

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

HOUSE

PERSPECTIVE Our bar team’s flavor of the week—only for the adventurous	MKT
FLORAL EXPERIENCE Spanish orange infused Open Road Distilling Co. American Gin, lavender, peppercorn, elderflower, fresh lime, 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
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, jalapeño, fresh lime	17

SEASONAL

GARDEN CABAL Open Road Distilling Co. American vodka, St. Elizabeth Allspice dram, Fernet Branca, strawberry, basil, fresh lemon	14
RULES OF ENGAGEMENT Ghost Spicy Blanco tequila, Chinola Passionfruit liqueur, cream of coconut, coconut water, pineapple, fresh lime	15

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
FREE HERBS coconut water, ginger, strawberry, basil, fresh lime, Q Mixers Indian tonic water	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

WHITES

PINOT GRIGIO VILLA SANDI	15
SANCERRE CHERRIER CUVÉE LES CHAILLOUX	21
SAUVIGNON BLANC VAVASOUR	16
VERMENTINO COLLEMASSARI	13
GRUNER VELTLINER DOMANE WACHAU	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

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
PETITE SIRAH J LOHR “TOWER ROAD”	16
BEAUJOLAIS DOMAINE DU VIEUX BOURG	15

RESERVES

CHARDONNAY ROMBAUER	27
NAPA VALLEY RED TAKEN	21
CABERNET SAUVIGNON FAUST	33

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 three chilled jumbo shrimp, cocktail sauce, lemon	16	LEMON GARLIC SHRIMP jumbo shrimp, garlic, preserved lemon & white wine butter, garlic grand rustico	19
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	19	PARKER HOUSE ROLLS warm garlic butter, grated parmesan	12
SOY GLAZED PORK BELLY cucumber wakame salad, furikake, spicy aioli			
BLUE BAY MUSSELS spicy tomato sauce, preserved lemon, truffled garlic bread	19		
TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	21		

OYSTERS*
served with cocktail sauce, mignonette, lemon
1/2 DOZEN **19** DOZEN **36**
CHEF'S SELECTION

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	baby arugula, heirloom cherry tomatoes, basil pesto, brioche croutons, sun dried tomato vinaigrette, fresh basil, saba	19

PASTAS

HOMEMADE GNOCCHI roasted zucchini, heirloom cherry tomatoes, blue crab, sweet corn puree, smoked tomato vinaigrette	19	PAPPARDELLE BOLOGNESE rosemary, thyme, herb gremolata, roasted garlic parmesan whip	28
RIGATONI PRIMAVERA English peas, asparagus, roman artichoke, roasted mushrooms, baby spinach, basil pesto, roasted red pepper butter, herbed breadcrumbs, parmesan	26	SHRIMP FETTUCINE gulf shrimp, roasted corn, blistered tomatoes, nduja butter, herbed breadcrumbs	29

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	English pea puree, roasted vegetable ragout, creamy peppercorn sauce, crispy shallots	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*	skillet corn, roasted mushrooms, corn puree, tomato persillade	41
CRAB CAKES	basil aioli, grilled corn & avocado salsa, hand cut fries	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