATURED ROLLS

(5PM-11PM)

RAINBOW DRAGON*

SNOW CRAB SALAD, TEMPURA SHRIMP, TOPPED WITH
TUNA, SALMON, YELLOWTAIL 24

DUELING DRAGON*

TUNA, ASPARAGUS, AVOCADO, TEMPURA EEL, SCALLION,
EEL SAUCE, SPICY MAYO 21

RAINBOW*

CRAB SALAD, AVOCADO, CUCUMBER, TUNA, YELLOW
TAIL, SALMON 21

FANTASTIC*

YELLOWTAIL, AVOCADO, CILANTRO, TOPPED WITH
SALMON, SPICY POZU, PICKLED DAIKON 20

DREAM*

SHRIMP TEMPURA, CREAM CHEESE, CRAB MIX TOPPED
WITH KANI KAMA. SERVED WITH EEL SAUCE, JAPANESE
MAYO, AND HOT SAUCE 20

GODZILLA*

TUNA, SALMON, YELLOWTAIL, EEL, CREAM CHEESE,
TEMPURA FRIED, BAKED WITH JAPANESE MAYO (PLEASE
NOTE THAT THIS ROLL DOES NOT HAVE RICE) 20

DOUBLE SHRIMP

SHRIMP TEMPURA, ASPARAGUS, POACHED SHRIMP,
AVOCADO, EEL SAUCE, SPICY MAYO 19

SPIDER

FRIED SOFT SHELL CRAB, ASPARAGUS, CUCUMBER,
AVOCADO, SPICY MAYO 19

TEMPURA SHRIMP

CRISPY FRIED SHRIMP, AVOCADO 18

TEMPURA SALMON

TEMPURA SMOKED SALMON, CREAM CHEESE, AVOCADO,
EEL SAUCE 18

SPICY TUNA* OR SPICY SALMON* GFA

MARINATED TUNA/SALMON, HOUSE SPICY SAUCE,
CUCUMBER, SCALLION 18

CALIFORNIA

CRAB SALAD, AVOCADO, CUCUMBER 17

YAM YUM VEG

TEMPURA SWEET POTATO, SPICY MAYO 13

VEGGIE VEG

CUCUMBER, AVOCADO, ASPARGUS 14

GFA: Gluten Free Available | V: Vegan | VEG: Vegetarian |
SF: Stay Fit

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* The Department of Public Health Advises: consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness. Please notify your server if
you have any food allergies or require special food preparation.

LATE NIGHT HANDHELDS

(10PM-12AM)

THE FOLLOWING ENTREES COME WITH CHOICE OF SIDE:

FRENCH FRIES OR SALAD

UPGRADE TO FRUIT, \$3 UPCHARGE

UPGRADE TO SOUP, \$4 UPCHARGE

MCCOY'S CLASSIC BURGER GFA

TWO SLICES OF AMERICAN CHEESE, PICKLES, LETTUCE,
TOMOTAO, AND ONION | 20.95

MUSHROOM SWISS BURGER GFA

TWO SLICES OF SWISS CHEESE AND MARINATED
MUSHROOMS | 20.95

MCCOY'S BEYOND BURGER

6 OZ. REVOLUTIONARY PLANT-BASED BURGER, LETTUCE,
TOMATO, ONION, ON BRIOCHE BUN, WITH PICKLE SPEAR &
CHOICE OF SIDE | 18.95 VEG, GFA

CLASSIC PRESSED CUBAN

PULLED PORK, SLICED HAM, PICKLES, SWISS CHEESE AND
YELLOW MUSTARD ON CUBAN BREAD WITH A SIDE OF
MOJO SAUCE, CHOICE OF SIDE SERVED WITH CUBAN
BLACK BEAN SOUP | 15.95

BLT SANDWICH

JAMES BEARD AWARD WINNING SULLIVAN STREET BAKERY
WHOLE GRAIN BREAD, UNCURED CRISPY BACON,
HEIRLOOM TOMATOES, WHOLE LEAF ROMAINE, GARLIC
AIOLI CHOICE OF SIDE | 14.95

BUFFALO CHICKEN WINGS (10)

BLEU CHEESE DIP, CELERY AND CHOICE OF SIDE
| 18.95 GFA

COCKTAILS

Tito's Hand Made Vodka Gimlet

Tito's, Fresh Squeezed Lime Juice

17

Ketel One Lemon Drop Martini

Ketel One, Fresh Squeezed Lemon Juice, Cane Sugar

20

Grey Goose Dirty Martini

Grey Goose Vodka, Dry Vermouth, Blue Cheese Olives

20

Beefeater Gin Negroni

Beefeater Dry Gin, Campari, Sweet Vermouth

16

Myers's Planters' Punch

Myers's Original Dark Rum, Angostura Bitters, Lemon Juice,
Grenadine, Mint Sprig

17

Maker's Mark Old Fashion

(Smoked available upon request)

Makers Mark Bourbon, Angostura Bitters,
Cane Sugar, Luxardo Cherries, Orange Peel

16

Woodford Reserve Manhattan

Woodford Reserve Bourbon, Sweet Vermouth,
Angostura bitters

18

Bacardi Rum Mojito

Bacardi Superior Rum, Lime, Mint, and Club soda

15

Spicy Noble Margarita

Casa Noble Blanco Tequila, Lime Juice,
Cointreau, Fresh Jalapeno

19

Hendricks Gin and Tonic

Hendricks Gin and
Choice of Fever Tree Tonic Water
(Citrus, Lemon, Cucumber, Mediterranean)

19

Aperol Spritz

Aperol, Prosecco, Club Soda, Orange Juice

14

BEER

7.50 DOMESTICS

BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
LAGUNITAS IPA

8.00 IMPORTS & PREMIUM DOMESTICS

MODELO ESPECIAL
PERONI
STELLA ARTOIS
HEINEKEN
CORONA EXTRA
CORONA LIGHT
SAM ADAMS BOSTON LAGER
NEW BELGIUM FAT TIRE
SIERRA NEVADA PALE ALE
GOOSE ISLAND 312 URBAN WHEAT
CIGAR CITY MADURO

7.25 NON ALCOHOLIC

HEINEKEN 0.0

COCKTAIL SPECIALS

Red Bull Max

Tito's vodka, Red Bull and a splash of Grenadine

14

The Paloma

Komos tequila, fresh lime juice and

Fever Tree Pink Grapefruit soda

21

MAIN PLATES

(5PM-10PM)

STEAK CHIMICHURRI*

12OZ NY STEAK, HOMEMADE CHIMICHURRI SAUCE,
RED SKIN WEDGE POTATOES,
GARLIC BROCCOLINI
| 44.95

SHRIMP AND CHORIZO RISOTTO

HERB MARINATED SHRIMP, CREAMY RISOTTO,
CHOPPED COLOMBIAN CHORIZO, FRESH PARSLEY
| 33.95

SESAME CRUSHED SALMON*

8 OZ ATLANTIC SALMON, SEARED WITH A WHITE
SESAME SEED CRUST, JASMIN RICE,
SAUTEED BOK CHOY WITH SHAOXING SAUCE
| 38.95

FISH AND CHIPS

FUNKY BUDDHA'S "FLORIDIAN" BEER BATTERED
ATLANTIC COD, FRIES, LEMON, AND TARTAR SAUCE
| 22.95

GARLIC HONEY GLAZED AIRLINE CHICKEN

MARINATED AIRLINE CHICKEN BREAST,
SMASHED POTATOES, GRILLED ASPARAGUS
AND HONEY GARLIC GLAZE | 32.95 **GF**

PASTA PRIMAVERA

FRESH MADE PASTA WITH GARLIC HERB OLIVE OIL,
ARUGULA, BASIL, AND FRESH SEASONAL VEGETABLES |
23.95 **V, SF**

WITH CHICKEN | 29.95

WITH SHRIMP | 42.95

ORGANIC PESTO CHICKEN PASTA

GRILLED 6OZ CHICKEN BREAST, FRESH PASTA,
HOUSEMADE CREAMY BASIL PESTO SAUCE, SUNDRIED
TOMATOES, TOASTED PINE NUTS, SHAVED PARMESAN
CHEESE | 29.95

CHILE RELLENO

ROASTED POBLANO PEPPER, ROASTED SWEET CORN,
RED ONION, RED BEANS, PICO DE GALLO, ANCHO
PEPPER SAUCE, COVERED WITH MELTED PEPPERJACK
CHEESE. | 23.95

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raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

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or require special food preparation.

SUSHI APPETIZERS

(5PM-11PM)

EDAMAME GFA

SEA SALT OR CAJUN SPICY 8

MISO SOUP GFA

TOFU, WAKAME SEAWEED, SCALLION 8

SUNOMONO- JAPANESE CUCUMBER SALAD GFA

WAKAME SEAWEED, THIN SLICED CUCUMBER,
SUNOMONO VINEGAR 7
WITH TAKO- OCTOPUS 13

VEGGIE SPRING ROLL VEG

DEEP FRIED (3 PCS) 10

TEMPURA APETTIZER

SHRIMP (3PCS) ASSORTED VEGETABLES (5PC) 19

FRIED GYOZA

DEEP FRIED PORK DUMPLINGS (5PCS),
SPICY PONZU SAUCE 10

SASHIMI APPETIZER GFA

TUNA, SALMON, YELLOWTAIL SASHIMI 7PCS 22

TRUFFLE TUNA TATAKI

SEARED TUNA THINLY SLICED WITH
TRUFFLE PONZU SAUCE 23

SPECIALTIES

SHOYU POKE BOWL* GFA

CHOICE OF CUBED TUNA OR SALMON, ASIAN SLAW,
AVOCADO, POKE SAUCE WITH SEASONED RICE 26

MCCOY'S BENTO BOX*

MISO SOUP, TOFU TEMPURA, SUNOMONO, SHRIMP
TEMPURA ROLL, TUNA SASHIMI 29

SUSHI & SASHIMI COMBO*

7 PCS SASHIMI & 5 PCS SUSHI (CHEF'S CHOICE) 39

TEMAKI HANDROLLS*

CHOICE OF SPICY TUNA, EEL, OR KRAB WITH AVOCADO
13

CHAR SIU DON (RICE BOWL)

JAPANESE BRAISED PORK BELLY TOPPED ON SEASONED
RICE WITH PICKLED CUCUMBER AND HOUSE SPECIAL
SAUCE 18

UNAGI DON (RICE BOWL)

COOKED EEL TOPPED ON SEASONED RICE WITH EEL SAUCE
AND PICKLED DAIKON 18

HOSOMAKI* (SMALL ROLL - 6PCS)

TUNA 13
SALMON 12
YELLOWTAIL 13
AVOCADO 10
CUCUMBER 7

RED

Canvas Cabernet Sauvignon Select, California

12.25 62.00

Canvas Pinot Noir, California

11.00 49.00

Joseph Wagner Böen Pinot Noir, California

12.50 59.00

Trinity Oaks Merlot, California

12.50 59.00

El Origen Malbec, Argentina

11.50 50.00

Canvas Cabernet Sauvignon, California

11.00 49.00

Simi Cabernet Sauvignon, California

15.00 71.00

DECOY by DUCKHORN Red Blend, California

13.00 60.00

Bonanza Cabernet Sauvignon, California

12.00 57.00

Daou Cabernet Sauvignon, California

13.50 64.00

Mac Murray Ranch Pinot Noir, California

57.00

Meiomi Pinot Noir, California

69.00

Rodney Strong Cabernet Sauvignon, California

72.00

**BUY THREE CANS OF HIGH
NOON OR RED BULL,
GET 4TH FREE**

**BUY ONE CAN OF HIGH NOON
OR RED BULL,
GET A SECOND CAN 1/2 PRICE**

SOUPS

CHICKEN NOODLE SF

NATURAL HOUSEMADE BROTH,
EGG NOODLES, PULLED CHICKEN,
SPINACH, CARROTS

VEGAN CUBAN BLACK BEAN SOUP V

VEGAN BLACK BEANS, CELERY, ONION,
CARROTS, THYME, TOPPED WITH PICO DE GALLO

CRAWFISH CHOWDER GFA

MCCOY'S SPECIALTY FOR OVER 25 YEARS

FULL 13.95 | HALF 9.95

LENTIL CHILI SF, GFA, V

WITH PICO DE GALLO & GLUTEN FREE
MULTIGRAIN CHIPS | 13.95

PIZZA

ALL PIZZAS BRUSHED WITH GARLIC OLIVE OIL &
HERBED PARMESAN

SUBSTITUTE FOR CAULIFLOWER CRUST + \$6

MEAT LOVERS

CRUSHED TOMATO SAUCE, PEPPERONI, SAUSAGE,
BACON, HAM, MOZZARELLA | 20.95

MARGHERITA VEG

CRUSHED TOMATO SAUCE, HEIRLOOM
TOMATOES, BASIL SAUCE, FRESH AND SHREDDED
MOZZARELLA | 18.95

VEGGIE VEG

MUSHROOM, RED ONION, SPINACH, TOMATO,
MOZZARELLA, BASIL PESTO SAUCE | 18.95

CHEESE VEG

CRUSHED TOMATO SAUCE, SHREDDED AND FRESH
MOZZARELLA, PARMESAN | 18.95

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PERFECTLY PORTIONED

CHOICE OF PROTEIN:

4OZ. CHICKEN \$9 | 4OZ. STEAK* \$13

8OZ. SALMON* \$16 | SHRIMP (6) \$19

HOUSE SALAD GFA, SF, V

HEIRLOOM TOMATO, CUCUMBER, SHAVED
CARROT, RADISH,

LEMON VINAIGRETTE | 12.95

STRAWBERRY FIELDS SALAD GF

MIXED GREENS, TOASTED SUNFLOWER SEEDS,
SLICED RADISH, FRESH STRAWBERRIES AND FETA
CHEESE CRUMBLES WITH CHAMPAGNE
VINAIGRETTE DRESSING | 13.95

CAESAR SALAD VEG, SF, GFA

ROMAINE LETTUCE, RADICCHIO, PARMESAN,
FRESH PRESSED CROUTONS | 12.95

WITH GRILLED CHICKEN | 21.95

WITH SALMON | 28.95

GRILLED STEAK SALAD* SF, GFA

4OZ. STEAK, MIXED GREENS, BLEU CHEESE,
TOMATOES, HARD BOILED EGG, SWEET ONION
DRESSING, FRESH PRESSED CROUTON | 23.95

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DINNER HANDHELDS

(5PM – 10PM)

THE FOLLOWING ENTREES COME WITH CHOICE OF SIDE:

FRENCH FRIES, SALAD

UPGRADE TO FRUIT, \$3 UPCHARGE

UPGRADE TO SOUP, \$4 UPCHARGE

MCCOY'S CLASSIC BURGER GFA

TWO SLICES OF AMERICAN CHEESE, PICKLES, LETTUCE, TOMOTAO, AND ONION | 20.95

MUSHROOM SWISS BURGER GFA

TWO SLICES OF SWISS CHEESE AND MARINATED MUSHROOMS | 20.95

MCCOY'S BEYOND BURGER VEG, GFA

6 OZ. REVOLUTIONARY PLANT-BASED BURGER, LETTUCE, TOMATO, ONION, ON BRIOCHE BUN, WITH PICKLE SPEAR & CHOICE OF SIDE | 18.95

HOT HONEY CHICKEN

HOT HONEY AIOLI GLAZED NASHVILLE HOT FRIED CHICKEN BREAST, LETTUCE, TOMATO, PICKLES, AND TOASTED BUN WITH CHOICE OF SIDE | 17.95

FISH TACOS

ROASTED CITRUS CHILI MARINATED FISH OF THE SEASON, CUMIN LIME SLAW, MANGO RELISH, FLOUR TORTILLAS, CHOICE OF SIDE | 17.95

BLT SANDWICH

JAMES BEARD AWARD WINNING SULLIVAN STREET BAKERY WHOLE GRAIN BREAD, UNCURED CRISPY BACON, HEIRLOOM TOMATOES, WHOLE LEAF ROMAINE, GARLIC AIOLI CHOICE OF SIDE | 14.95

CLASSIC PRESSED CUBAN

PULLED PORK, SLICED HAM, PICKLES, SWISS CHEESE AND YELLOW MUSTARD ON CUBAN BREAD WITH A SIDE OF MOJO SAUCE, SERVED WITH CUBAN BLACK BEAN SOUP | 15.95

BUFFALO CHICKEN WINGS (10) GFA

BLEU CHEESE DIP, CELERY AND CHOICE OF SIDE | 18.95

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MCO TRAVELER'S TRIO

3 FOR 23.95 | 1 FOR 9.95

THAI CHICKEN TENDERS

LIGHTLY BREADED, DEEP FRIED, SWEET CHILI CILANTRO SAUCE, FRESH LIME

CHICKEN QUESADILLA

FLOUR TORTILLAS, PULLED CHICKEN, MONTEREY & PEPPER JACK CHEESE, PICO DE GALLO, AND SOUR CREAM

GARLIC HUMMUS SF, GF, V

WITH MARINATED OLIVES & GLUTEN FREE MULTIGRAIN CHIPS

JALAPENO MEATBALLS

BEEF MEATBALLS, PEACH HABANERO BBQ GLAZE, FRESH JALAPENOS

CARNITAS TACOS GF

CONFIT PORK, CHIPOTLE MAYO, FRESH CILANTRO, RED ONION

CAPRESE SKEWERS VEG

FRESH MOZZARELLA BITES, BASIL LEAVES, BABY HEIRLOOM TOMATOES, BALSAMIC REDUCTION

PRETZEL BITES V

SERVED WITH A JAI ALAI IPA MUSTARD

AVOCADO TOAST POINTS VEG

CRUSHED AVOCADO, TOASTED SUNFLOWER SEEDS, DRIED APRICOTS, QUESO FRESCO, AND A HONEY DRIZZLE

LOADED FRIES

CHEDDAR CHEESE, BACON, CHIVES, AND SOUR CREAM

BRUSSEL SPROUTS GFA, VG

ROASTED BRUSSEL SPROUTS, TOSSED IN A FIG JAM SAUCE, GOAT CHEESE CRUMBLES AND BALSAMIC GLAZE

CAULIFLOWER TRIO VGA, GF

ROASTED CAULIFLOWER BITES, GARLIC SUMAC, GOLDEN RAISINS, SUNFLOWER SEEDS, DRY SEASONING, AND FRESH PARSLEY

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