

portfolio

JP Maloney

10

Music Is Our Weapon

In 2013, I co-founded a non-profit organization that looked to use music as a means to help those suffering from Alzheimer's and dementia. We provided over 1,000 residents with the resources needed to create and access their own personalized playlists, consisting of sentimental songs. The goal was to use this music as a catalyst to arouse memories of themselves, their past experiences and their loved ones.



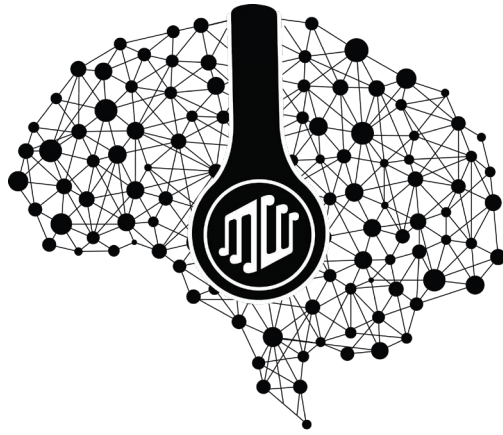


Logo Design

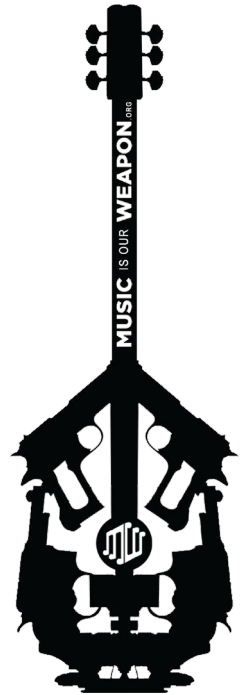


 **MUSIC IS OUR WEAPON**

Swag Design



MUSIC
— IS THE —
MEDICINE
OF THE MIND



Some
of my
best
friends
are **Songs**



MUSIC IS OUR WEAPON



Correspondence & Collateral



MUSIC IS OUR WEAPON



FIGHTING FOR LIFE. ARMED WITH MUSIC

Music Is Our Weapon is a 501(c)3 organization that uses music as a vessel to awaken, heal and restore the best of our humanity. It is our mission to build a community dedicated to applying music as a catalyst to increase quality of life for individuals struggling with physical decline, tragic hardships or cognitive development.



PROGRAMMING

MY MUSIC MATTERS, our cornerstone program, provides sentimental music in care environments. The goal is to provide a carefully curated collection of music that touches an individual's heart and past. Personalized playlists are utilized to enhance the cognitive development and emotional care in these care environments.

YOUTH ENGAGEMENT

We utilize **MY MUSIC MATTERS** as a platform to engage youth with the elder community. By plugging into impact based curriculums in local schools, we provide a meaningful experience that uncovers the realities of elder care and the importance of community involvement.



JOIN OUR CAUSE!
musicisourweapon.org



JP Maloney
Co-Founder | Executive Director

e: maloney@musicisourweapon.org
c: 214.212.5639

musicisourweapon.org



MUSIC IS OUR WEAPON

FIGHTING FOR LIFE. ARMED WITH MUSIC.

GIVING SOLACE THROUGH THE POWER OF MUSIC

Music Is Our Weapon is a 501(c)3 non profit organization that equips care givers with the tools and technology needed to unlock the personalized, healing and transformative power of music. It is our responsibility to increase quality of life and work to prove that music is in fact a medicine.

JOIN US.

ONE TIME donations	RECURRING donations
One time donations assist in providing devices, headphones and music for residents in care facilities.	Recurring donations are the fuel that keeps our organization alive and impactful in our community.



help us grow to new heights



MUSIC IS OUR WEAPON

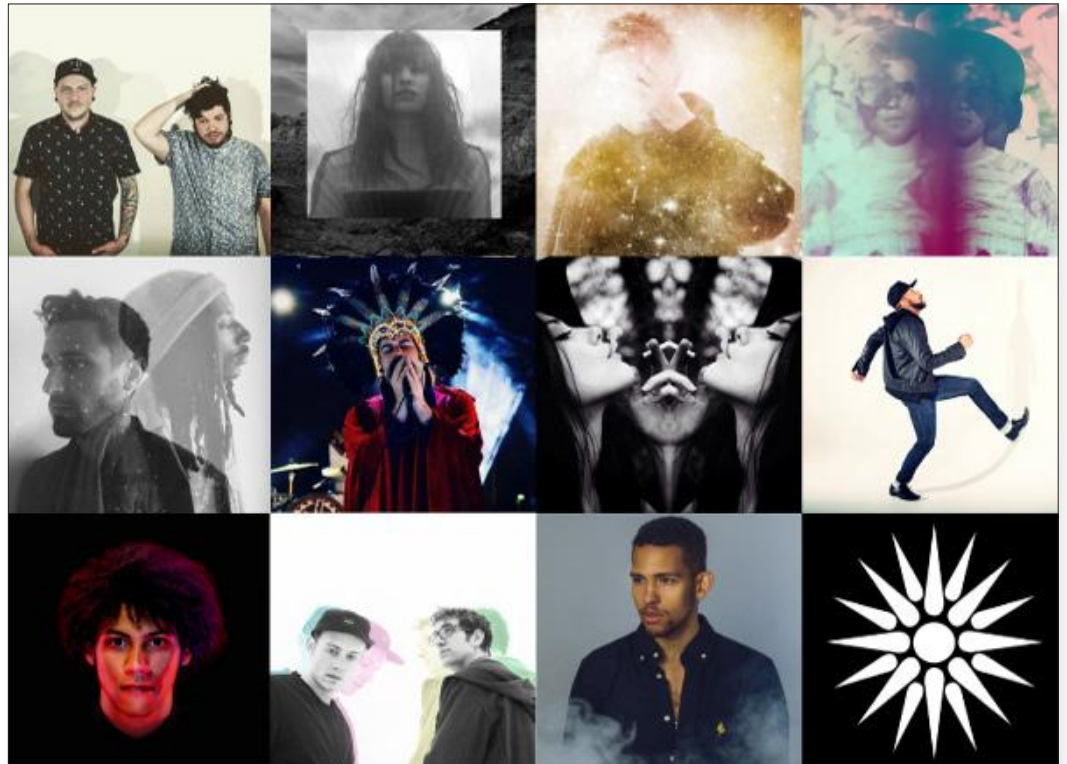


give the gift of Music

SXSW

At SXSW 2016, Music Is Our Weapon hosted an Official Music Showcase as a platform to announce its partnership with Autumn Leaves, a nationwide operator of memory care communities. By contributing a \$20,000 sponsorship, 12 highly acclaimed, national and international music acts performed to raise awareness of Music Is Our Weapons' Music Care Program integration into all 40 Autumn Leaves Communities throughout the US. These talented musicians were not only asked to perform, but to also help facilitate a volunteer effort at the Austin based Autumn Leaves Community during the week of SXSW. Artists performed at the Community, as well as individually sat down with residents suffering from Alzheimer's and dementia in order to recover memories by discovering sentimental songs from the past.

The entire showcase and volunteer effort were professionally documented on film and edited into a video that was then featured on each artist's social media channels.



The **12 Days of Christmas** was a fundraising effort where twelve different musical acts were designated to perform at twelve different nursing homes on the twelve days leading up to Christmas. Each performance was sponsored by a company or individual. The funds raised were allocated toward implementing our program into the respective community.



12 Days of Christmas



Graphic

&

Web

02

olmös



RENEGADES
OF CODE

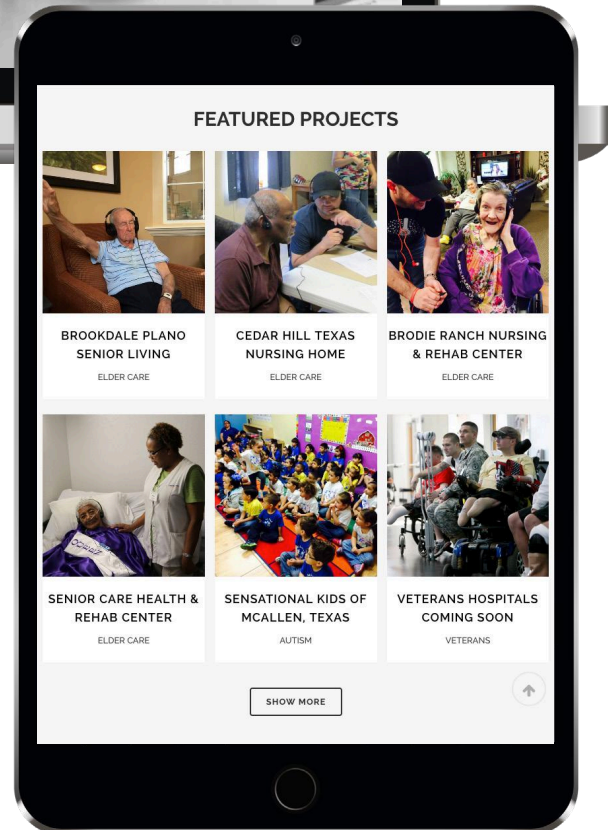
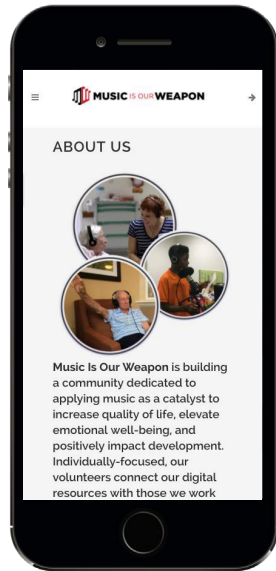
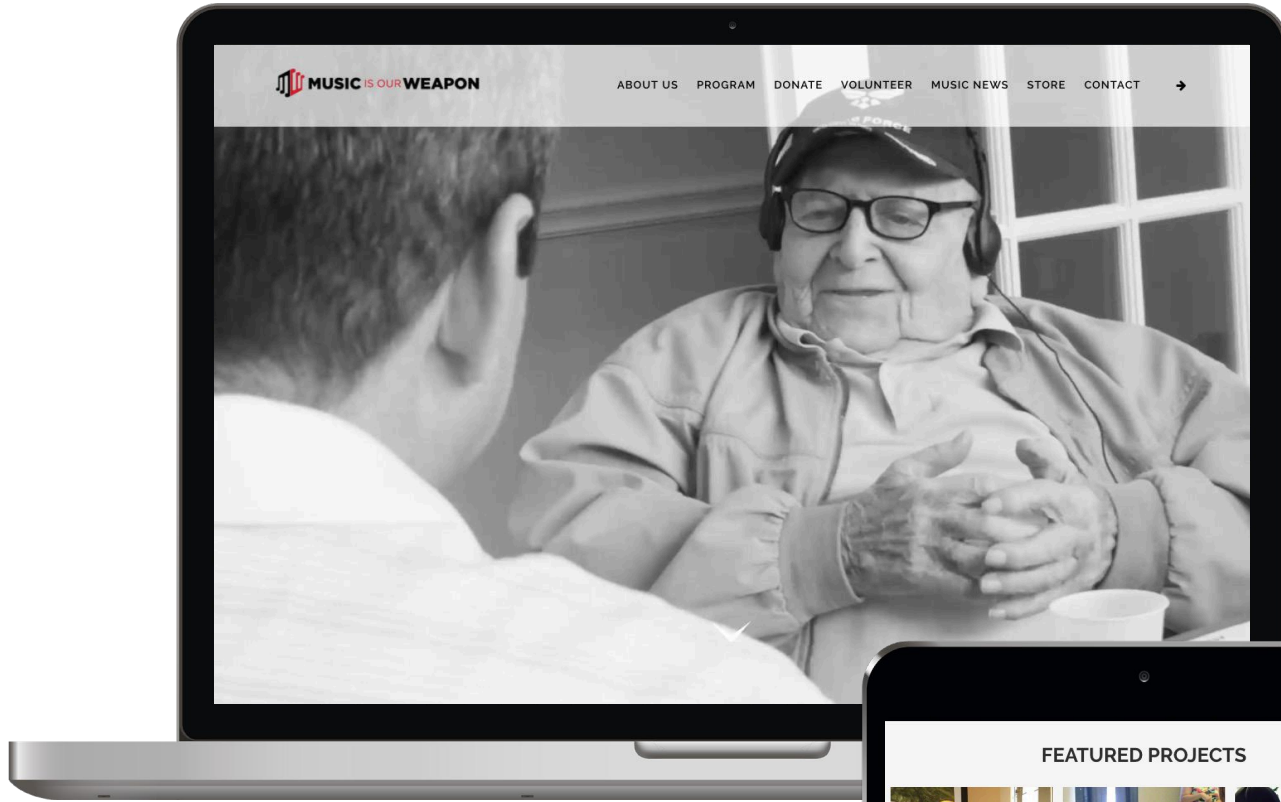


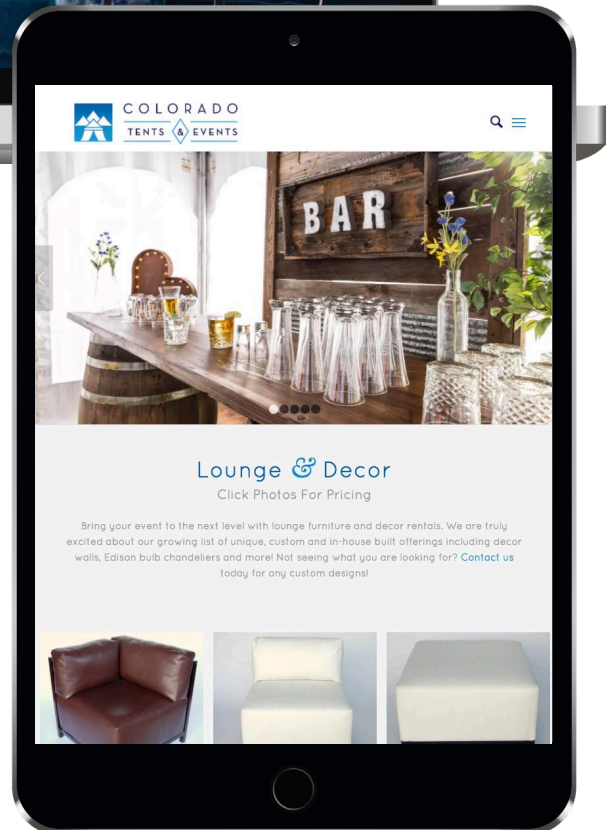
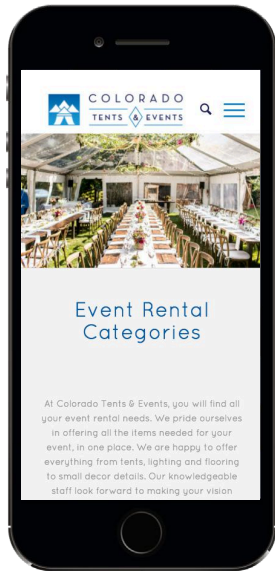
LET'S GET IT
FITNESS GROUP

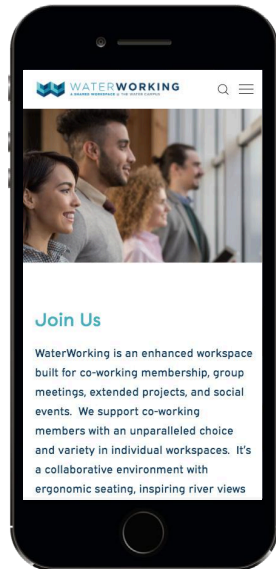
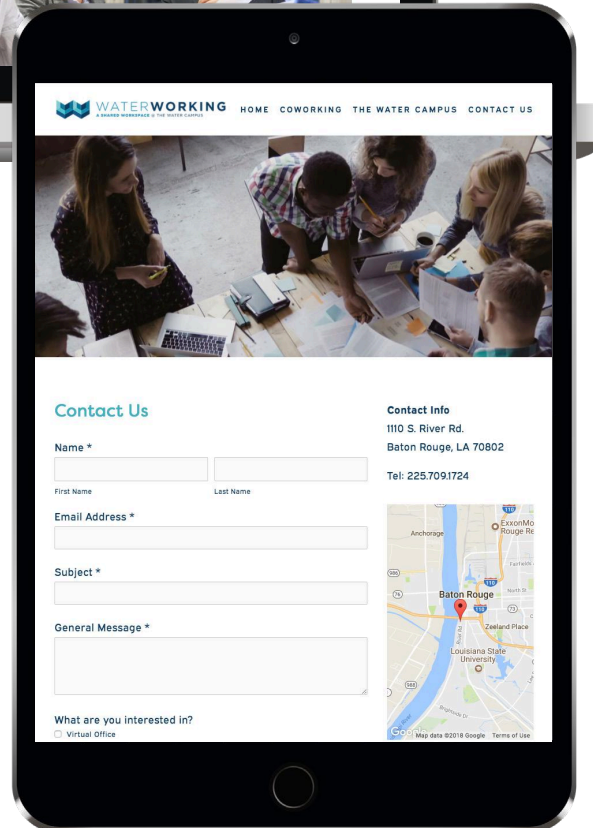
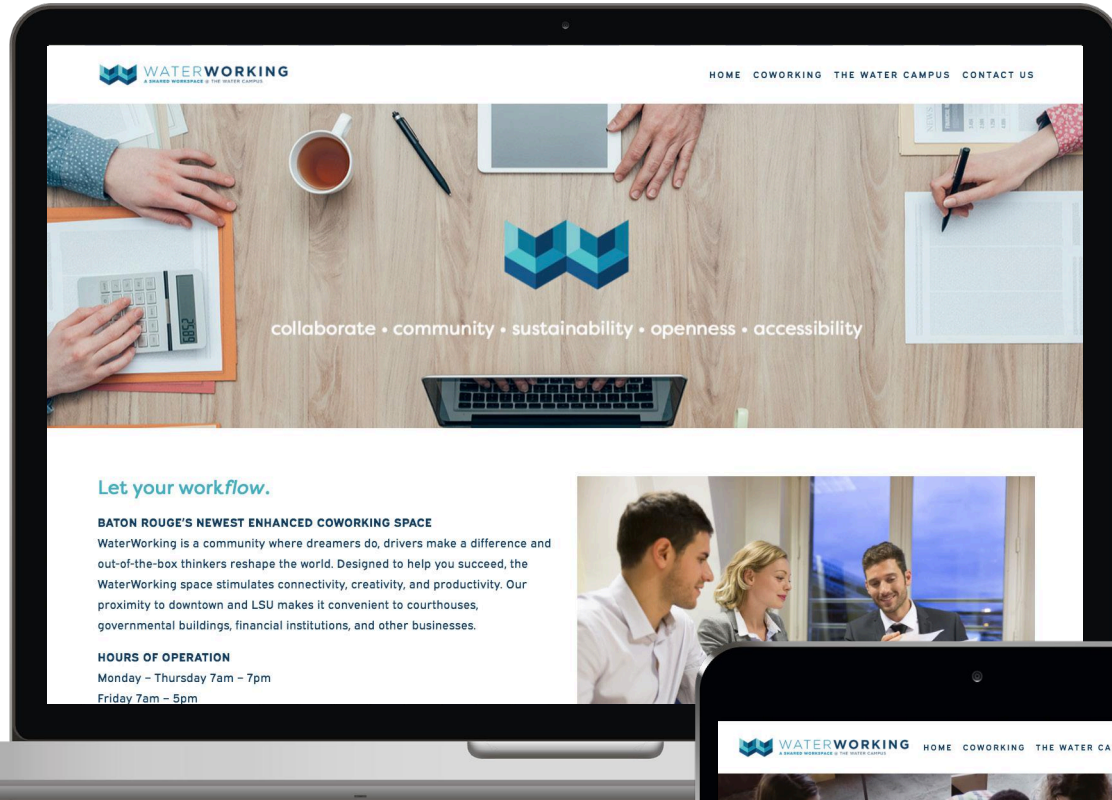
DALLASH

A Kasia Baran Studio









Print

PASTA

- Burro e Cacio** / 10
Penne with butter and parmigiano
- Penne Pomodoro** / 13
Classic tomato and basil sauce
- Rigatoni** / 16
Traditional bolognese sauce with 44 Farms beef
- Gnocchi** / 17
Gorgonzola sauce, toasted almonds and parmigiano
- Penne Arrabbiata** / 13
Fresh tomatoes, peperoncino, garlic, EVOO, parsley and pecorino romano
- Fettuccine** / 15
Spinach fettuccine, wild mushrooms, crisp pancetta in parmigiano sauce
- Cavatappi** / 17
Cork screw pasta with sautéed shrimp, white wine, cherry tomato, asparagus and toasted pistachios
- Pappardelle** / 18
Cibo house-made sausage, pork belly, tomato sauce, ricotta cheese and fresh basil
- Ravioli *Gluten Free*** / 18
Stuffed with portobello mushrooms, goat cheese sauce and toasted walnuts

MARKET SPECIALS

- Rosemary Focaccia** / 8
Warm bread with rosemary, olive oil and sea salt
- Fried Calamari** / 13
Served with arugula and Sicilian sauce
- Charcuterie**
For 2 / 24 ~ For 4 / 48 ~ For 6 / 64
- Steak / Market Price**
Cooked to order and priced per pound
- Tagliata / Market Price + 5**
Sliced steak over arugula with cherry tomato, shaved parmigiano and EVOO

CIBO

PIZZA

- Margherita** / 12
Mozzarella, tomato sauce and basil
- Patate e Cipolle (White Pizza)** / 14
Mozzarella, potatoes, red onion and oregano
- Di Fica (White Pizza)** / 14
Mozzarella, gorgonzola, dried figs, arugula and habanero honey
- Montanasia** / 14
Mozzarella, jalapeño and sausage
- Diavola (White Pizza)** / 15
Mozzarella, fresh cherry tomatoes, imported salame, peperoncino calabrese, shaved parmigiano and basil
- Salsizza** / 16
Cibo house-made sausage, roasted red peppers, caramelized onion, goat cheese
- Carne Mista** / 17
Cheese pizza topped with prosciutto, pepperoni and sausage
- Prosciutto e Rucola** / 17
Mozzarella, arugula, prosciutto, cherry tomatoes and shaved parmigiano
- Alla Pera (White Pizza)** / 16
Mozzarella, ricotta, pear and prosciutto

BUILD YOUR OWN / 12

- Tomato and Mozzarella Base**
Additional Toppings / \$1.50 ea
- Veggies**
Arugula, Basil, Cherry Tomato, Figs, Jalapeno, Kalamata Olives, Mushrooms, Onions (Caramelized or Red), Bell Peppers,
- Cheese and Sauce**
Gorgonzola, Pesto
- Protein**
Anchovies, Chicken, Ham, Pepperoni, Prosciutto, Salame, Cibo Sausage

INSALATA

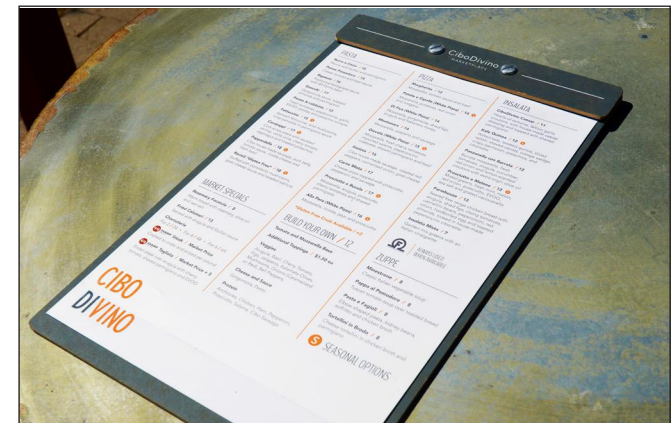
- CiboDivino Caesar** / 11
Hearts of romaine, lemon garlic croutons, with house-made caesar dressing and topped with shaved parmigiano
- Kale Quinoa** / 12
Wilted kale, toasted quinoa, sliced radish, shaved carrots, orange wedges, crispy parmesan, pistachios, and citronette
- Panzanella con Burrata** / 12
Burrata mozzarella, fresh tomatoes, arugula, cucumber, red onion and lemon-scented croutons with extra virgin olive oil
- Prosciutto e Melone** / 12
Mixed greens, fresh mint, melon, red onion, prosciutto, EVOO, sea salt and grated caciocavallo
- Farmhouse** / 13
Seared free range chicken breast with arugula, dried figs, cherry tomatoes, cannellini beans, peperoncino, red onion, hardboiled egg and toasted almonds, tossed in house-made peperoncino citronette
- Insalata Mista** / 7
Garden mix greens with an Italian vinaigrette



ZUPPE

- Minestrone** / 8
Classic Italian vegetable soup
- Pappa al Pomodoro** / 8
Tuscan tomato soup over toasted bread
- Pasta e Fagioli** / 8
Elbow shaped pasta, kidney beans, soffritto and chicken broth
- Tortellini in Brodo** / 8
Cheese tortellini in chicken broth and parmigiano

SEASONAL OPTIONS



WINE BY THE GLASS

BOLLICINE / SPARKLING

- NV CHRISTINA PULEO PROSECCO (Veneto, IT)** / 7
Refreshing, crisp and pungent with and notes of citrus and green apple.
- GRATIEN & MEYER, CREMANT de LOIRE (France)** / 9
Nose of raspberry and strawberry with a hint of red current. Fresh on the palate with excellent balance and base of red ber-

BIANCO / WHITE

- 2016 PULEO, PINOT GRIGIO (Veneto, IT)** / 8
Great minerality. Citrus and orange blossom aroma, pear and white peach on the palate.
- 2016 ANTONIO TONNINO, GRILLO (Sicilia, IT)** / 6
Bouquet of apple, peach, banana, pineapple and citrus. Good personality on the palate pleasantly soft and fragrant.
- 2016 ROBERT HALL, SAUVIGNON BLANC (Paso Robles, CA)** / 9
Nose of green apple, pear and honeydew. The palate shows apple skin and white pepper.
- 2016 POMELO, CHARDONNAY (California)** / 8
Lemon peel, apple skin and pear play together well, integrating with one another and a light hint of oak.

ROSATO / ROSE

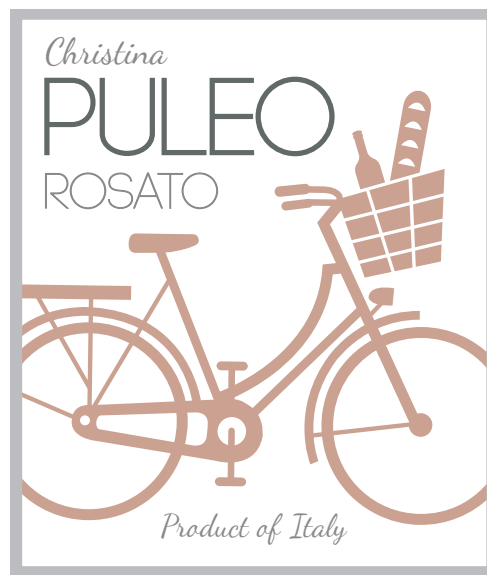
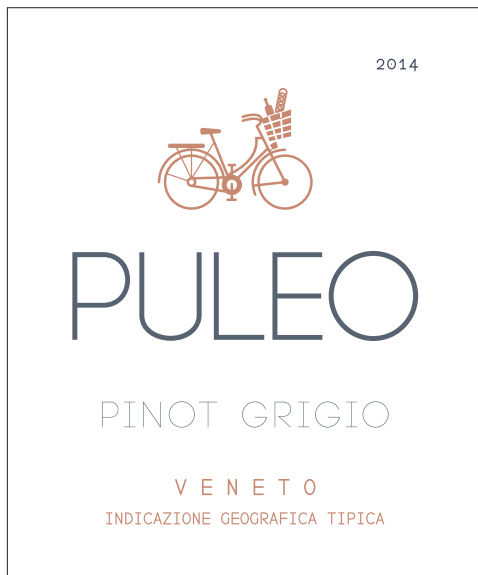
- 2016 CHRISTINA PULEO ROSE (Veneto, IT)** / 8
Pure fragrance of strawberry and watermelon essence. Elegant with good acidity and minerality.
- 2016 CHATEAU SAINT PIERRE, ROSE (Provence, FR)** / 9
Structured, concentrated and fruity acidity. Crisp red current and bright aftertaste.

ROSSO / RED

- 2014 PULEO, CHIANTI (Toscana, IT)** / 8
Full and intense palate with notes of cherry and sweet tobacco and a soft finish.
- 2014 MOUNTAIN VIEW, PINOT NOIR (Central Coast, CA)** / 8
Eight months in French Oak shows ripe cherry and plum aromas. Palate is dry and smooth, with delicate spices.
- 2016 RIO MENDOZA, MALBEC (Mendoza, ARG)** / 7
Intense red berry aromas, dry herbs and spice. Clean palate reminiscent of dark cherry marmalade and dry thyme.
- 2012 CHATEAU de CORCELLES, BEAUJOLAIS (Brouilly, FR)** / 8
Supple, delicious and fruity, red berries on the nose and a wonderful long finish.
- 2010 SOLVERAIN, CABERNET SAUVIGNON RESERVE (Alexander Valley, CA)** / 9
Amazing nose of black cherry, blackberry, cloves and pomegranate. Dusty, fine Tannins, long elegant finish.
- 2014 ARGIANO ROSSO, SUPER TUSCAN (Toscana, IT)** / 12
Cabernet, Merlot, Syrah, Sangiovese. Full body, smooth tannins with a long finish. Black cherry and strawberry notes.
- 2014 TALAMONTI "TRE SAGGI", MONTEPULCIANO D'ABRUZZO (Abruzzo, IT)** / 10
Aroma of French oak, vanilla and a whiff of Asian spice. The palate offers raw cherry, espresso and spice. Soft tannins.
- 2014 FRANCO SERRA, BARBARESCO (Piemonte, IT)** / 15
Elegant and dry wine, full body from the Nebbiolo grape. Nose of dry flowers and Anise. Long and smooth finish

DIVINO

Wine Labels



2" Candle

bishop's house

aromatic candle



tomato leaf grapefruit

aromatic candle



arugula

aromatic candle



3" Candle



DINNER

STARTERS	LAND
Slow Roasted Pork Belly Bite / 8 Served over fresh Jalapeno Slaw	Served with a fresh house salad & your choice of Side
Classic Jumbo Shrimp Cocktail / 10 U15 Mexican White Shrimp & Cocktail Sauce	Honey-Chipotle Marinated Pork Rib Chop / 22
Steamer Mussels / 14 White Wine, Garlic, & Butter with Toast Points	Herb Roasted 1/2 Chicken with Savory Chicken Jus / 16
Spinart / 8 Fresh Spinach, Cream Cheese, Artichokes, and Grated Parmesan served with Pita Chips	BBQ Pork Ribs - Half Rack / 16 Full Rack / 20
BBQ Prawns / 12 Cajun Spiced & Served with Baby Polenta Cake	Peppercorn dusted 10 oz Filet Mignon / 28
Lavosh Florentine / 10 Bacon, Scallions, Spinach, Tomato & Havarti Cheese	Kona Rubbed 20 oz Bone-In Ribeye / 32
	SEA
	Served with a fresh house salad & your choice of Side
	Shrimp with Wild Rice Risotto / 18

LUNCH

STARTERS	LAND
Slow Roasted Pork Belly Bite / 8 Served over fresh Jalapeno Slaw	Served with a fresh house salad & your choice of Side
Classic Jumbo Shrimp Cocktail / 10 U15 Mexican White Shrimp & Cocktail Sauce	Honey-Chipotle Marinated Pork Rib Chop / 22
Steamer Mussels / 14 White Wine, Garlic, & Butter with Toast Points	Herb Roasted 1/2 Chicken with Savory Chicken Jus / 16
Spinart / 8 Fresh Spinach, Cream Cheese, Artichokes, and Grated Parmesan served with Pita Chips	BBQ Pork Ribs - Half Rack / 16 Full Rack / 20
BBQ Prawns / 12 Cajun Spiced & Served with Baby Polenta Cake	Peppercorn dusted 10 oz Filet Mignon / 28
Lavosh Florentine / 10 Bacon, Scallions, Spinach, Tomato & Havarti Cheese	Kona Rubbed 20 oz Bone-In Ribeye / 32
	SEA
	Served with a fresh house salad & your choice of Side
	Shrimp with Wild Rice Risotto / 18

SALAD

Rosemary Roasted pecorino

Matthew's

est. 2018

Smoked ham, cheddar, blue cheese

Bacon, blue cheese, egg served with

SALAD

Rosemary Roasted pecorino

Matthew's

est. 2018

Smoked ham, cheddar, blue cheese

Bacon, blue cheese, egg served with

OMAHA, NE

Menu

FRESH AND TASTY

OMAHA, NE