

TOWER BAR EVENING MENU ←

HOUSE CREATIONS

CORN MAIDEN 14

DYNAMIC TEXTURE / SPICED FRUIT

Dark rum, toasted masa, pineapple liqueur, cinnamon, orgeat, pineapple

MANDARIN IN THE MIDDLE 12

EFFERVESCENT / PLAYFUL

Vodka, shochu, mandarin, dry curaçao, lemon, white oak, tonic

BES-TEA 15

HERBAL / BRIGHT

Gin, matcha, lemon, Galliano, peach liqueur, egg white*

*Vegan substitute available

GREEN DRAGON 14

INVIGORATING / SMOKY / FRESH

Mezcal, hot honey, cucumber, jalapeño, lime,

YOU DEW YOU 10

TROPICAL / REFRESHING

Bourbon, honeydew, lemon, Lillet Blanc, coconut

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

NON-ALCOHOLIC

MOODBRU 7

Flavor Options: Blackberry Lime Mint, Raspberry Vanilla Lavender,
Watermelon Strawberry Basil

MOODBRU MOCKTAIL 10

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 RÉNÉ 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
PRAIRIE RAINBOW SHERBET SOUR	7

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 crudités 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*

