



FIRST

House Made Charcuterie... \$19
crostini | lavash

Taramasalata... \$12
potato skins | pea shoots

Octopus Tiradito... \$9
toum | oil-cured olive | aji amarillo | lemon

Single Origin Chevre... \$12
lucy | ethel | honeycomb | olive oil | baguette

House Made Bread Basket... \$5/8

SECOND

Momentum Salad... \$6
field greens | local vegetables |
cabernet vinaigrette

Fig Salad... \$9
coffee cured ham | pea shoots | chevre walnuts
| balsamic

Caesar Salad... \$9
baby kale romaine | fried caper | parmesan
crouton | mint

Butter Lettuce Salad... \$8
pickled onion | marcona almonds | blue cheese

THIRD

Smoked Fried Chicken... \$21
mashed potato | collard green | biscuit | gravy

Market Fish... \$26
butternut squash | cauliflower | green harissa | arugula

Beef Filet... \$26
creamed swiss chard | potatoes mushroom | port reduction

Linguini... \$21
coffee ham | greens | onion | basil | cured yolk | parmesan cream

Tempura Shrimp... \$26
hunan eggplant | snow pea | red curry | turnip

King Oyster Mushroom... \$19
kale | spaghetti squash | sage

Pork Chop... \$26
japanese yam | greens | blue cheese butter

V Vegan **GF** Gluten Free

SPECIALS

Bread... \$5/\$8
biscuit | white cheddar scone | baguette

Pickle Plate... \$8
spicy dill cucumber | cantaloupe | spicy green
beans | horseradish beets

Seared "Hudson Valley" Foie Gras... \$19
burnt orange segments | guajillo chili |
cantaloupe molasses

24oz Bone-In Ribeye... \$65
charred rapini | top veg | mashed potato

Maine Lobster... \$36
saffron risotto | italian parsley | parmesan

GF **Coffee Toffee Sundae... \$19**
flourless chocolate cake | whip

SIDES

Roasted Damasus... \$8
baby carrots | miso-cashew cream

Double Blanched French Fries... \$8
lemon pepper aioli | house made jalapeno
ketchup

Roasted Brussel Sprouts... \$8
crisp garlic and shallots | fish sauce | mint

Garlic Mashed Potatoes... \$8

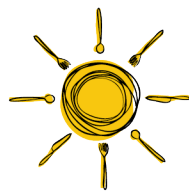
**EAT.
DRINK.
CHANGE
LIVES.**

1510 Pacific St.
Open Thur - Sat,
5:30 p.m. - 9:30 p.m.
214-303-1234
Info@cafemomentum.org

EXECUTIVE CHEF
Chad Houser

OUR TEAM OF CHEFS
Patton Robertson
Aaron Collins
Christina Zienkosky
John Mercer

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



CAFÉ MOMENTUM

BEER

\$4

- Local Buzz Rye Ale
- El Chingon IPA
- Super Bee Saison
- Heart o'Texas Red Ale
- Sol y Luna Lager
- Nola Lemon Basil Wheat
- Hogwaller Stout
- Van Dayum Sour Red Ale
- Amarillo by Morning Double IPA
- Anderson Valley Gose
- The Pils Are Alive Pilsner
- Spirit Animal Sour Pale Ale
- Shiner Bock or Golden Ale

\$12

- Snorkel Farmhouse Ale

CHAD'S HUSH LIST

Paolo Scavino Barolo
cannubi, 2011
\$150

Birchino Pinot Noir
california, 2014
\$30

Sativa Liococarignan
mendocino, 2015
\$30

Zafeirakis Rose
greece, 2016
\$30

Grifter Rose
tempranillo cider
\$20

WINE

Don't think you can finish a bottle?
Feel free to cork your unfinished bottles
and take them home

WHITE

Reisling

kerpen | germany, 2014
\$20

Rose d'anjou

sauvion | loire valley, 2015
\$20

Chardonnay

paris valley road | california,
2015
\$20

Pinot Grigio

ca' montini | italy, 2013
\$20

Sancerre

domaine cherrier | france, 2015
\$40

Chardonnay

stoller | dundee hills, oregon,
2014
\$40

Grenache Blanc Viogner

abi blanc | napa valley, 2010
\$40

Pinot Gris

king estate "backbone" |
willamette valley, 2015
\$40

Sauvignon Blanc

sea fog | napa valley, 2014
\$40

Chardonnay

dunstan | sonoma, 2014
\$60

Sauvignon Blanc

bevan, dry sack vineyard
bennett valley, 2016
\$60

Chardonnay

bevan, ritchie vineyard
russian river, 2014
\$80

RED

Cabernet Sauvignon

vigilance | lake county, ca
2014
\$20

Corbieres

montmija | france, 2012
\$20

Malbec

altos las hormigas | argentina,
2015
\$20

Malbec

imposible | argentina, 2015
\$40

Priorat

prior scala dei | spain, 2014
\$40

Cabernet Sauvignon

gratia | napa valley, 2013
\$40

Cabernet Sauvignon

phaedrus st. helena,
napa valley, 2013
\$60

Chateauneuf-Du-Pape

domaine de beaurenard
france, 2012
\$60

Pinot Noir

amici | napa valley, 2015
\$60

Pinot Noir

king estate "backbone"
willamette valley, 2013
\$80

Sangiovese

poggio sant' enrico
montepulciano, italy 2004
\$80

Cabernet Sauvignon

laird, mast ranch | napa valley,
2012
\$80

BUBBLES

Prosecco

la luca | italy, nv
\$20

Sparkling Brut Rose

scharffenberger
anderson valley, california
\$40

Brut

veuve clicquot | france, nv
\$80

Join the Momentum Society

Ask how to become one of our recognized donors and join the MOMENTUM SOCIETY. Your donation will change the lives of families in our community today and tomorrow.

Thank You To: Maribeth Messineo of Allie Beth Allman & Assoc., Jeff Pappas of ESRP, and Jack & Emily Stout for their generous sponsorship of these menus.