

TRIO

G R I L L

HANDCRAFTED COCKTAILS

FLORAL EXPERIENCE

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

PALOMA*

Mezcal Union, cinnamon, grapefruit shrub, egg white, fresh grapefruit, Angostura bitters

THE LAST WORD

Barr Hill gin, Smith & Woodhouse LBV porto, Chartreuse Green, Luxardo Maraschino, lime

CAMPFIRE

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

FROM TEQUILA WITH LOVE

Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime

13 **BARREL AGED MAPLE OLD FASHIONED** 15
Knob Creek rye whiskey, Vermont maple syrup, Fee Brothers old fashioned bitters, orange bitters

14 **TRIO MANHATTAN** 16
Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters

16 **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

14

WINES BY THE GLASS

WHITES

PINOT GRIGIO VILLA SANDI

SANCERRE ROSSIGNOLE

ORGANIC VIOGNIER YALUMBA

CHARDONNAY LINCOURT "STEEL"

CHARDONNAY TAKEN

RIESLING KUNG FU GIRL

ROSÉ FLEURS DE PRAIRIE

SAUVIGNON BLANC ECHO BAY

CHENIN BLANC BADENHORST "SECATEURS"

BUBBLY

PROSECCO VILLA SANDI IL FRESCO

CAVA BRUT LOS MONTEROS

BRUT ROSE AMELIA

REDS

10 **PINOT NOIR** BELLE GLOS "CLARK & TELEPHONE" 19

16 **PINOT NOIR** POINT NORTH 14

12 **MERLOT** SEVEN FALLS 11

13 **COTES DU RHONE** SAINT COSME 13

14 **MALBEC** KAIKEN 10

11 **CABERNET SAUVIGNON** DAOU 16

12 **CABERNET SAUVIGNON** THE HUNTSMAN 15

11 **RED BLEND** PRISONER CO. "UNSHACKLED" 13

12 **PETITE SIRAH** J LOHR "TOWER ROAD" 14

TEMPRANILLO SARDON 13

ZINFANDEL TERRA D'ORO 13

13

12

14

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

ATLAS TROPIC THUNDER IPA
EXCLUSIVE BREW

STELLA ARTOIS

OLD OX GOLDEN OX

GUINNESS

PORT CITY OPTIMAL WIT

BELLS AMBER ALE

BLUE POINT TOASTED LAGER

OSKAR BLUES DALES PALE ALE

DOGFISH HEAD 60 MINUTE IPA

8 **AMSTEL LIGHT** 6

7 **BUD LIGHT** 6

7 **MILLER LITE** 6

8 **HEINEKEN** 6

7 **CORONA** 7

7 **MAMA'S LITTLE YELLA PILS (CAN)** 7

7 **DOGFISH HEAD 90 MINUTE IPA** 8

7 **ST. PAULI GIRL N/A** 6

7

7

TAKEOUT BOTTLED COCKTAILS

MAPLE OLD FASHIONED 35

FROM TEQUILA WITH LOVE 30

BEE'S KNEES 30

TRIO MANHATTAN 35

EACH BOTTLE CONTAINS 4 HANDCRAFTED COCKTAILS

TRIO

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APPETIZERS

BLUE BAY MUSSELS spicy tomato sauce, preserved lemon, truffled garlic bread	16	HOUSEMADE BURRATA pickled grapes, macerated raisins, granny smith apples, frisee, brown butter croutons, candied walnuts, crispy prosciutto, vin cotto	15
CLASSIC JUMBO SHRIMP COCKTAIL three chilled jumbo shrimp, cocktail sauce, lemon	16	FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara	15
TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	18	SOY GLAZED PORK BELLY cucumber wakame salad, furikake, spicy aioli	15
BEEF CARPACCIO black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery	18	HOUSEMADE GNOCCHI brown butter, brussels sprouts, roasted mushrooms, butternut squash, crispy sage, spiced pecans	14
OYSTERS <i>served with cocktail sauce, mignonette, lemon</i> 1/2 DOZEN 18 DOZEN 36 CHEF'S SELECTION		CHARCUTERIE BOARD Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto	23

SALADS

TRIO CAESAR* artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing	10	BABY SPINACH SALAD granny smith apples, red onion, roasted butternut squash, warm bacon vinaigrette, fried goat cheese, spiced pecans	12	BACON & BLUE iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	12
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LAND

GRILLED CHICKEN PAILLARD wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus	29
PAPPARDELLE BOLOGNESE braised beef ragout, egg pappardelle, shaved parmesan	28
NEW FRONTIER BISON NEW YORK STRIP mushroom and potato hash, red wine jus, habanero mustard	38
DUROK PORK CHOP 12 oz, sweet potato puree, apple butter, baby kale, sauce Robert	38
NEW YORK STRIP* 14 oz CAB, whole roasted sweet shallot	42
BONELESS RIBEYE* 14 oz CAB, whole roasted sweet shallot	47
FILET MIGNON* 7 oz CAB, whipped potatoes, grilled asparagus, Chianti jus	59

SEA

SOY GLAZED CHILEAN SEABASS carrot ginger puree, garlic spinach, citrus beurre blanc	45
HICKORY SMOKED ATLANTIC SALMON* root vegetable hash, brussels sprouts, sweet potato puree, warm bacon vinaigrette, vin cotto	32
SHRIMP AND GRITS jumbo shrimp, stone ground grits, andouille sausage, sauce étouffée	28
SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	35
SEAFOOD CIOPPINO white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico	35
PAN SEARED DAYBOAT SCALLOPS* fall ratatouille, baby kale, butternut squash puree, brown butter	37

SIDES

TRIO FRIES | 10
herb garlic oil, duck fat hollandaise

JUMBO ASPARAGUS | 8
garlic butter, herbed breadcrumbs

TRIPLE CHEESE MACARONI | 10
parmesan crisp

FALL RATATOUILLE | 8
butternut squash, portobello mushrooms, red onion, roasted peppers, rosemary, thyme

GARLIC WHIPPED POTATOES | 8
roasted garlic cream

FRIED BRUSSELS SPROUTS | 10
apple vinaigrette, parmesan

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | 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

TRIO 10.05.21