

TRIO

G R I L L

CLASSICS

ESPRESSO MARTINI*	16
vanilla infused Open Road Distilling Co. American vodka, Mr. Black coffee liqueur, Disarrono, house-brewed espresso, espresso foam	
SAGE MARGARITA*	16
sage infused Hornitos Plata tequila, blackberry, fresh lime, blackberry foam	
TRIO MANHATTAN	17
Open Road Distilling Co. Eagle Eye rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	
BARREL AGED MAPLE OLD FASHIONED	17
Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup, Angostura aromatic bitters, Angostura orange bitters	

HOUSE

GREENER ON THIS SIDE	14
Open Road Distilling Co. American gin, Licor 43, verdita, cinnamon, fresh lime, Angostura orange bitters	
FLORAL EXPERIENCE	16
Spanish orange infused Open Road Distilling Co. American Gin, lavender, peppercorn, elderflower, fresh lime, Angostura orange bitters	
SMOKING ON A PLANE	16
Open Road Distilling Co. Independence Bourbon, Aperol, Ancho Reyes Verde, house-made passionfruit shrub, fresh lemon, Angostura orange bitters	
MINT YOUR WORDS	15
Ketel One Botanicals cucumber mint vodka, cucumber, mint, fresh lemon, Q Mixers tonic water	
FROM TEQUILA WITH LOVE	17
Hornitos Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime	

SEASONAL

WINNER WINNER...	17
Open Road Distilling Co. Independence bourbon, Rothman & Winter Orchard apricot liqueur, fresh lemon, peated scotch spray <i>get five dollars off your chicken dinner with purchase</i>	
SUNSET IN THE CARIBBEAN	16
Planteray Stiggins pineapple rum, Luxardo Maraschino, Campari, Amaro Montenegro, all spice dram, Fee Brothers black walnut bitters	

ZERO PROOF

LESS IS MORE	9
house-made passionfruit shrub, jasmine tea, fresh lime, Q Mixers soda water	
SANS TEQUILA	10
blackberry, pineapple, cilantro, jalapeno, fresh lime, Q Mixers soda water	
POCO DINERO	11
verdita, agave, fresh lime, Fee Brothers grapefruit bitters, Q Mixers Indian tonic	

DRAFT BEER

ATLAS TROPIC THUNDER IPA	8.5
EXCLUSIVE BREW	
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 CHATEAU BIANCA	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
PRIORAT VALL LLACH	19
BEAUJOLAIS DOMAINE DU VIEUX BOURG	15

RESERVES

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

WHITES

PINOT GRIGIO VILLA SANDI	15
SANCERRE CHERRIER CUVÉE LES CHAILLOUX	21
SAUVIGNON BLANC VAVASOUR	16
CHENIN BLANC BADENHORST "SECATEURS"	14
ALBARINO ABADIA DE SAN CAMPIO	15
GRUNER VELTLINER RUDI PICHLER 'FEDERSPIEL'	18
CHARDONNAY SARACINA	15
CHARDONNAY BRAVIUM	18
RIESLING TRIMBACH	15
ROSÉ LA JOLIE FLEUR	14

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

TRIO

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APPETIZERS

CLASSIC JUMBO SHRIMP COCKTAIL

three chilled jumbo shrimp, cocktail sauce, lemon

BEEF CARPACCIO*

black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery

SOY GLAZED PORK BELLY

cucumber wakame salad, furikake, spicy aioli

BLUE BAY MUSSELS

spicy tomato sauce, preserved lemon, truffled garlic bread

TUNA TARTARE NACHOS*

wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

OYSTERS*

served with cocktail sauce, mignonette, lemon

1/2 DOZEN 19 DOZEN 36

CHEF'S SELECTION

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

17

BROILED GARLIC BUTTER OYSTERS

bearnaise, herb gremolata, Ibérico ham

19

HOUSEMADE GNOCCHI

spicy Italian sausage ragout, vodka sauce, broccolini, whipped ricotta, basil pesto, parmesan crisp

21

CHARCUTERIE BOARD

Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto

19

19

22

19

27

SOUP & SALADS

FRENCH ONION SOUP GRATINÉE

savory beef & onion broth, brown butter croutons, gruyere, mozzarella

BACON & BLUE

iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

13

TRIO CAESAR*

artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing

15

BURRATA

roasted golden beets, pickled red beets, tangerine Supremes, toasted pistachios, garlic croutons, and blood orange vinaigrette

15

19

LAND

SHORT RIB AND WAGYU BEEF BOLOGNESE

fettuccine pasta, rosemary, thyme, herb gremolata, roasted garlic parmesan whip

BRAISED BEEF SHORT RIB

wild mushroom strudel, porcini cream, parsnips, baby carrots, parsnip chips

DRY AGED ROASTED FREE BIRD CHICKEN

colcannon potatoes, mustard chicken jus, grilled lemon

NEW FRONTIER BISON NEW YORK STRIP*

short rib and potato hash, red wine jus, habanero mustard

NEW YORK STRIP*

14 oz Allen Brothers, whole roasted sweet shallot

BONELESS RIBEYE*

14 oz Allen Brothers, whole roasted sweet shallot

FILET MIGNON*

7 oz Allen Brothers, whipped potatoes, grilled asparagus, Chianti jus

31

SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

48

SEAFOOD CIOPPINO

white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico

34

SOY GLAZED CHILEAN SEABASS

carrot ginger puree, garlic spinach, citrus beurre blanc

39

THAI SMOKED SALMON*

coconut green curry sauce, charred broccolini, crispy sushi rice cake, cashew coconut crisp, chili oil, pickled pineapple, cilantro

52

PAN SEARED SEA SCALLOPS*

spaghetti squash, caramelized onions, roasted butternut squash, angel hair pasta, maple walnut brown butter

61

SHRIMP & GRITS

creamy stone ground grits, andouille sausage, sauce etouffee

57

39

38

49

37

43

28

SEA

STEAK ENHANCEMENTS

Blue Cheese \$5 Crispy Fried Onions \$4
Sautéed Mushrooms \$9 Jumbo Shrimp \$15
Scallops \$16

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. TRIO 02.09.26