



## HANDCRAFTED COCKTAILS

<b>FLORAL EXPERIENCE</b> Tanqueray Sevilla Orange gin, lavender, peppercorn, elderflower, lime, Angostura orange bitters	<b>13</b>	<b>BARREL AGED MAPLE OLD FASHIONED</b> Knob Creek rye whiskey, Vermont maple syrup, Fee Brothers old fashioned bitters, orange bitters	<b>15</b>
<b>OAXACAN CÓCTEL</b> Del Maguey Vida mezcal, strawberry, peppercorn, orgeat, lime	<b>14</b>	<b>TRIO MANHATTAN</b> Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	<b>15</b>
<b>WE FOUND THE CURE</b> Barr Hill gin, housemade beet-lemon shrub, honey, lemon, cucumber	<b>13</b>	<b>BEE'S KNEES</b> Barr Hill gin, fresh lemon, honey syrup, Fee Brothers orange bitters	<b>14</b>
<b>CAMPFIRE</b> Rittenhouse rye whiskey, Laphroaig 10yr scotch, crème de cacao, maple syrup, Fee Brothers whiskey barrel-aged bitters	<b>13</b>	<b>A DIPLOMAT</b> Diplomatico Planas rum, grapefruit, mint, simple syrup	<b>12</b>
<b>FROM TEQUILA WITH LOVE</b> Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime	<b>14</b>	<b>PATIENCE IS A VIRTUE</b> Four Roses bourbon, Carpano Antica sweet vermouth, Angostura orange bitters, Campari king cube	<b>15</b>

## WINES BY THE GLASS

### WHITES

<b>PINOT GRIGIO</b> VILLA SANDI	<b>10</b>
<b>SANCERRE</b> ROSSIGNOLE	<b>16</b>
<b>ORGANIC VIOGNIER</b> YALUMBA	<b>12</b>
<b>CHARDONNAY</b> LINCOURT "STEEL"	<b>13</b>
<b>CHARDONNAY</b> TAKEN	<b>14</b>
<b>RIESLING</b> KUNG FU GIRL	<b>11</b>
<b>ROSÉ</b> FLEURS DE PRAIRIE	<b>12</b>
<b>SAUVIGNON BLANC</b> ECHO BAY	<b>11</b>
<b>CHENIN BLANC</b> LE PETIT PERROY "VOUVRAY"	<b>12</b>

### BUBBLY

<b>PROSECCO</b> VILLA SANDI IL FRESCO	<b>13</b>
<b>CAVA BRUT</b> LOS MONTEROS	<b>12</b>
<b>BRUT ROSE</b> AMELIA	<b>14</b>

### REDS

<b>PINOT NOIR</b> BELLE GLOS "CLARK & TELEPHONE"	<b>10</b>	<b>19</b>
<b>PINOT NOIR</b> POINT NORTH	<b>16</b>	<b>14</b>
<b>MERLOT</b> SEVEN FALLS	<b>12</b>	<b>11</b>
<b>COTES DU RHONE</b> SAINT COSME	<b>13</b>	<b>13</b>
<b>MALBEC</b> KAIKEN	<b>14</b>	<b>10</b>
<b>CABERNET SAUVIGNON</b> FOLIE A DEUX	<b>11</b>	<b>14</b>
<b>CABERNET SAUVIGNON</b> THE HUNTSMAN	<b>12</b>	<b>15</b>
<b>RED BLEND</b> PRISONER CO. "UNSHACKLED"	<b>11</b>	<b>13</b>
<b>PETITE SIRAH</b> J LOHR "TOWER ROAD"	<b>12</b>	<b>14</b>
<b>TEMPRANILLO</b> SARDON		<b>13</b>
<b>ZINFANDEL</b> TERRA D'ORO		<b>13</b>

### RESERVES

<b>CHARDONNAY</b> ROMBAUER	<b>14</b>	<b>23</b>
<b>ZINFANDEL BLEND</b> ORIN SWIFT 8 YRS IN THE DESERT		<b>24</b>
<b>CABERNET SAUVIGNON</b> TRINCHERO "MARIO'S VINEYARD"		<b>26</b>

ENJOY 50% OFF ALL LISTED BOTTLES OF WINE FOR TAKEOUT

## DRAFT BEER

<b>STELLA ARTOIS</b>	<b>7</b>
<b>OLD OX GOLDEN OX</b>	<b>7</b>
<b>GUINNESS</b>	<b>8</b>
<b>PORT CITY OPTIMAL WIT</b>	<b>7</b>
<b>BELLS AMBER ALE</b>	<b>7</b>
<b>BLUE POINT TOASTED LAGER</b>	<b>7</b>
<b>OSKAR BLUES DALES PALE ALE</b>	<b>7</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b>	<b>7</b>



EXCLUSIVE BREW  
TROPIC THUNDER IPA | 8

## BOTTLED BEER

<b>AMSTEL LIGHT</b>	<b>7</b>	<b>5</b>
<b>BUD LIGHT</b>	<b>7</b>	<b>5</b>
<b>MILLER LITE</b>	<b>8</b>	<b>5</b>
<b>HEINEKEN</b>	<b>7</b>	<b>6</b>
<b>CORONA</b>	<b>7</b>	<b>6</b>
<b>BALLAST POINT SCULPIN</b>	<b>7</b>	<b>8</b>
<b>MAMA'S LITTLE YELLA PILS (CAN)</b>	<b>7</b>	<b>6</b>

## HANDCRAFTED BOTTLED COCKTAILS

<b>MAPLE OLD FASHIONED</b>	<b>35</b>
<b>FROM TEQUILA WITH LOVE</b>	<b>30</b>

<b>BEE'S KNEES</b>	<b>30</b>
<b>TRIO MANHATTAN</b>	<b>35</b>



## APPETIZERS

<b>HOUSEMADE BURRATA</b> summer panzanella, heirloom cherry tomatoes, cucumber, red onion, brown butter croutons, herb vinaigrette, pesto	<b>14</b>	<b>CLASSIC JUMBO SHRIMP COCKTAIL</b> three chilled jumbo shrimp, cocktail sauce, lemon	<b>16</b>
<b>SOY GLAZED PORK BELLY</b> cucumber wakame salad, house pickled ginger, spicy aioli	<b>14</b>	<b>CHARCUTERIE BOARD</b> Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto	<b>23</b>
<b>TUNA TARTARE NACHOS*</b> wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	<b>16</b>	<b>HOUSEMADE GNOCCHI</b> English peas, roasted mushrooms, heirloom cherry tomatoes, fresh mozzarella, roasted red pepper butter, basil pesto, parmesan crisp	<b>12</b>
<b>FLASH FRIED CALAMARI</b> cherry peppers, artichokes, olives, Trio marinara	<b>14</b>	<b>BEEF CARPACCIO</b> black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery	<b>18</b>
<b>BLUE BAY MUSSELS</b> spicy tomato sauce, preserved lemon, truffled garlic bread	<b>15</b>		

## SALADS

<b>BACON &amp; BLUE</b> iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	<b>12</b>	<b>TRIO CAESAR</b> artisan romaine, Boquerones anchovies, parmesan crisp	<b>10</b>	<b>HEIRLOOM TOMATO</b> red onions, chevre goat cheese, baby arugula, basil vinaigrette, parmesan crostini	<b>11</b>
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## LAND

<b>GRILLED CHICKEN PAILLARD</b> wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus	<b>28</b>
<b>RED WINE BRAISED SHORT RIB</b> saffron polenta, malibu carrots, baby kale, Chianti jus, gremolata	<b>36</b>
<b>NEW FRONTIER BISON NEW YORK STRIP</b> braised short rib hash, roasted mushrooms, red wine jus, habanero mustard	<b>36</b>
<b>FILET MIGNON*</b> 6 oz CAB, whipped potatoes, grilled asparagus, Chianti jus	<b>42</b>
<b>NEW YORK STRIP*</b> 14 oz CAB, whole roasted sweet shallot	<b>36</b>
<b>BONELESS RIBEYE*</b> 14 oz CAB, whole roasted sweet shallot	<b>42</b>
<b>"MANHATTAN CUT" NEW YORK STRIP</b> 8 oz CAB, cowboy butter, Chianti jus	<b>39</b>

## SEA

<b>SOY GLAZED CHILEAN SEABASS</b> carrot ginger puree, garlic spinach, citrus beurre blanc	<b>34</b>
<b>HICKORY SMOKED ATLANTIC SALMON*</b> sweet corn succotash, corn puree, avocado chimichurri	<b>29</b>
<b>PAN SEARED DAYBOAT SCALLOPS*</b> summer ratatouille, stone ground grits, smoked tomato butter	<b>32</b>
<b>SESAME SEARED TUNA*</b> nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	<b>33</b>
<b>JUMBO SHRIMP PRIMAVERA</b> parpadelle pasta, spring asparagus, fava beans, roasted red peppers, basil cream, shaved parmesan, herbed breadcrumbs	<b>29</b>
<b>SEAFOOD CIOPPINO</b> white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico	<b>34</b>

## SIDES | 8

<b>TRIO FRIES</b> herb garlic oil, duck fat hollandaise	<b>TRIPLE CHEESE MACARONI</b> parmesan crisp	<b>GARLIC WHIPPED POTATOES</b> roasted garlic cream
<b>SWEET CORN SUCCOTASH</b> fava beans, red pepper, garlic butter, scallions	<b>JUMBO ASPARAGUS</b> garlic butter, herbed breadcrumbs	<b>FRIED BRUSSELS SPROUTS</b> apple vinaigrette, parmesan

## DESSERTS

<b>KEY LIME PIE 10</b> toasted coconut crust, mojito reduction, berry coulis, meringue brûlée	<b>DARK CHOCOLATE TORTE 10</b> Grand Marnier crème anglaise, Luxardo cherry syrup, chocolate pearls, whipped cream	<b>MIXED BERRY COBBLER 10</b> vanilla ice cream
<b>VANILLA BEAN CRÈME BRÛLÉE 10</b> fresh berries		<b>GREAT FALLS ICE CREAM 7</b> chocolate, vanilla, seasonal

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 07.19.21