



## BEER

Trolley Barn boasts one of the most unique brewing setups in the country. Our beer is brewed off-site, transported to Trolley Barn, loaded into the double-stacked fermentors, then sent to the serving tanks.

When you order a pint at Trolley Barn, you're getting the freshest beer available. Small batches served straight from the tanks, eliminating the kegging process, allows you to experience the aromas and flavors as head brewer James intended.

James works vigorously to create high quality brews, using his curiosity as a tool as he experiments with new combinations and ingredients.

Scan this code to learn more about our brewing process.



## COCKTAILS

### *Trolley Barn Crafted*

#### **TEE TIME OLD FASHIONED**

Woodinville bourbon, bitters, black tea  
toasted cardamom and cocoa nib simple

#### **CORPSE REVIVER**

Gin, Cointreau, Elderflower Liqueur, Pastis, Lemon

#### **DESERT FLOWER**

Cactus Pear Margarita, Blanco tequila, lime

#### **TROLLEY SPRITZ**

Prosecco, Aperol, seltzer, orange

#### **THE DRAGON**

Gin, blackberry, lemon

#### **GG TONIC**

Botanist gin, tonic, Green Chartreuse

#### **SPICED WINTER SANGERIA**

Red wine, ginger spiced simple, stone-fruit brandy

#### **PURPLE MULE**

Gin, pea flower, mint, lime, ginger beer

### *After Dinner Drinks*

#### **ESPRESSO MARTINI**

Featuring Bitty and Beau's Espresso Cold Brew,  
Vodka, Kahlua, Baileys

## INFUSIONS

Our house made infusions are created with our favorite liquor brands and locally sourced ingredients. Check out the infuser at the Mezz bar to see what's coming up next.

Ask your server about our current infusion and infusion cocktail options.

For your convenience, an automatic 20% gratuity is included for parties 10+

# STARTERS

## QUEEN CITY PRETZEL 8/16

Bob's handmade pretzels served with Trolley Barn beer cheese and house-made whole grain mustard

## DUCK CARNITAS TACOS 12

Served with red onion curtido, avocado pico, and crunchy chili sauce

## DUCK FAT CHICKEN WINGS 15

Six crisp confit wings, oven-baked with Trolley Barn wing rub. Served with house made Citra-hopped pickles and buttermilk ranch dressing

## CHARRED OCTOPUS 15

With confit fingerling potatoes, nduja and chimichurri

## TEQUILA MARINATED CARNE ASADA SKEWERS 14

Wood charred with chimichurri, crispy batata harra, pickles, and flatbread

## BULGOGI BEEF BAO BUN 12

Ginger glazed, gochujang seasoned steak with pickled cucumbers, kimchi slaw, and sesame dressing

## BUFFALO CHICKEN SLIDERS 11

Chicken roasted with TB buffalo sauce and topped with cheddar cheese, JJ slaw and ranch

## TB DIP TRIO 13

Hummus, pimento cheese, kimchi dip with pickles, goat cheese peppadew peppers and crisp flatbread

## BLISTERED SHISHITO PEPPERS 12

With yuzu kosho and sea salt

## CHARCUTERIE 16

Chef's selection of cured meats and local cheeses with bacon jam, house pickles, and goat cheese-stuffed peppadew peppers

## TINS

*Served with crostini, chips, pickles, parsley salad and lemon wedges*

### FINS

- Sardines in spicy sauce 10
- Small sardines in olive oil with piquillo peppers 10
- Sardines in olive oil 10
- Sardines in escabeche 10

### SHELLS

- Razor clams in brine 12
- Mussels in escabeche 12
- Clams in brine 15
- Small scallops in sauce 14

### TENTACLES

- Octopus in olive oil 15
- Squid in American sauce 10
- Squid in ink 10



## SALADS

### FISH TACO BOWL 16.5

Grilled mahi, shredded cabbage, avocado, cilantro lime vinaigrette, tortilla chips, cauliflower rice, arugula, TB hot sauce, and mango pico de gallo

### POBLANO CHICKEN CAESAR SALAD 15

Little gem romaine with grilled chicken, avocado, roasted corn, tortilla strips, tomatoes, and a creamy poblano pepper Caesar dressing

### SANTA MARIA STEAK COBB SALAD 16.5

Santa Maria spiced steak skewers with hard boiled eggs, avocado, corn, tomato, bacon, and herbed goat cheese served over romaine and local greens with a green goddess dressing

### SALMON FALL HARVEST SALAD 16.5

Wood grilled Canadian salmon, butternut squash and farro tossed with toasted walnuts, kale, apples, goat cheese and dried cranberries with a maple balsamic vinaigrette

### KEBAB SALAD 15.5

Za'atar spiced grilled chicken kebab, quinoa tabouleh, hummus, feta, pickled red onion, Campari tomatoes, cucumbers, grilled shishito peppers, romaine lettuce, pita chips and a tahini vinaigrette

# SANDWICHES

## **PORK BELLY SMASHBURGER 16**

Crisp pork belly, Mullis farms beef, pickled carrots, red onions, cucumbers, cilantro, jack cheese, spicy peanut sauce, and leaf lettuce, served on Martin's potato bun

## **ROASTED TURKEY ABLT 14**

Boar's Head roasted turkey, pepper jack, applewood smoked bacon, avocado, lettuce, vine ripe tomatoes, chipotle mayo, served on sliced brioche

## **PHILLY CHEESESTEAK 16**

Thin sliced ribeye seared with caramelized onions, topped with provolone and cheese sauce on a crispy Amoroso Philly roll

## **\*THE BASIC BACON BURGER 15**

Wood grilled short rib, brisket and chuck burger with applewood smoked bacon, American cheese, onion, lettuce, pickles, and tomato jam on a Martin's potato roll

## **GRILLED CHICKEN GYRO 14**

Grilled marinated chicken with Campari tomatoes, pickled red onions, lettuce, and tzatziki sauce on a warm flatbread

## **\*CARNE ASADA GRILLED CHEESE TORTA 16**

Seasoned steak grilled with chimichurri mayo, avocado salsa, pickled jalapeños, pickled red onions, sliced tomatoes, shredded lettuce, Chihuahua cheese and Monterey jack, served on a torta bun

## **SMOKED BRISKET GRILLED CHEESE 15**

Slow cooked smoked brisket with BBQ sauce, cheddar cheese, jack cheese, and TB sauce on sourdough bread

# SIDES

All Sides \$4

Mac and cheese with Benton's ham

Wood charred fingerlings

Cucumber salad

Roasted broccoli

Pan roasted Mexican street corn

Quinoa tabouleh

Crushed potatoes

Sweet potato fingerlings

Jasmine rice

Side salad

Cauliflower rice

# ENTREES

## **BISON CHILI 12**

Texas style bison chili topped with sour cream, cheddar cheese, diced onions, and toast points

## **BISON CHILI MAC N CHEESE 14**

Our rich and creamy mac and cheese, topped with Texas style bison chili, sour cream, cheddar cheese, diced onions, and toast points

## **PORK BELLY PIEROGI'S 17**

Stuffed with cheddar cheese, potato, and herbs, served with crisp pork belly, caramelized onions, sauerkraut, sour cream, and hot sauce

## **DUCK FRIED RICE 16**

Duck carnitas, Chinese sausage, pineapple, onions, matcha aioli, and house pickle

## **CHICKEN CURRY BO SSAM 15**

Wood grilled chicken, jasmine rice, pickles, Thai basil, mint, lettuce, and coconut curry vinaigrette

## **\*WOOD GRILLED BRAZILIAN STEAK 25**

With crushed potatoes, pan seared street corn, and blistered shishito salsa verde

# DESSERT

## **TRES LECHES CAKE**

Sponge cake soaked in a sweet milk mixture and topped with fresh whipped cream, cocoa powder and dulce de leche

## **MIXED BERRY COBBLER**

Baked to order, sugar cookie crumble, topped with vanilla gelato

## **SKILLET MOLTEN CHOCOLATE**

Baked to order single origin Columbian molten chocolate cake with vanilla gelato

## **GELATOS AND SORBETS**

Ask your server for details

*\*All items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free and vegetarian menus are available upon request*