

# momento

RESTAURANT + BAR

## appetizers

### BACON CHEDDAR FRIES

aged white cheddar, cheese sauce,  
fresh herbs, green onion, Mo' sauce 12

### WOOD-FIRED WINGS GF

house blend dry rub, celery, blue cheese dipping sauce 13

### WASABI PEA TEMPURA CAULIFLOWER VG

honey and wasabi ponzu dipping sauce 13.5

### SMOKED SALMON BRUSCHETTA\*

dill cream cheese, capers, red onion,  
hardboiled egg, grilled ciabatta 14

### CHILLED JUMBO SHRIMP GF

herb-citrus marinaded, arugula salad,  
lemon, salsa verde aioli 15

### BAKED BRIE

bourbon bacon jam, candied bacon, grilled ciabatta 16

## soup + salad

### FIRE-ROASTED TOMATO SOUP

served with smoked gouda  
and cheddar sourdough crackers 13.5

### GRILLED CAESAR VG

charred romaine, cherry heirloom tomatoes,  
parmesan, caesar dressing,  
grilled ciabatta 14.5

### QUINOA KALE SALAD VG/GF

brussels sprouts, cauliflower,  
roasted sweet potato, raisins,  
rainbow chard, candied pistachios,  
chipotle-raspberry vinaigrette 15

### ADD TO ANY SALAD

grilled chicken +4, wood-fired shrimp +6,  
wood-fired salmon +6

## mains

### THE OLE RELIABLE BURGER

lettuce, tomato, red onion, mayo,  
brioche bun, fries 12.5  
*add sharp cheddar +1, thick-cut bacon +2  
substitute gluten free bun +1*

### JALAPEÑO POPPER BURGER

jalapeño cream cheese, thick-cut bacon,  
fried pickled-shallots, brioche bun, fries 15  
*substitute gluten free bun +1*

### FRIED CHICKEN SANDWICH

pickle-brined chicken breast,  
house sweet pickles, Mo' sauce, brioche bun, fries 15  
*substitute gluten free bun +1*

### PIZZA OF THE MOMENT

sausage, calabrian chillies, red sauce,  
arugula, mozzarella, parmesan 21

### MAC + CHEESE

cavatappi, three cheese sauce, bacon,  
cherry heirloom tomatoes,  
aged white cheddar,  
ritz cracker topping 16.5  
*add grilled chicken +4,  
wood-fired shrimp +6*

### JUMBO SHRIMP PO' BOY

breaded shrimp, Mo' sauce, lettuce, tomato,  
red onion, hoagie roll, fries 19

### CHICKEN BRIE BRÛLÉE GF

black cherry demi, roasted cauliflower,  
sweet potato hash 23

### WOOD-FIRED SALMON\* GF

calabrian chili honey, creamy polenta, broccolini 24.5

## kids

*served with soda or milk*

### CHEESE PIZZA 6

### MAC + CHEESE 6

### GRILLED CHEESE & FRIES 7

### CHICKEN FINGERS & FRIES 8

### CHEESEBURGER & FRIES 8

## sweets

### KEY LIME CHEESECAKE

raspberry sauce 6.5

### ICE CREAM SUNDAE

fudge brownie, caramel sauce,  
vanilla bean ice-cream, chocolate sauce,  
whipped cream 7.5

### "OF THE MOMENT"

Ask your Server or Bartender  
for today's offering

**VG** VEGETARIAN

**GF** GLUTEN FRIENDLY

 WOOD FIRED

A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.

\*Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

A Morrissey Hospitality Property | [morrisseyhospitality.com](http://morrisseyhospitality.com)

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## cocktails

### MOMENTO G+T

Tattersall Gin and housemade tonic syrup 9

### RHUBARB COLLINS

Tattersall Vodka, grapefruit liqueur, rhubarb syrup 9

### HORSE FEATHER

Red Locks Irish Whiskey, Tattersall Straight Rye Whiskey, blueberry-mint syrup, ginger beer 9.5

### BROAD STROKES

Cabrito Blanco Tequila, orange crema liqueur, pineapple cinnamon syrup, lime juice 10

### PEACH SPRITZ

New Amsterdam Gin, crème de fleur liqueur, bitter orange liqueur, peach-rosemary syrup, sparkling wine 9.5

### M NEGRONI

Prairie Gin, bitter orange liqueur, vermouth 11

### SMOKED OLD FASHIONED

Tattersall Straight Rye Whiskey, smoked old fashioned syrup, sour cherry liqueur, Angostura bitters 11

## spirit free cocktails

### MA BELLE

smoked maple syrup, lemon juice, soda 6

### MILES MORALES

pineapple, soda, lime juice 6

### BLUEBERRY FIELDS FOREVER

blueberry-mint syrup, lime juice, soda 7

### THE GINGER

ginger, lime juice, soda 7

## beer

### DRAFT BEERS

**Michelob** Golden Light 4.5

**Bent Paddle** Amber ESP 6

**Surly** Furious 6

**Deschutes** Fresh Squeezed 6

**Castle Danger** Cream Ale 6

**Lift Bridge** Farm Girl Saison 6

**Summit** EPA 6

**Bad Weather** Pilsner 6

### BOTTLES & CANS

**Coors Light** 5

**Miller Lite** 5

**High Noon** grapefruit or pineapple 5

**Guinness** 7

**Modelo** Especial 7

**Bauhaus** Nah (na) 7

**Wild State Cider** 8

## wine

### SPARKLING

**Prosecco** Le Contesse, IT 11 | 42

**Lambrusco Rosé** Lini 910, Emilia Romagna, IT 10 | 38

**Brut Prestige** Mumm, Napa, CA 14 | 54

### WHITE & ROSÉ

**Sauvignon Blanc** Giesen, Marlborough, NZ 10 | 38

**Pinot Bianco** Alois Lageder, Alto Adige, IT 11 | 42

**Pinot Gris** J Vineyards, CA 13 | 50

**Greco** Librandi Ciro, Calabria, IT 10 | 38

**Rosé** Orchard Lane, Marlborough, NZ 13 | 50

**Chardonnay** Black Station, Yoro County, CA 10 | 38

**Chardonnay** Cambria 'Katherine's Vineyard,' Santa Barbara, CA 14 | 54

**Chardonnay** Tenute del Cabreo 'La Pietra,' Tuscany, IT 16 | 62

### RED

**Pinot Noir** Les Deux Moulins, Loire Valley, FR 10 | 38

**Pinot Noir** Lyric, Santa Barbara, CA 15 | 58

**Malbec** Padrillos, Mendoza, ARG 11 | 42

**Sangiovese** Tenuta Nozzole Classico Riserva, Tuscany, IT 13 | 50

**Syrah** Pays d'Oc, FR 12 | 46

**Cabernet Sauvignon** McMannis, Lodi, CA 10 | 38

**Super Tuscan** Bindi Sergardi 'Achille,' Tuscany, IT 12 | 46

**Cabernet Sauvignon** Broadside, Paso Robles, CA 14 | 54

## COFFEE & HOT TEA

Coffee, Decaffeinated Coffee 3 | Cappuccino 4 | Espresso 4

Latté (*vanilla, sugar free vanilla, hazelnut*) 4

Hot Tea (*Jasmine, Earl Grey, Chamomile, Peppermint*) 4

## POP

Coke, Diet Coke, Sprite,

Lemonade, Sprite Zero, Fanta Orange,

Mr. Pibb, Barq's Root Beer 3

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