

TOWER BAR EVENING MENU

HOUSE CREATIONS

MINTED EMBER 13

DELICATE / CITRUSY / SIMPLE

Rocktown vodka, tamarind, lemon, mint

SOUTHERN SMOLDER 12

DEEP / COMPLEX / INTENSE SMOKINESS

Flor de Caña Oro rum, smoked peach, Bonal amaro

BERRY CULTURED 13

SMOOTH / JUICY

Tanqueray gin, mixed berry, greek yogurt, Coco Lopez

GUAVA GOT BITE 14

BRIGHT / CITRUSY / CRISP

Alto's blanco tequila, jalapeño, guava, pineapple, lime

BOURBON BLUSH 12

STRONG / BALANCED

Four Roses Bourbon, Cocchi Rosa, grapefruit, orange blossom

MIDNIGHT ELIXIR 40

DECADENT / EXPERIENTIAL / BOLD

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

TOWER BAR FAVORITES

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

A slightly sweetened, flavored, non-alcoholic seltzer (flavors rotate regularly)

MOODBRU MOCKTAIL 10

Your choice of flavor mixed with fresh juices and non-alcoholic spirits to create a refreshing complex mocktail

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 peach pepper jelly, apple mustard, and lavosh.

BURNT EGGPLANT TAHINI DIP WITH CRUDITE 16

Rustic and smoky, finished with chili oil and sesame-sunflower dukkah. Served with fresh vegetable crudite and our signature Elote Chips.

*Vegan and gluten free

3-LAYER MOUSSE CAKE 9

A decadent dessert with layers of espresso, white chocolate, and caramel. Garnished with a strawberry gastrique.

ELOTE CORN CHIPS 7

Enjoy a basket of the Momentary's signature puffed corn 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*

