

TRIO

G R I L L

CLASSICS

ESPRESSO MARTINI* vanilla infused Open Road Distilling Co. American vodka, Mr. Black coffee liqueur, Disarrono, house-brewed espresso, espresso foam	16
SAGE MARGARITA* sage infused Hornitos Plata tequila, blackberry, fresh lime, blackberry foam	16
TRIO MANHATTAN Open Road Distilling Co. Eagle Eye rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	17
BEES KNEES Open Road Distilling Co. American gin, Drambuie, honey, fresh lemon, Angostura orange bitters	15
BARREL AGED MAPLE OLD FASHIONED Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup, Angostura aromatic bitters, Angostura orange bitters	17
BOULEVARDIER Open Road Distilling Co. Independence bourbon, Trio Reserve vermouth, Campari, Amaro Montenegro	18

HOUSE

PERSPECTIVE Our bar team’s flavor of the week—only for the adventurous	MKT
DANCING IN THE DARK Open Road Distilling Co. Eagle Eye rye, Trial & Error Chartreuse Retake, Amaro Montenegro, Fee Brothers Black Walnut bitters, Angostura orange bitters	16
SMOKING ON A PLANE Open Road Distilling Co. Independence Bourbon, Aperol, Ancho Reyes Verde, house-made passionfruit shrub, fresh lemon, Angostura orange bitters	16
TAKE ME HOME Open Road Distilling Co. American gin, Laird’s Applejack brandy, St. George’s Spiced Pear, apple ginger cordial, fresh lemon	13
FROM TEQUILA WITH LOVE Hornitos Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime	17
PEAR PRESSURE Open Road Distilling Co. American vodka, St. George’s Spiced Pear, Velvet Falernum, fresh lemon, cava brut, Fee Brothers Black Walnut bitters	14

MOCKTAILS

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
ORCHARD FIZZ apple ginger cordial, pressed apple, fresh lemon, Q Mixers Tonic	10

DRAFT BEER

ATLAS TROPIC THUNDER IPA <i>EXCLUSIVE BREW</i>	8.5
STELLA ARTOIS	8
NARRAGANSETT	6.5
GUINNESS	9
PORT CITY OPTIMAL WIT	8.5
BELLS AMBER ALE	7.5
HARDYWOOD PILS	8
ASLIN CLEAR NIGHTS WEST COAST IPA	8.5
DOGFISH HEAD 60 MINUTE IPA	9

REDS

PINOT NOIR OREGON TERRITORY	17
PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	21
TEMPRANILLO SARDON	16
NEBBIOLO G.D. VAJRA	18
RHONE BLEND COTE MAS	12
MALBEC KILLKA	15
CABERNET SAUVIGNON BROWNE FAMILY ‘DO EPIC SH*T’	16
CABERNET SAUVIGNON PRISONER CO. ‘UNSHACKLED’	18
RED BLEND HARVEY & HARRIET	18
CHILLED RED LE CHOUCOU	13
BEAUJOLAIS DOMAINE DU VIEUX BOURG	15

RESERVES

CHARDONNAY ROMBAUER	27
NAPA VALLEY RED TAKEN	21
CABERNET SAUVIGNON CLOS DU VAL	28

WHITES

PINOT GRIGIO VILLA SANDI	15
SANCERRE CHERRIER CUVÉE LES CHAILLOUX	21
SAUVIGNON BLANC VAVASOUR	16
CHENIN BLANC BEAUMONT	15
ALBARINO ABADIA DE SAN CAMPIO	15
CHARDONNAY SARACINA	15
CHARDONNAY BRAVIUM	18
ROSÉ LA JOLIE FLEUR	14
RIESLING FESS PARKER	13

BUBBLY

PROSECCO AVISSI	16
CAVA BRUT CANTAGRILLOS	14
BRUT ROSE LUCIEN ALBRECHT	17

BOTTLED BEER

AMSTEL LIGHT	6
MODELO ESPECIAL	7
MILLER LITE	6
HEINEKEN	6
CORONA	7
MAMA’S LITTLE YELLA PILS (CAN)	7
DOGFISH HEAD 90 MINUTE IPA	8
ATHLETIC BREWING CO. RUN WILD IPA N/A	7
BECK’S N/A	6

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APPETIZERS

CLASSIC JUMBO SHRIMP COCKTAIL four chilled jumbo shrimp, cocktail sauce, lemon	16 LEMON GARLIC SHRIMP jumbo shrimp, garlic, preserved lemon & white wine butter, garlic grand rustico	20
FLASH FRIED CALAMARI cherry peppers, artichokes, olives, Trio marinara	19 CHARCUTERIE BOARD Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto	27
BEEF CARPACCIO* black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery	21 PARKER HOUSE ROLLS warm garlic butter, grated parmesan	12
BLUE BAY MUSSELS spicy tomato sauce, preserved lemon, truffled garlic bread	OYSTERS* served with cocktail sauce, mignonette, lemon 1/2 DOZEN 19 DOZEN 36 CHEF'S SELECTION	
TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	22	

SOUP & SALADS

FRENCH ONION SOUP GRATINÉE	savory beef & onion broth, brown butter croutons, gruyere, mozzarella	13
BACON & BLUE	iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	15
TRIO CAESAR*	artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing	15
BURRATA	roasted golden beets, pickled red beets, dill, baby arugula, orange supremes, toasted pistachios, garlic croutons, blood orange vinaigrette	19

PASTAS

HOMEMADE GNOCCHI brown butter sauce, shaved Brussels sprouts, roasted butternut squash, mushrooms, candied walnuts, fried sage	19 SHRIMP ALLA VODKA torchio pasta, 'nduja, whipped ricotta, basil, pecorino	25
MUSHROOM TAGLIATELLE roasted mushrooms, truffle butter, parmesan, herbed bread crumbs	22 PAPPARDELLE BOLOGNESE rosemary, thyme, herb gremolata, roasted garlic parmesan whip	28

MAINS

NEW YORK STRIP*	14 oz Allen Brothers, whole roasted sweet shallot	52
FILET MIGNON*	7 oz Allen Brothers, whipped potatoes, grilled asparagus, Chianti jus	57
BONELESS RIBEYE*	14 oz Allen Brothers, whole roasted sweet shallot	61
NEW FRONTIER BISON NEW YORK STRIP*	short rib & potato hash, red wine jus, habanero mustard	39
RED WINE BRAISED BEEF SHORT RIB	wild mushroom risotto, porcini cream, parsnips, Brussels sprouts, baby carrots, parsnip chips	48
CHICKEN MILANESE	breaded chicken cutlet, baby arugula, shaved celery, red onion, fresh mozzarella pearls, sun-dried tomato vinaigrette, shredded parmesan, lemon chicken jus	28
PISTACHIO CRUSTED SALMON*	wilted baby spinach, garlic whipped potatoes, tomato tarragon butter	37
SEAFOOD CIOPPINO	white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico	38
SOY GLAZED CHILEAN SEABASS	carrot ginger puree, garlic spinach, citrus beurre blanc	49
CHILI SPICED TUNA*	crispy rice, broccolini, kimchi, cilantro aioli, soy marinated cucumber, soy glaze	39
PAN SEARED SEA SCALLOPS*	roasted spaghetti squash, caramelized onions, roasted butternut squash, angel hair pasta, maple walnut brown butter sauce	41
ROASTED BRANZINO	crispy papas bravas, roasted garlic aioli, mixed olive chimichurri, pickled baby sweet peppers	38

ROTATING BUTCHERS CUT

rotating cut from the Organic Butcher of McLean
ask your server for details on tonight's special

MKT

TRIO GRILL SURF & TURF

5 oz Allen Brothers Filet, 3.5 oz Crab Cake,
whipped potatoes, grilled asparagus, Chianti jus,
remoulade sauce

68

SIDES | 12

- TRIO FRIES**
herb garlic oil, bearnaise
- JUMBO ASPARAGUS**
garlic butter, herbed breadcrumbs

- VEGETABLE OF THE DAY**
chef's daily selection
- TRIPLE CHEESE MACARONI**
parmesan crisp

- FRIED BRUSSELS SPROUTS**
apple vinaigrette, parmesan
- GARLIC WHIPPED POTATOES**
roasted garlic cream

CULINARY DIRECTOR **MICHAEL HUFF** | EXECUTIVE CHEF **ANTONIO CHAVARRIA** | 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