

momento

RESTAURANT + BAR

appetizers

BACON CHEDDAR FRIES

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

WOOD-FIRED WINGS GF

house blend dry rub, celery, blue cheese dipping sauce 14

WASABI PEA TEMPURA CAULIFLOWER VG

calabrian honey and wasabi ponzu dipping sauce 14

SMOKED SALMON SPREAD

dill cream cheese, capers, red onions, hardboiled eggs, grilled ciabatta 14

CHILLED JUMBO SHRIMP GF

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

BAKED BRIE

bourbon-maple bacon, grilled ciabatta 16

STEAK BITES*

garlic honey glaze, green onion 16

STEAMED MUSSELS

white wine, heirloom cherry tomatoes, garlic, basil, grilled ciabatta 17

soup + salad

KALE VEGETABLE SOUP VG/GF

sweet potato, rainbow chard, onions, celery, chickpeas, tomatoes cup 6 ~ bowl 8

GRILLED CAESAR VG

charred romaine, cherry heirloom tomatoes, parmesan, caesar dressing, grilled ciabatta 16

VERY BERRY SALAD VG/GF

mixed greens, blueberries, raspberries, gorgonzola, maple-glazed pecans, balsamic vinaigrette 16

CAPRESE SALAD VG/GF

burrata, vine-ripened tomatoes, heirloom cherry tomatoes, basil, evoo, balsamic glaze, sea salt 16

• ADD TO ANY SALAD •

grilled chicken +5, sautéed shrimp +6, flank steak* +7, wood-fired salmon* +8

mains

IN N' AROUND BURGER*

lettuce, tomato, caramelized onion, special sauce, sharp cheddar, brioche bun, fries 14
sub gluten free bun +1 or plant based patty +3

PB&J BURGER*

peanut butter, bacon jam, white cheddar, brioche bun, fries 16
sub gluten free bun +1 or plant based patty +3

FRIED CHICKEN SANDWICH

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

QUINOA BOWL VG/GF

brussels sprouts, cauliflower, roasted sweet potato, craisins, rainbow chard, candied pistachios, chipotle-raspberry vinaigrette 15
grilled chicken +5, sautéed shrimp +6, flank steak* +7, wood-fired salmon* +8

JUMBO SHRIMP PO' BOY

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

CHICKEN RISOTTO

pan-seared parmesan crusted leg & thigh, sun-dried tomato, smoked mushroom & asparagus risotto 19
sub sautéed shrimp +5, flank steak* +6, wood-fired salmon* +7

WALLEYE TACOS

pan-fried, avocado, roasted corn salsa, brussels slaw, seasoned crema, flour tortillas 21

AHI TUNA BOWL*

soy-marinated ahi tuna, basmati rice, avocado, edamame, cucumbers, carrots, radishes, wasbi ponzu 21

SHRIMP PASTA

sautéed shrimp, linguini, light tomato sauce, heirloom cherry tomatoes, capers, basil 22

STEAK FRITES*

chimichurri, fries 24

SALMON*

calabrian chili honey, creamy polenta, broccolini 25

fired-up

MARGHERITA PIZZA VG

fresh mozzarella, basil, parmesan, evoo, red sauce 17

PEPPERONI PIZZA

mushrooms, red onion, red sauce, mozzarella, parmesan 19

SAUSAGE PIZZA

calabrian chilies, red sauce, arugula, mozzarella, parmesan 21

WOOD FIRED

VG VEGETARIAN

GF GLUTEN FRIENDLY

"OF THE MOMENT"

Ask your Server or Bartender for today's offering

sides

FRENCH FRIES 5 | ROASTED CAULIFLOWER 6

BROCCOLINI 6 | PARMESAN RISOTTO 7

SIDE CAESAR SALAD 9 | SIDE VERY BERRY SALAD 9

A 4% surcharge has been added to your bill to contribute to the restaurants 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. 4.28.22



*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.

momento

RESTAURANT + BAR

cocktails

MOMENTO G&T

gin and housemade tonic syrup - on tap 9

RHUBARB COLLINS

vodka, grapefruit liqueur, rhubarb syrup - on tap 9

SUMMER SANGRIA

red wine, brandy, lime and orange juice, bitters, peach rosemary syrup 9

HORSE FEATHER

Irish whiskey, straight rye whiskey, blueberry-mint syrup, ginger beer 9

BROAD STROKES

blanco tequila, orange crema liqueur, pineapple, chile syrup, lime juice 10

RASPBERRY PARADE

vodka, framboise, ginger, lime, simple syrup - on tap 11

SMOKED OLD FASHIONED

straight rye whiskey, smoked old fashioned syrup, sour cherry liqueur, Angostura bitters 11

spirit-free cocktails

MÁ BELLE

smoked maple syrup, lemon juice, soda 6

MILES MORALES

pineapple-rosemary shrub, soda 6

BLUEBERRY FIELDS FOREVER

blueberry-mint syrup, lime juice, soda 7

RHU THE DAY

rhubarb-ginger shrub, 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 Vodka Seltzer 5

Wild State Cider 6

Guinness 7

Modelo Especial 7

Bauhaus Nah (na) 7

wine

SPARKLING

Prosecco Le Contesse, IT 11 | 42

Brut Prestige Mumm, Napa, CA 14 | 54

WHITE & ROSÉ

Pinot Grigio Benvolio, Giulia, IT 8 | 32

Sauvignon Blanc Murphy Goode, North Coast, CA 9 | 34

Chardonnay Black Station, Yoro County, CA 10 | 38

Sauvignon Blanc Giesen, Marlborough, NZ 10 | 38

Pinot Bianco Alois Lageder, Terra Alpina, IT 11 | 42

Rosé Orchard Lane, Marlborough, NZ 13 | 50

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

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

RED

Cabernet Sauvignon McMannis, Lodi, CA 9 | 34

Malbec Padrillos, Mendoza, ARG 11 | 42

Syrah Pays d'Oc, FR 12 | 46

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

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

Pinot Noir La Crema, Monterey, CA 13 | 50

Cabernet Sauvignon Broadside, Paso Robles, CA 14 | 54

Pinot Noir Lyric, Santa Barbara, CA 15 | 58

POP

Coke, Diet Coke, Sprite,

Lemonade, Sprite Zero, Fanta Orange,

Mr. Pibb, Barq's Root Beer 3

COFFEE & TEA

Coffee, Decaffeinated Coffee 3 | Cappuccino 4 | Espresso 4 | Latté 4

add vanilla, sugar free vanilla, hazelnut syrup +1

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

Freshly Brewed Iced Tea 3

sweets

KEY LIME CHEESECAKE

raspberry sauce 7

SEASONAL BERRY POUNDCAKE

macerated berries, whipped cream 7

SUNDAE

fudge brownie, caramel sauce,

vanilla bean ice cream,

chocolate sauce, whipped cream 8

DIY ICE CREAM SANDWICHES

chocolate chip toffee cookies, vanilla

bean ice cream, M&Ms, maple-glazed

pecans, chocolate chips 10

A 4% surcharge has been added to your bill to contribute to the restaurants 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.

momento

RESTAURANT + BAR

.....

\$12 lunch features

WEEKDAYS 11AM - 2PM

• CHOOSE-TWO LUNCH COMBOS •

Choice of Soup or Salad
Kale Vegetable Soup or House Salad
sub 1/2 Caesar Salad or 1/2 Very Berry Salad +4



Choice of 1/2 Sandwich, 1/2 Wrap or Taco
BLT, Chicken Caesar Wrap, or Walleye Taco

• PERSONAL PIZZA •

Cheese, Pepperoni or Sausage
add additional ingredients: mushrooms, red onion, tomatoes +1 each

• OF THE MOMENT •

Ask your server or bartender for details

.....

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 if requested. 4.28.22

