



BRUNCH COCKTAILS 6

Mimosa Bottle Service	\$35.00
ruffino prosecco bottle, fresh squeezed orange juice, strawberry, elderflower, blueberry	
Classic Mimosa	\$9.00
by the glass	
Cognac Cobbler	\$11.00
hennessy vs, chambord, lemon, mint, fresh berries	
Espresso Martini	\$12.00
tito's vodka, cold brew, frangelico, cream	
Memoir Mary	\$11.00
svedka vodka, house tomato mix, celery, pearl onion, green olive, celery salt	
Daphne's Painkiller	\$12.00
appleton estate signature blend, pineapple, orange, coconut	

STARTERS 8

Sweet Corn Soup	\$9.00
jalapeño corn relish, olive oil, chive	
Loaded Hashbrown*	\$11.00
bacon, jack cheese, sunny egg, crème fraîche, jalapeño	
Parmesan Potato Puffs	\$12.00
chive, chili aioli	
Doughnut Bites	\$10.00
dulce de leche, cinnamon & sugar, fleur de sel	
Creamed Kale & Bacon Dip	\$17.00
parmesan, fontina, cream cheese, breadcrumb, chive, grilled rustic bread	
Charred Brussels	\$11.00
miso caramel, lime, sesame seeds	
Memoir Fries	\$12.00
parmesan, herbs, trio of sauces	

Grilled Focaccia Bread	\$11.00
whipped ricotta, basil pesto, parmesan	

SALADS 6

Local Tomato Salad	\$13.00
cucumber, pickled red onion, herbs, dill labneh, sesame seeds, chili-lemon vinaigrette	

Memoir Salad	AVAILABLE OPTIONS
kale, cabbage, romaine, dill, parmesan, pumpkin seeds, shallot, croutons, sherry vinaigrette	Half: \$8.00
	Full: \$13.00

Kale & Farro	AVAILABLE OPTIONS
butter lettuce, grape, apple, almond, basil, shallot, pecorino cheese, turmeric-lemon vinaigrette	Half: \$8.00
	Full: \$13.00

Caesar*	AVAILABLE OPTIONS
romaine, parmesan, parsley, shallot, potato chip	Half: \$7.00
	Full: \$12.00

Grilled Chicken & Avocado	\$19.00
mixed greens, wood roasted tomato, pickled red onion, crispy capers, parsley, croutons, parmesan & pepper dressing	

Seared Tuna Chop Salad*	\$25.00
mixed greens, sesame seeds, cucumber, scallion, carrot, snow peas, avocado, cashew, crispy wontons, miso-yogurt or turmeric vinaigrette	

BREAKFAST 7

Brioche French Toast	\$17.00
caramelized bananas, candied corn flakes, miso caramel, mint	

Memoir Biscuit Sandwich*	\$13.00
over easy egg, bacon, american cheese, chili aioli, hashbrown or simple salad	

Chorizo Scramble	\$16.00
chorizo scrambled eggs with scallion, avocado, grilled tomato, cilantro, flour tortilla	

Memoir Benedict*	\$17.00
poached eggs, wood roasted tomato, avocado, pickled red onion, focaccia, hollandaise, cilantro, smoked chili	

Two Egg Breakfast*	\$14.00
bacon or chorizo breakfast sausage, hashbrowns, choice of toast	

Breakfast Burrito	\$17.00
scrambled eggs, potato, chorizo, jack cheese, habanero cream, cilantro	

Biscuits & Gravy*	\$14.00
sunny eggs, sausage gravy, chive	

LUNCH 7

Prime Memoir Dip*	\$26.00
smoked shaved beef, crescenza cheese, horseradish aioli, french bread, choice of fries or simple salad	
Wood Grilled Chicken Sandwich	\$18.00
avocado, butter lettuce, pickled red onion, habanero aioli, choice of fries or simple salad	
Pyro Cheeseburger*	\$19.00
spicy pickles, shaved onion, chili mayo, brioche bun, choice of fries or simple salad	
Lumache Bolognese	\$25.00
beef & pork ragu, organic tomato, parmesan, basil	
Rigatoni alla Vodka	\$23.00
tomato cream, calabrian chili, basil, lemon, ricotta	
Gemelli Pesto Pasta	\$21.00
tomato, zucchini, pine nut, parmesan, parsley, basil (can be made vegan)	
Faroe Island Salmon*	\$33.00
sweet corn risotto, zucchini, basil peso, lemon, chive	

DESSERT 3

Matcha Cheesecake	\$12.00
mango-passionfruit, chutney, cashew, streusel	
Chocolate Torte	\$13.00
chocolate ganache, hazelnut crumble, crème fraîche ice cream, raspberry coulis	
"Milk & Cereal" Sundae	\$10.00
ice cream, candied corn flakes, caramelized bananas, miso caramel	

DESSERT WINES 3

Fonseca Bin 27 Ruby Port	\$8.00
Broadbent 20 Year Tawny Port	\$12.00
Emotions de la Tour Blanche Sauternes	\$10.00

COCKTAILS 7

Diablo	\$14.00
patrón reposado tequila, crème de cassis, lime, ginger beer	
Little Boho	\$14.00
espolon blanco tequila, elderflower, fresh grapefruit, lime, peychauds	
Men of the West	\$15.00
high west bourbon, sarsaparilla, amarena cherry, angostura	

Jet's Rum Punch	\$13.00
appleton estate signature rum, allspice dram, lime, angostura	
Marco Island	\$13.00
gray whale gin, peche de vigne, cointreau, vikre herbal, pineapple, lime, grenadine	
Pom Pom	\$13.00
aperol, cointreau, pama pomegranate, lemon, prosecco	
Moonwalk	\$12.00
tito's vodka, pamplemousse, grand marnier, citrus, rose water, paula kornell brut	

SPIRIT FREE
3

Soho Sour	\$13.00
spiritless kentucky 74, lemon, sugar, fee foam, noughty non-alcoholic syrah	
Marguerite	\$11.00
pineapple & jalapeño shrub, agave nectar, lemon, mint	
Ryan's Refresher	\$10.00
blueberry, orange, lemonade, soda	

BEER
6

Fairy Nectar IPA Kros Strain Brewery, La Vista, NE 6.2% ABV	\$8.00
Cornhead Lager, Kros Strain Brewery, La Vista, NE 4.5% ABV	\$8.00
Herd Law Honey Wheat Ale, Kinkaider Brewing, Broken Bow, NE 5.5% ABV	\$8.00
Saro Botanical Cider, Saro Cider, Lincoln, NE 5.4% ABV	\$7.00
Run Wild IPA Athletic Brewing Co., Milford, CT	\$7.00
Non-Alcoholic	
The Lighter Side, Modelo Especial, Kirin, Coors Light, Michelob Ultra	\$7.00

BUBBLES
7

Ruffino, Prosecco, Valdobbiadene, Italy	\$11.00
Paula Kornell, Brut, California	\$13.00
Ruffino, Prosecco, Valdobbiadene, Italy	\$44.00
Paula Kornell, Brut, California	\$52.00
Gruet 'Sauvage' Blanc de Blanc, Albuquerque, New Mexico	\$68.00
L. Aubry Fils 1er Cru Brut, Champagne, Champagne, France	\$110.00

Veuve Cliquot Yellow Label, Champagne, Champagne, France

\$140.00

ROSE1

Barnard Griffin, Rosé, Columbia Valley, Washington

\$12.00

WHITE31

Hedges 'CMS' Sauvignon Blanc+, Columbia Valley, Washington

\$11.00

Stemmari, Moscato, Sicily, Italy

\$11.00

Dipinti, Pinot Grigio, Trentino, Italy

\$12.00

Koha, Sauvignon Blanc, Marlborough, New Zealand

\$12.00

Salmon Run, Riesling, Finger Lakes, New York

\$12.00

Montinore, Pinot Gris, Willamette Valley, Oregon

\$13.00

Morgan 'Metallico' Chardonnay, Central Coast, California

\$13.00

Trig Point 'Signpost' Chardonnay, Sonoma, California

\$15.00

Anne Amie, Muller Thurgau, Willamette Valley, Oregon

\$40.00

J. Wilkes, Pinot Blanc, Santa Maria Valley, California

\$40.00

Hedges 'CMS' Sauvignon Blanc+, Columbia Valley, Washington

\$44.00

Stemmari, Moscato, Sicily, Italy

\$44.00

Dipinti, Pinot Grigio, Trentino, Italy

\$48.00

Koha, Sauvignon Blanc, Marlborough, New Zealand

\$48.00

L'Ecole, Chenin Blanc, Yakima Valley, Washington

\$48.00

Brooks 'Amycas' Pinot Gris Blend, Willamette Valley, Oregon

\$48.00

Salmon Run, Riesling, Finger Lakes, New York

\$48.00

Forefathers, Sauvignon Blanc, Marlborough, New Zealand

\$50.00

Montinore, Pinot Gris, Willamette Valley, Oregon

\$52.00

Morgan 'Metallico' Chardonnay, Central Coast, California

\$52.00

Hendry, Albariño, Napa Valley, California

\$54.00

Trig Point 'Signpost' Chardonnay, Napa Valley, California

\$60.00

Lioco, Chardonnay, Sonoma, California

\$60.00

Calluna Vineyards Estate, Sauvignon Blanc+, Chalk Hill, California

\$60.00

Trimbach, Riesling, Alsace, France	\$62.00
Prè Semelè, Sauvignon Blanc, Sancerre, France	\$70.00
Knight's Bridge, Chardonnay, Sonoma Valley, California	\$70.00
Robert Sinskey 'Abraxas' Riesling+ Blend, Sonoma, California	\$100.00
Lingua Franca 'Avni' Chardonnay, Eola-Amity Hills, Oregon	\$100.00
Grgich Hills Estate, Chardonnay, Napa Valley, California	\$110.00
Darioush 'Signature' Chardonnay, Napa Valley, California	\$120.00

RED 37

Blazon, Pinot Noir, Lodi, California	\$12.00
Intercept, Cabernet Sauvignon, Paso Robles, California	\$13.00
Loscano Grand Reserve, Malbec, Mendoza, Argentina	\$13.00
Donna Laura Chianti Classico, Sangiovese, Tuscany, Italy	\$14.00
Bloodroot, Pinot Noir, Sonoma, California	\$15.00
Trefethen 'Eshcol' Cabernet Blend, Napa Valley, California	\$15.00
Trentadue 'La Storia' Zinfandel, Alexander Valley, California	\$15.00
Beau! Gamay, Beaujolais, France	\$40.00
Blazon, Pinot Noir, Lodi, California	\$48.00
Field Recordings, Cabernet Franc, Paso Robles, California	\$50.00
Intercept, Cabernet Sauvignon, Paso Robles, California	\$52.00
Loscano Grand Reserve, Malbec, Mendoza, Argentina	\$52.00
Donna Laura Chianti Classico, Sangiovese, Tuscany, Italy	\$56.00
Bloodroot, Pinot Noir, Sonoma, California	\$60.00
Trefethen 'Eshcol' Cabernet Blend, Napa Valley, California	\$60.00
Goldschmidt 'Chelsea' Merlot, Alexander Valley, California	\$60.00
Trentadue 'La Storia' Zinfandel, Alexander Valley, California	\$60.00
Piedrasassi 'P.S.' Syrah, Santa Barbara, California	\$62.00
Owen Roe 'Sinister Hand' Rhône Blend, Columbia Valley, Washington	\$64.00
Peter Franus, Merlot, Napa Valley, California	\$72.00

La Sala Chianti Classico Riserva, Sangiovese, Tuscany, Italy	\$80.00
Frog's Leap, Zinfandel, Napa Valley, California	\$84.00
Cristom 'Mt. Jefferson Cuvée' Pinot Noir, Eola-Amity Hills, Oregon	\$86.00
Clay Shannon 'Ovis' Petite Sirah, North Coast, California	\$88.00
Arnot Roberts, Syrah, Sonoma Coast, California	\$90.00
Chappellet 'Mountain Cuvée' Napa Valley, California	\$94.00
Echolands 'Rubrum' Cabernet Franc+, Walla Walla, Washington	\$94.00
Honig, Cabernet Sauvignon, Napa Valley, California	\$100.00
Orin Swift '8 Years in the Desert' Zinfandel+, California	\$100.00
Stag's Leap 'Artemis' Cabernet Sauvignon, Napa Valley, California	\$140.00
Domaine Serene 'Evenstad Reserve' Pinot Noir, Willamette Valley, Oregon	\$150.00
Ladera Estate, Cabernet Sauvignon, Napa Valley, California	\$170.00
Paul Hobbs 'Coombsville' Cabernet Sauvignon, Napa Valley, California	\$200.00
Mt Veeder 'Reserve Red' Cabernet Sauvignon+, Napa Valley, California	\$210.00
Heitz Cellar 'Trailside Vineyard' Cabernet Sauvignon, Napa Valley	\$300.00
Quintessa, Cabernet Sauvignon, Napa Valley, California	\$400.00
Dominus Estate, Cabernet Sauvignon, Napa Valley, California	\$500.00

ALCOHOL FREE 4

Noughty, Sparkling Chardonnay, Spain	\$12.00
Noughty, Syrah, South Africa	\$12.00
Noughty, Sparkling Chardonnay, Spain	\$48.00
Noughty, Syrah, South Africa	\$48.00

ROSÉ/ORANGE 3

Barnard Griffin, Rosé, Columbia Valley, Washington	\$48.00
Lioco, Rosé, Mendocino County, California	\$60.00
Stolpman 'Love You Bunches' Orange, Santa Barbara, California	\$60.00

VODKA 5

Chopin

Grey Goose

Ketel One

Svedka

Tito's

GIN 7

Beefeater

Bombay Sapphire

Gray Whale

Hendrick's

Revelton American

Revelton Mulberry

Tanqueray 10

RUM 3

Appleton Estate Rare Blend

Appleton Estate Signature Blend

Bacardi Superior

AGAVE 11

Casamigos Blanco

Casamigos Reposado

Clase Azul Reposado

Don Julio 1942

Don Julio Blanco

Espolon Blanco

Espolon Reposado

Lalo

Patrón el Alto

Patrón Reposado

Patrón Silver

WHISKEY 24

Angel's Envy Port Finished Bourbon

Angel's Envy Rum Finished Rye

Basil Hayden Bourbon

Booker's Small Batch

Crown Royal

High West Bourbon

High West Cask Strength

Memoir Edition

High West Double Rye

High West Mid Winters

Night Dram

Jack Daniels

Knob Creek 9 Yr Bourbon

Larceny Barrel Proof

Makers Mark

Old Elk Blended

Old Elk Cigar Cut

Old Elk Four Grain

Redemption Wheated

Rittenhouse Rye

Templeton Rye

Wild Turkey 101 Bourbon

Wild Turkey Rare Breed Rye

Woodford Reserve Bourbon

SCOTCH 8

Balvenie Caribbean Cask 14

Bunnahabhain 12

Glenkinchie 12

Glenmorangie 10

Johnnie Walker Black

Johnnie Walker Blue

Lagavulin 8

Macallan 12

COGNAC 3

Courvoisier VSOP

Hennessy VS

Pierre Ferrand Ambre

APERITIVO + AMARO 11

Aperol

Braulio

Campari

Cynar 70

Fernet Branca

Lillet

Luxardo Bitter Bianco

Montenegro

Nonino

Vikre Aperitivo Classico

Vikre Superiore

TEA & COFFEE 3

Iced Tea

\$6.00

Blue Mountain Organic Black, Rebecca's Hibiscus Green

Hot Tea	\$6.00
Ginger Pu-Erh, Green Kukicha, Enlightened Balance Herbal (caffeine free)	
Coffee	\$5.00
Hardy's Coffee	
WATER 2	
Acqua Panna	\$6.00
San Pellegrino	\$6.00
HAPPY HOUR 1	
25% Off Wine & Cocktails	
SUSHI 2	
California Roll	\$8.00
inside: crab mix, cucumber, avocado outside: sesame seeds (8 pcs)	
Spicy Tuna Maki*	\$11.00
inside: spicy tuna, cucumber outside: sesame seeds (8 pcs)	
ENTREES 2	
Faroe Island Salmon*	\$33.00
sweet corn risotto, zucchini, basil pesto, lemon, chive	
Prime Flat Iron Steak*	\$39.00
mojo marinade, beef fat fried rice, red chimichurri, chive	
SIDES 2	
Beef Fat Fried Rice	\$11.00
egg, snow peas, carrot, scallion	
Creamed Corn	\$10.00
scallion, parmesan, smoked chili	
BRUNCH 2	
Bacon or House Chorizo Sausage	\$6.00
Two Eggs*	\$6.00
MAIN 4	
Cheeseburger*	\$11.00

Chicken Tenders with Ranch	\$11.00
Shrimp Tempura	\$11.00
Buttered Noodles with Parmesan	\$9.00
side not included	