TRIO
GRILL

HANDCRAFTED COCKTAILS

FLORAL EXPERIENCE 13
Tanqueray Sevilla Orange gin, lavender, peppercorn, elderflower, lime, Angostura orange bitters

OAXACAN CÓCTEL 14
Del Maguey Vida mezcal, strawberry, peppercorn, orgeat, lime

WE FOUND THE CURE 13
Barr Hill gin, housemade beet-lemon shrub, honey, lemon, cucumber

CAMPFIRE 13
Rittenhouse rye whiskey, Laphroaig 10yr scotch, crème de cacoa, maple syrup, Fee Brothers whiskey barrel-aged bitters

FROM TEQUILA WITH LOVE 14
Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime

BARREL AGED MAPLE OLD FASHIONED 15
Redemption rye whiskey, Vermont maple syrup, Fee Brothers old fashioned bitters, orange bitters

TRIO MANHATTAN 15
Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters

BEE'S KNEES 14
Barr Hill gin, fresh lemon, honey syrup, Fee Brothers orange bitters

A DIPLOMAT 12
Diplomatico Planas rum, grapefruit, mint, simple syrup

PATIENCE IS A VIRTUE 15
Four Roses bourbon, Carpano Antica sweet vermouth, Angostura orange bitters, Campari king cube

WINES BY THE GLASS

WHITES

PINOT GRIGIO CASTELLANI 10
SANCERRE ROSSIGNOLE 16
ORGANIC VIOGNIER YALUMBA 12
CHARDONNAY LINCOURT "STEEL" 13
CHARDONNAY TAKEN 14
RIESLING KUNG FU GIRL 11
ROSÉ FLEURS DE PRAIRIE 12
SAUVIGNON BLANC ECHO BAY 11
CHENIN BLANC CEDERBERG 12

BUBBLY

PROSECCO VILLA SANDI IL FRESCO 13
CAVA BRUT LOS MONTEROS 12
BRUT ROSE AMELIA 14

REDS

PINOT NOIR BELLE GLOS "CLARK & TELEPHONE" 19
PINOT NOIR POINT NORTH 14
MERLOT SEVEN FALLS 11
COTES DU RHONE SAINT COSME 13
MALBEC KAIKEN 10
CABERNET SAUVIGNON FOLIE A DEUX 14
CABERNET SAUVIGNON THE HUNTSMAN 15
RED BLEND PRISONER CO. "UNSHACKLED" 13
PETITE SIRAH J LOHR "TOWER ROAD" 14
TEMPRANILLO SARDON 13
ZINFANDEL TERRA D'ORO 13

RESERVES

CHARDONNAY ROMBAUER 23
ZINFANDEL BLEND ORIN SWIFT 8 YRS IN THE DESERT 24
CABERNET SAUVIGNON TRINCHERO "MARIO'S VINEYARD" 26

ENJOY 50% OFF ALL LISTED BOTTLES OF WINE FOR TAKEOUT

DRAFT BEER

STELLA ARTOIS 7
OLD OX GOLDEN OX 7
GUINNESS 8
PORT CITY OPTIMAL WIT 7
3 STARS PEPPERCORN SAISON 8
BLUE POINT TOASTED LAGER 7
RIGHT PROPER RAISED BY WOLVES PALE ALE 7
DOGFISH HEAD 60 MINUTE IPA 7

ATLAS BREW WORKS · DISTRICT OF COLUMBIA
EXCLUSIVE BREW
TROPIC THUNDER IPA | 8

BOTTLED BEER

AMSTEL LIGHT 5
BUD LIGHT 5
MILLER LITE 5
HEINEKEN 6
CORONA 6
BALLAST POINT SCULPIN 8
MAMA'S LITTLE YELLA PILS (CAN) 6

HANDCRAFTED BOTTLED COCKTAILS

MAPLE OLD FASHIONED 35
FROM TEQUILA WITH LOVE 30
BEES KNEES 30
TRIO MANHATTAN 35

EACH BOTTLE CONTAINS 4 COCKTAILS | AVAILABLE FOR TAKEOUT ONLY

TRIO GRILL

APPETIZERS

HOUSEMADE BURRATA 14
sundried tomato pesto, spiced almonds, parsley caper relish, truffle honey, garlic grand rustico

SOY GLAZED PORK BELLY 14
cucumber wakame salad, house pickled ginger, spicy aioli

TUNA TARTARE NACHOS* 16
wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

FLASH FRIED CALAMARI 14
cherry peppers, artichokes, olives, Trio marinara

BLUE BAY MUSSELS 15
spicy tomato sauce, preserved lemon, truffled garlic bread

CLASSIC JUMBO SHRIMP COCKTAIL 16
three chilled jumbo shrimp, cocktail sauce, lemon

CHARCUTERIE BOARD 23
Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto

HOUSEMADE GNOCCHI 12
English peas, roasted mushrooms, heirloom cherry tomatoes, fresh mozzarella, roasted red pepper butter, basil pesto, parmesan crisp

BEEF CARPACCIO 16
black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery

SALADS

BACON & BLUE 12
iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

TRIO CAESAR 10
artisan romaine, Boquerones anchovies, parmesan crisp

BEET SALAD 11
roasted & raw beets, herbed goat cheese, pickled onion, grapefruit supreme, baby arugula, pine nut vinaigrette

LAND

GRILLED CHICKEN PAILLARD 28
wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

RED WINE BRAISED SHORT RIB 36
saffron polenta, malibu carrots, baby kale, Chianti jus, gremolata

NEW FRONTIER BISON NEW YORK STRIP 36
braised short rib hash, red wine jus, habanero mustard

FILET MIGNON* 39
6 oz CAB, whipped potatoes, grilled asparagus, Chianti jus

NEW YORK STRIP* 36
14 oz CAB, whole roasted sweet shallot

BONELESS RIBEYE* 42
14 oz CAB, whole roasted sweet shallot

SEA

SOY GLAZED CHILEAN SEABASS 32
carrot ginger puree, garlic spinach, citrus beure blanc

HICKORY SMOKED ATLANTIC SALMON* 29
spring asparagus, fava beans, sundried tomatoes, peewee potatoes, fava bean puree, red wine balsamic reduction

PAN SEARED DAYBOAT SCALLOPS* 32
sweet pea and mushroom risotto, warm bacon vinaigrette, truffled lemon emulsion

SESAME SEARED TUNA* 33
nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

JUMBO SHRIMP PRIMAVERA 29
parpadelle pasta, spring asparagus, fava beans, roasted red peppers, basil cream, shaved parmesan, herbed breadcrumbs

SEAFOOD CIOPPINO 34
white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico

SIDES | 8

TRIO FRIES
herb garlic oil, duck fat hollandaise

JUMBO ASPARAGUS
garlic butter, herbed breadcrumbs

TRIPLE CHEESE MACARONI
parmesan crisp

CREAMED SPINACH
parmesan, herbed bread crumbs

GARLIC WHIPPED POTATOES
roasted garlic cream

FRIED BRUSSELS SPROUTS
apple vinaigrette, parmesan

DESSERTS

DARK CHOCOLATE TORTE 10
Grand Marnier crème anglaise, Luxardo cherry syrup, chocolate pearls, whipped cream

MIXED BERRY COBBLER 10
vanilla ice cream, confectioners sugar

KEY LIME PIE 10
toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

GREAT FALLS ICE CREAM 7
chocolate, vanilla, seasonal

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | ASSISTANT GENERAL MANAGER **SAMUEL PRATT-JALLOH**

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS