

## TOWER 28 COCKTAILS

### **Blueberry Lemon Smash - \$10**

High West Bourbon, Blueberries, Elderflower, Lemon

### **Springs First Bloom - \$12**

Hendricks Gin, Elderflower, Lemon, Egg Whites

### **Mint Julep - \$9**

High West Bourbon, Mint, Simple Syrup, Bitters

### **Rose - \$10**

Empress Rose Gin, Simple Syrup, Grapefruit

### **Shoe Maker - \$9**

Jameson, Raspberries, Orange Bitters

### **The Tower - \$55**

A Tower Of Twelve Cocktails. Choice of Aperol Spritz, Cosmopolitan, Or Margarita: Pineapple-Jalapeno, Grapefruit, Or Lime. Order Twelve Of The Same, Or Choose Two

### **Smoked Old Fashion - \$13**

HCC Knob Creek, Bitters, Simple Syrup, Orange

### **El Pepino - \$12**

Effen Cucumber, Basil, Lemon, Lime, Simple Syrup, Smoke Bubble

### **Ilaha Vineyard Sparkly Rosé Split - \$11**

Dry, Pink, Bubbly



## MAINSTAY COCKTAILS

### **Manhattan - \$14**

Amador Rye, Sweet Vermouth, Bitters. Served Up

### **Sazerac - \$15**

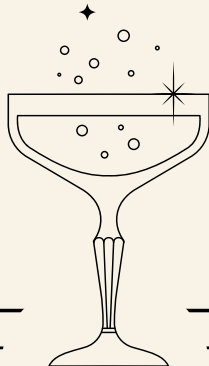
High West Double Rye, Peychaud's + Angosta  
Bitters, Sugar, Absinthe

### **Sidecar - \$13**

Cognac, Grand Marnier, Fresh Lemon Juice, Half  
Sugar Rim

### **Negroni - \$15**

Blue Coat Gin. Sweet Vermouth, Campari,  
Orange Peel



## WINE LIST

### REDS

Erath Pinot Noir	\$8 / Glass
Harvey & Harriet Red Blend	\$8 / Glass
Meiomi Cabernet	\$8 / Glass

### WHITES

Simi Sauvignon Blanc	\$7 / Glass
Terlato Pinot Grigio	\$8 / Glass
Diatom Chardonnay	\$10 / Glass



## BOURBON LIST

Angel's Envy	\$9
Angel's Envy Rye	\$12
High West Rendevous	\$12
Four Roses Small Batch	\$9
Widow Jane	\$12
Amador Rye	\$11
Henry Mckenna	\$12
Clyde May Special Reserve	\$12
HCC Knob Creek	\$8
Jefferson Ocean	\$11
Basil Hayden	\$9
Basil Hayden Toast	\$11
Uncle Nearest	\$12
Widow Jane Apple	\$13
Widow Jane Paradigm	\$14
Heaven Hill Barrel & Bond 7 Year	\$14
Henry Mckenna Single Barrel	\$12
Russells Reserve 10 Year	\$11





## TAPAS MENU

### **Pork Belly - \$15**

Avocado, Pickled Red Onion, Five Chinese Spices:  
Cinnamon, Cardamom, Ginger, Clove, Allspice

### **Charcuterie Board - \$15**

Chefs Choice Of Cured Meats, Cheeses, And Jams  
With Artisan Crackers

### **Seed-Crusted Ahi Tuna - \$16**

Toasted Seeds, Orzo, Cakes, Chiles

### **Shrimp n' Grits - \$16**

Boursin Cheese Grits, Roasted Salsa Verde, Micro  
Raddish

### **Tower 28 Burger - \$14**

House-Ground Patty, American Cheese, Pickle, Special  
Sauce

### **Lemon Pepper Salmon Dip - \$12**

Served With Lavash Crackers And Olive Oil



## DINNER MENU

### SOUPS

French Onion | Cup - \$5 Bowl - \$8  
Soup Du Jour | Cup - \$4 Bowl - \$6

### SALADS

#### Protein Add On

Chicken - **\$6** / Shrimp - **\$8** / Salmon - **\$9** /  
Sirloin - **\$14** / Crab Cakes (2) - **\$8**

#### Smoked Salmon Cobb **\$16** / **\$12**

Mixed Greens, House Smoked Salmon, Avocado, Chopped Bacon,  
Roasted Corn, Heirloom Tomatoes, Hardboiled Egg, Smoky Ranch

#### Italian Chop - **\$14** / **\$11**

Chopped Salad Mix, Salami, Pepperoncini, Parmesan, Greek Olives,  
Pine Nute, Sun-Dried Tomatoes, Creamy Italian Dressing

#### Iceberg Wedge - **\$10** / **\$6**

Iceberg Lettuce, Chopped Bacon, Tomatoes, Cucumbers, Red Onions,  
House Baked Croutons, Bleu Cheese Crumbles, Bleu Cheese Dressing

#### Classic Caesar - **\$10** / **\$6**

Chopped Romaine Lettuce, House Baked Croutons, Parmesan Cheese,  
Caesar Dressing

### ENTREÉS

#### Blackened Salmon - **\$28**

Blackened Faroe Island Salmon, Chorizo, Caramelized Onion, Crispy  
Sweet Potatoes, Plantains, Yellow Pepper Coulis, Sautéed Haricot Verts

#### Prime NY Strip Steak - **\$36**

10 oz. Char Grilled C.A.B. Prime NY Strip Steak, Chimichurri, Boursin  
Mashed Potatoes, Roasted Hand-Turned Carrots