

# TOWER BAR EVENING MENU

## HOUSE CREATIONS

THE CRACKED STALK 12

*SAVORY / SPICY / COMPLEX*

Gin, celery shrub, olive juice, black pepper

AMARETTO A'RANCIA 15

*TART / BRIGHT / THOUGHTFUL*

Tequila, blood orange, apricot, almond whipped cream

GREEN ZING 14

*CITRUS FORWARD / DISTINCTIVE / VIBRANT*

Rum, sake, yuzu, matcha syrup

LEAF AND LEMON 12

*CLASSIC / HERBACEOUS / CRISP*

Bourbon, basil, housemade limoncello

IN THE MOONLIGHT 12

*TART / AROMATIC / THOUGHTFUL*

Vodka, lemongrass, citrus, ginger, coconut

MIDNIGHT ELIXIR 40

*DECADENT / EXPERIENTIAL / BOLD*

Bozal single maguey mezcal, Kyya single-origin dark chocolate, crème de cacao, salted cold foam, chocolate bitters

## CLASSICS-WITH A TWIST

ESPRESSO MARTINI 14

Vodka, cold brew, cream

JUST PEACHY 12

Bourbon, peach liqueur, lemon

RASPBERRY GREEN TEA PALOMA 13

Reposado, grapefruit, green tea, framboise

SMOKED OLD FASHIONED 12

Bourbon, sweet, bitter, smoked to perfection

THE MO 12

Momentary's signature cocktail, vodka, lemonade, secrets

COCONUT MARGARITA 12

Blanco tequila, lime, coconut

LAVENDER FRENCH 75 10

Gin, lavender, prosecco

RHUBARB MANHATTAN 14

Rye, rhubarb, Ramazzotti, vanilla

## NON-ALCOHOLIC

MOODBRU 7

Flavor Options: Blackberry Lime Mint, Strawberry Lemon Ginger, Watermelon Strawberry Basil

MOODBRU MOCKTAIL 10

## WINE BY THE GLASS

HOUSE RED (ROTATING)	10
HOUSE WHITE (ROTATING)	10
ANNE AMIE PINOT NOIR	14
CHARLES SMITH SUBSTANCE CABERNET	12
ROBERTS & ROGERS CHARDONNAY	14
ELK COVE PINOT BLANC	14
POL RÉNÉ BRUT BLANC DE BLANC	12
LA GIOIOSA PROSECCO ROSÉ	14

## BEER

HOUSE LAGER (ROTATING)	7
HOUSE KOLSCH (ROTATING)	7
HOUSE IPA (ROTATING)	7
HOUSE AMBER (ROTATING)	7
HOUSE STOUT (ROTATING)	7
HOUSE CIDER OR SOUR (ROTATING)	7

## SNACKS

### MOMENTARY CHARCUTERIE PLATE 28

A shareable plate of cured meats and artisan cheeses, accompanied by a selection of dried fruit, nuts, and pickled accoutrements. Served with house-made orange marmalade and sweet maple mustard.

### TOMATO ROSEMARY HUMMUS 15

Savory house-made hummus, topped with sundried tomatoes and toasted sesame seeds. Served with crudité and rice crackers for dipping.

\*Vegan and gluten free

### ORANGE CRANBERRY PECAN CAKE 10

A delightfully sweet seasonal dessert, topped with orange glaze and candied pecans.

### ELOTE CORN CHIPS 7

Crunchy and flavorful, enjoy a basket of the Momentary's Signature Snack. \*Vegan and gluten free

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

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

