

# TOWER BAR EVENING MENU



## HOUSE CREATIONS

LONDON FOG MARTINI 10

Vodka, lavender, Earl Grey, vanilla, oat milk

UMAMI MANGO 12

Reposado tequila, mango, coconut, lime, chile liqueur, soy sauce, celery bitters

THE PEAR-FECT FIT 12

White rum, vanilla, pear, egg white, lemon, Italicus, plum bitters, soda

A NIGHT OUT 15

Bourbon, amaro, spiced orange syrup, sweet vermouth, orange bitters

LUCKY CHARM 10

Gin, aloe, ginger, lemon, cream, orgeat

## CLASSICS- WITH A TWIST

CRANBERRY-PINEAPPLE APEROL SPRITZ 14

SMOKED OLD FASHIONED 12

ESPRESSO MARTINI 14

COCONUT MARGARITA 12

LAVENDER FRENCH 75 10

BROWN SUGAR WHISKEY SOUR 15

VIOLET LEMON DROP MARTINI 11

THE MO 12

## WINE BY THE GLASS

- VIETTI BARBERA D'ASTI 10  
FELIZ CREEK 1975 CABERNET 15  
BELL SYRAH 12  
HOUSE RED (ROTATING) 10  
HOUSE WHITE (ROTATING) 10  
MONTICELLO ALBARIÑO 14  
GERARD BERTAND ORANGE GOLD CHARDONNAY 14  
LA GIOIOSA ROSÉ PROSECCO 14  
POL RENE BRUT BLANC DE BLANCS 12

## BEER

- SPACE GOOSE HAZY IPA 8  
OZARK CREAM STOUT 8  
EPIC TRAIL AMBER ALE 7  
BIKE RACK CLASSIC LAGER 6  
SOUL SHINE KOLSCH 7  
HOMEWRECKER IPA 8  
MOODBRU 7

Flavors Options: Blackberry Lime Mint, Orange Cranberry Rosemary, Watermelon Strawberry Basil

- MOODBRU MOCKTAIL 10

## SNACKS

- CHARCUTERIE PLATE 23

An "in the Moment" selection of cured meats and cheeses with rotating dried & fresh fruit, house mixed nuts, pickles, and accompaniments; served with lahvosh

- MUHUMARA 12

Roasted red pepper and walnut dip with apple chutney; served with crudites and lahvosh

*\*Parties of 8 or more are subject to an automatic 22% gratuity*

*\*All tabs left open will be closed with an automatic 22% gratuity*

