

Tower Cafe



Lunch

Specials

New England Clam Chowder

- \$10.95 -

A classic cool weather soup made with clams, onions, celery, carrots, potatoes, herbs and cream.



Pad Thai

- \$12.95 -

Stir fried tiger prawns, and chicken with rice noodles, egg, bean sprouts, and green onion in a tamarind shallot sauce. Garnished with peanuts and cabbage



Puerco Achiote Yucateca

- \$11.95 -

Tender pork simmered in a Yucatan style green achiote sauce with lime and oregano. Served with coconut rice, black beans, flour tortillas, queso panela, cilantro and onions.

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Featured Winery

MacMurray Ranch Sonoma Coast, California

Pinot Gris '10 - \$8 | 30

This wine possesses an expressive fruit-forward character, exhibiting rich aromas of fig, white peach, and pear. These flavors meld together in a rich core, developing a round mouth feel which complements its crisp, clean finish.

Pinot Noir '09 - \$9 | 34

From the Sonoma Coast wine region, this Pinot Noir has elegant varietal fruit character, with rich aromas and flavors of raspberry, cherry, red currant and boysenberries. Hints of mushroom are supported by a subtle oak influence.



Featured Desserts

Linzer Pear Cranberry Tart

Pumpkin Cookies topped with walnuts



Featured Cocktail

Thai Basil Lime Drop

Square One Basil Vodka, lemonade, and a squeeze of lime mixed with Thai Basil and Kefir lime leaves and topped with 7 Up.