

WELCOME

Mode X is a modern fine dining destination defined by craft, precision, and Latin influence. Every detail is intentionally curated to deliver a refined and immersive culinary experience. Our philosophy is centered around **four focus points: Experience, Service, Food, and Bar.**

The **experience** engages all the senses.

The **service** is seamless, attentive, and knowledgeable.

The **food** reflects modern technique balanced with Latin inspiration.

The **bar** program is curated with the same level of artistry and discipline—thoughtful, expressive, and elevated.

Each plate and every cocktail are composed with purpose, honoring tradition while embracing innovation. At Mode X, a visit is not simply a meal—it is a journey shaped by intention, detail, and distinction. **Unmistakably Mode X**

Ricardo Rodriguez
EXECUTIVE CHEF

MODE X COCKTAILS

VIP (VERY INTENSE POUR) Top-shelf blend, Passion fruit, 150 proof, served tableside. (Limit two per guest)	19	MEXICO 1948 Signature Margarita	14
AMERICANO Bourbon, pineapple, citrus, agave.	15	I DON'T LIKE MEZCAL Mezcal, mango, citrus, pomegranate.	14
OSCAR'S MARTINI Grey Goose vodka, dirty, Blue cheese olives.	15	KISS ME Tequila, strawberry, mint, orange bitters.	15
NEW YORK Bourbon, lemon, agave, red wine float.	16	FLIGHT Margarita - Strawberry, blueberry, mango, and traditional.	25
LONDON Empress gin, soda, rosemary bitters, lemon twist	14	BLUE LABEL MARTINI Blueberry vodka, fresh citrus, orange bitters	15

CLASSICS

OLD FASHIONED (SMKD)	15 17	XPRESSO MARTINI	15
COSMO	14	MARGARITA	14
CLASSIC MARTINI	14	PALOMA	12
MANHATTAN	15	G PINEAPPLE	15
FRENCH 75	14	LEMON DROP MARTINI	15