

# 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.

A Morrissey Hospitality Property | morrisseyhospitality.com

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## 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

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