

TRIO

G R I L L

BRUNCH COCKTAILS

MIMOSA Cava, fresh orange juice	9
BLOODY MARY Open Road Distilling Co. American vodka, house Bloody Mary mix	12
WHITE PEACH BELLINI Cava, white peach puree	11
BLOOD ORANGE BELLINI Cava, blood orange, Solerno blood orange liqueur	12
007 orange infused Open Road Distilling Co. American vodka, Pierre Ferrand orange curaao, fresh orange, Angostura orange bitters	13

CLASSICS

TRIO DAIQURI Don Q Cristal rum, Combier pamplemousse, Luxardo Maraschino, fresh lime, Bitterman’s Boston bittahs	13
SAGE MARGARITA sage infused Hornitos Plata tequila, blackberry, fresh lime, blackberry foam	15
TRIO MANHATTAN Open Road Distilling Co. Eagle Eye rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	17
BARREL AGED MAPLE OLD FASHIONED Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup, Angostura aromatic bitters, Angostura orange bitters	17

HOUSE

DAILY NEWS Open Road Distilling Co. American Gin, Dolin Blanc vermouth, jasmine tea, fresh lemon, Angostura orange bitters	14
FLORAL EXPERIENCE Spanish orange infused Open Road Distilling Co. American Gin, lavender, peppercorn, elderflower, fresh lime, Angostura orange bitters	15
SMOKING ON A PLANE Open Road Distilling Co. Independence Bourbon, Aperol, Ancho Reyes Verde, house-made passionfruit shrub, fresh lemon, Angostura orange bitters	15
MINT YOUR WORDS Ketel One Botanicals cucumber mint vodka, cucumber, mint, fresh lemon, Q Mixers tonic water	15
FROM TEQUILA WITH LOVE Hornitos Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeo, fresh lime	17

SEASONAL

FOGATA Amaras Verde Joven mezcal, Combier pamplemousse, house-made passionfruit shrub, fresh lime, Fee Brothers Grapefruit bitters	16
C’EST LA VIE Fabrizia Limoncello, Dolin Genepy le Chamois, Combier pamplemousse, fresh lemon, egg white, Angostura orange bitters, Peychaud’s bitters	16

ZERO PROOF

LESS IS MORE house-made passionfruit shrub, jasmine tea, fresh lime, Q Mixers soda water	9
SANS TEQUILA blackberry, pineapple, cilantro, jalapeno, fresh lime, Q Mixers soda water	10
BLANK & TONIC cucumber, mint, fresh lemon, Q Mixers tonic water	10

COFFEE & TEA

REGULAR	4
DECAF	4
CAPPUCCINO	5
LATTE	5
ESPRESSO	4.5
DOUBLE ESPRESSO	5.25
HOT TEA assorted selection	4.5

REDS

PINOT NOIR CHATEAU BIANCA	17
PINOT NOIR BELLE GLOS “CLARK & TELEPHONE”	21
TEMPRANILLO SARDON	15
NEBBIOLO G.D. VAJRA	18
RHONE BLEND COTE MAS	12
GRENACHE OTHERS	17
MALBEC KILLKA	14
CABERNET SAUVIGNON PRISONER CO. ‘UNSHACKLED’	17
CABERNET SAUVIGNON MATTEWS	16
RED BLEND HARVEY & HARRIET	18
PETITE SIRAH J LOHR “TOWER ROAD”	16
CABERNET FRANC RAPPAHANNOCK CELLARS	13

RESERVES

CHARDONNAY ROMBAUER	26
NAPA VALLEY RED TAKEN	21
CABERNET SAUVIGNON FAUST	33

WHITES

PINOT GRIGIO VILLA SANDI	14
SANCERRE CHERRIER CUVEE LES CHAILLOUX	19
SAUVIGNON BLANC VAVASOUR	16
CHENIN BLANC BADENHORST “SECATEURS”	14
ALBARINO ABADIA DE SAN CAMPIO	15
GRUNER VELTLINER RUDI PICHLER ‘FEDERSPIEL’	17
CHARDONNAY YALUMBA ‘Y SERIES’	13
CHARDONNAY BRAVIUM	18
RIESLING TRIMBACH	14
ROS� FLEURS DE PRAIRIE	15

BUBBLY

PROSECCO VILLA SANDI IL FRESCO	16
CAVA BRUT CANTAGRILLOS	14
BRUT ROSE LUCIEN ALBRECHT	17

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APPETIZERS

FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara	18 LEMON GARLIC SHRIMP jumbo shrimp, garlic, preserved lemon & white wine butter, garlic grand rustico	19
TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	21 BEEF CARPACCIO* black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery	19
CHARCUTERIE BOARD Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto	27 BAKED CLAMS OREGANATA herbed breadcrumbs, garlic butter, white wine	17

OYSTERS*

served with cocktail sauce, mignonette, lemon

1/2 DOZEN **19** DOZEN **38**

CHEF'S SELECTION

SOUP & SALADS

FRENCH ONION SOUP GRATINÉE savory beef & onion broth, brown butter croutons, gruyere, mozzarella	13 CHOPPED SALAD baby kale, chickpeas, pickled tomatoes, soppressata, cucumbers, olives, idiazabal cheese, brown butter croutons, parmesan vinaigrette	14
TRIO CAESAR* artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing	14 FILET TIPS SALAD* Allen Brothers filet tips, romaine, Nueske's bacon, marinated tomatoes, crispy fried onions, hickory smoked blue cheese dressing	28

BRUNCH

NUTELLA FRENCH TOAST brioche, Nutella mousse, fresh berries, candied hazelnuts	19 YOGURT PARFAIT Greek yogurt, honey almond granola, macerated berries, honey drizzle, fresh mint	12
GRAND BISTRO BREAKFAST* french toast, two eggs any style, Nueske's bacon, home fries, fresh fruit	22 QUICHE FLORENTINE spinach, gruyere cheese, fines herbes, mixed greens	19
SMOKED SALMON PLATE* Scottish smoked salmon, toasted brioche, cream cheese, sliced tomato, red onion, capers, baby greens	24 CRAB CAKE BENEDICT* English muffin, poached eggs, old bay hollandaise, grilled asparagus, home fries	31
CRAB & SPINACH OMELET gruyere cheese, fines herbes, hollandaise, mixed greens	27 EGGS BENEDICT* English muffin, poached eggs, country ham, hollandaise, home fries	22
BRUNCH BURGER* Allen Brothers ground wagyu, sunny side up egg, Nueske's bacon, gruyere cheese, caramelized onions, tarragon aioli, brioche bun, hollandaise, home fries	24 STEAK & EGGS* 7oz Allen Brothers NY strip, two eggs any style, asparagus, home fries, hollandaise	33

ENTRÉES

RIGATONI PRIMAVERA English peas, roasted mushrooms, fava beans, roasted red peppers, baby spinach, roasted garlic parmesan cream, shaved parmesan	26 SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	39
RED WINE BRAISED SHORT RIB baby vegetable ragout, horseradish potato puree, red wine jus, preserved lemon gremolata	48 SOY GLAZED CHILEAN SEABASS carrot ginger puree, garlic spinach, citrus beurre blanc	48
HICKORY SMOKED ATLANTIC SALMON* corn, bacon & scallion risotto, smoked tomato butter, basil oil	36 FILET MIGNON* 7 oz Allen Brothers, whipped potatoes, grilled asparagus, Chianti jus	57

SIDES

THICK CUT NEUSKE'S BACON 8	TRIO FRIES 12 herb garlic oil, duck fat hollandaise	TRIPLE CHEESE MACARONI 12 parmesan crisp
PORK BREAKFAST SAUSAGE 8	JUMBO ASPARAGUS 12 garlic butter, herbed breadcrumbs	FRIED BRUSSELS SPROUTS 12 apple vinaigrette, parmesan
HOME FRIES 7		
FRESH FRUIT 8		

EXECUTIVE CHEF **EDDIE MARINE** | ASSISTANT GENERAL MANAGER **GUSTAVO BARRANTES**

* 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 03.06.25