

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, raisins, 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. 8.26.22



*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

 **WINTER SANGRIA**
sauvignon blanc, pear vodka,
cranberry, rosemary, lime, pineapple,
wood fired spice bitters 10

A FRIENDLY GESTURE
wheatly vodka, gin,
dry vermouth,
orange bitters, basil oil 10

GOLDBLOCKS
red locks Irish whiskey,
honey, lemon juice,
Angostura bitters 11

DRAGONS BLOOD
blanco tequila, triple sec, ginger,
lime, tattersall bitter orange,
chili salt rim 11

 **WOODFIRED OLD FASHIONED**
Buffalo Trace bourbon, Whistle Pig rye,
Demerara woodfire bitters 13

spirit-free cocktails

STRAWBERRY PHANTOM
strawberry, lime, juniper, 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 5

Summit Oatmeal Stout 6

Deschutes Fresh Squeezed 6

Castle Danger Cream Ale 6

Summit Seasonal 6

Summit EPA 6

Modist Supra Deluxe 7

Headflyer DDH Hazy IPA 7

BOTTLES & CANS

Coors Light 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

WHITE & ROSÉ

Chardonnay Black Station, Yoro County, CA 10 | 38

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

Sauvignon Blanc Murphy Goode, North Coast, CA 10 | 34

Sauvignon Blanc Linen, Columbia Valley, WA 12 | 42

Rosé Peyrassol, Provence, FR 12 | 45

Pinot Grigio Benvolio, Giulia, IT 9 | 32

RED

Pinot Noir La Crema, Monterey, CA 13 | 50

Pinot Noir Lyric, Santa Barbara, CA 15 | 58

Red Blend Linen, Columbia Valley, WA 12 | 42

Tempranillo Faustino, Rioja, SP 10 | 38

Merlot Chateau De Langalerie, Bordeaux, FR 13 | 50

Cabernet Sauvignon McMannis, Lodi, CA 9 | 34

Super Tuscan Brancaia Tre, IT 13 | 50

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 (*Jade Cloud, Earl Grey, Chamomile, Tumeric Ginger*) 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.