

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	
BEES KNEES	15
Open Road Distilling Co. American gin, Drambuie, honey, fresh lemon, Angostura orange bitters	
BARREL AGED MAPLE OLD FASHIONED	17
Open Road Distilling Co. Eagle Eye rye whiskey, maple syrup, Angostura aromatic bitters, Angostura orange bitters	

HOUSE

PERSPECTIVE	MKT
Our bar team's flavor of the week—only for the adventurous	
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

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

MOCKTAILS

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	
FREE HERBS	10
coconut water, ginger, strawberry, basil, fresh lime, Q Mixers Indian tonic water	

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

WHITES

PINOT GRIGIO VILLA SANDI	15
SANCERRE CHERRIER CUVÉE LES CHAILLOUX	21
SAUVIGNON BLANC VAVASOUR	16
VERMENTINO COLLEMASARI	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

TRIO

GRILL

APPETIZERS

CLASSIC JUMBO SHRIMP COCKTAIL

three chilled jumbo shrimp, cocktail sauce, lemon

FLASH FRIED CALAMARI

cherry peppers, artichokes, olives, Trio marinara

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

16 TUNA TARTARE NACHOS*

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

19

LEMON GARLIC SHRIMP

jumbo shrimp, garlic, preserved lemon & white wine butter, garlic grand rustico

19

HOUSEMADE GNOCCHI

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

17

CHARCUTERIE BOARD

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

19

PARKER HOUSE ROLLS

warm garlic butter, grated parmesan

21

19

19

27

12

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

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

15 BURRATA

baby arugula, heirloom cherry tomatoes, shaved asparagus, pickled red onions, garlic croutons, Meyer lemon vinaigrette, saba

19

LAND

FETTUCINE PRIMAVERA

egg fettucine, English peas, asparagus, roman artichoke, roasted mushrooms, baby spinach, basil pesto, roasted red pepper butter, herbed breadcrumbs, parmesan

RED WINE BRAISED BEEF SHORT RIB

English pea puree, roasted spring veggies, creamy peppercorn sauce, crispy shallots

DRY AGED ROASTED FREE BIRD CHICKEN

colcannon potatoes, mustard chicken jus, grilled lemon

NEW FRONTIER BISON NEW YORK STRIP*

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

BONELESS RIBEYE*

14 oz Allen Brothers, whole roasted sweet shallot

NEW YORK STRIP*

14 oz Allen Brothers, whole roasted sweet shallot

FILET MIGNON*

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

48

38

SOY GLAZED CHILEAN SEABASS

carrot ginger puree, garlic spinach, citrus beurre blanc

34

49

CHILI SPICED TUNA*

crispy rice, broccolini, kimchi, cilantro aioli, soy marinated cucumber, soy glaze

39

39

61 PAN SEARED SEA SCALLOPS*

cauliflower puree, English peas, wilted romaine, charred cauliflower, caper brown butter relish

52

41

CRAB CAKES

basil aioli, grilled corn & avocado salsa, hand cut fries

57

38

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