

momento

RESTAURANT + BAR

LUNCH

appetizers

CHIPS & DIP VG/GF

house cheese whiz, seasoned sour cream, chives 10

WOOD-FIRED WINGS GF

house blend dry rub, celery, blue cheese dipping sauce 15

WASABI PEA TEMPURA CAULIFLOWER VG

calabrian honey and wasabi ponzu dipping sauce 16

BAKED BRIE

bourbon-maple bacon, grilled ciabatta 19

STEAK BITES*

garlic honey glaze, green onion 19

soup + salad

ROTATING SPECIALTY SOUP

cup 6 ~ bowl 8
ask your server

CREAMY TIKKA TOMATO SOUP VG/GF

cup 6 ~ bowl 8

BABY KALE SALAD VG

anchovy vinaigrette, heirloom baby tomatoes, pickled shallots, toasted breadcrumbs, parmesan 16

VERY BERRY SALAD VG/GF

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

QUINOA SALAD VG/GF

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

• ADD TO ANY SALAD •

chicken confit +6, sautéed shrimp +12,
flank steak* +12, wood-fired salmon* +12

"OF THE MOMENT"

Ask your Server or Bartender for today's offering

WOOD FIRED

VG VEGETARIAN

GF GLUTEN FRIENDLY

fired-up

MARGHERITA PIZZA VG

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

ASPARAGUS PIZZA

spring onion, cream, parmesan, lemon 19

SAUSAGE PIZZA

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

mains

IN N' AROUND BURGER*

lettuce, tomato, caramelized onion, special sauce, sharp cheddar, brioche bun, chips 16
sub fries +2, gluten free bun +1 or plant based patty +3

PB&J BURGER*

peanut butter, bacon jam, white cheddar, brioche bun, chips 18
sub fries +2, gluten free bun +1 or plant based patty +3

FRIED CHICKEN SANDWICH

pickle-brined chicken breast, house sweet pickles, Mo' sauce, brioche bun, chips 16
ask for spicy! - sub fries +2, gluten free bun +1

BAHN REUBEN

Pastrami, kimchi, swiss cheese, special sauce, pickled carrot+daikon, cucumber, jalapeno, cilantro 17

HEARTH-FIRED PRIME RIB SANDWICH

caramelized onion, gorgonzola, arugula, balsamic glaze 19

AHI TUNA BOWL*

soy-marinated ahi tuna, basmati rice, avocado, edamame, cucumbers, carrots, radishes, wasbi ponzu 22

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. 3.22.23



*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.

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RESTAURANT + BAR

cocktails

CASH MONEY

cachaca, strawberry, pineapple,
lime, modist supra deluxe 11

ALL BLACK EVERYTHING

Cihuatan Jade Rum, squid Ink*,
white miso, sugar, lime 13
**contains seafood allergen*

THE OLD SO AND SO

shochu, mezcal, apple, banana, lemon,
ginger beer, cardamom bitters 13

ALPHONSO

vodka, peach, basil, mango,
soda water 10

GOLDILOCKS

Red Locks Irish Whiskey, honey,
lemon, angostura bitters 11

SEEN THE DEVIL

Applewood gin, chili amaro,
Tattersall Sour Cherry, honey,
lemon, arbol chili bitters 12

SUMMER SANGRIA

tempranillo, brandy, apple,
orange, lime 10

DRAGON'S BLOOD

blanco tequila, triple sec,
Tattersall Bitter Orange, ginger,
lime, 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

CASTOR TROY

peach, basil, ginger beer 7

RHU THE DAY

rhubarb-ginger shrub, soda 7

beer

DRAFT BEERS

Michelob Golden Light 5

Guinness 7

Deschutes Fresh Squeezed 6

Castle Danger Cream Ale 7

Summit EPA 6

Summit Winter Ale 7

Modist Supra Deluxe 7

Headflyer DDH Hazy IPA 7

BOTTLES & CANS

Coors Light 5

High Noon Vodka Seltzer 5

Sociable Cider 6

Guinness 7

Modelo Especial 7

Finnegans Irish Amber 7

wine

SPARKLING

Prosecco Le Contesse, IT 11 | 42

WHITE & ROSÉ

Chardonnay Black Station, Yolo 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

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