

# TRIO GRILL

## HANDCRAFTED COCKTAILS

### WE FOUND THE CURE

Barr Hill gin, housemade beet-lemon shrub, honey, lemon, cucumber

### CAMPFIRE

Rittenhouse rye whiskey, Laphroaig 10yr scotch, crème de cacao, maple syrup, Fee Brothers whiskey barrel-aged bitters

### FROM TEQUILA WITH LOVE

Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime

### BARREL AGED MAPLE OLD FASHIONED

Redemption rye whiskey, Vermont maple syrup, Fee Brothers old fashioned bitters, orange bitters

### 13 TRIO MANHATTAN 15

Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters

### 13 BEE'S KNEES 13

Barr Hill gin, fresh lemon, honey syrup, Fee Brothers orange bitters

### 13 MOSCOW MULE 12

Tito's vodka, fresh lime, fresh ginger, Q Mixers ginger beer

### 14 PATIENCE IS A VIRTUE 15

Four Roses bourbon, Carpano Antica sweet vermouth, Angostura orange bitters, Campari king cube

## WINES BY THE GLASS

### BUBBLY

PROSECCO VILLA SANDI IL FRESCO 12

CAVA BRUT LOS MONTEROS 11

BRUT ROSE ROSE D'OR 14

### WHITES

PINOT GRIGIO CASTELLANI

SANCERRE ROSSIGNOLE

ORGANIC VIOGNIER YALUMBA

RIESLING KUNG FU GIRL

CHARDONNAY SCOTT FAMILY ESTATES

CHARDONNAY KIM CRAWFORD

ROSÉ FLEURS DE PRAIRIE

SAUVIGNON BLANC ECHO BAY

CHENIN BLANC CEDERBERG

VINHO VERDE JOÃO PORTUGAL RAMOS

10 PINOT NOIR BELLE GLOS "CLARK & TELEPHONE" 19

16 PINOT NOIR WILD HILLS 14

12 MERLOT SEVEN FALLS 11

10 PETITE SIRAH J LOHR "TOWER ROAD" 14

13 MALBEC KAIKEN 10

14 CABERNET SAUVIGNON FOLIE A DEUX 14

12 CABERNET SAUVIGNON THE HUNTSMAN 15

11 TEMPRANILLO ROMANICO 13

11 OLD VINE ZINFANDEL PREDATOR 12

9 MERITAGE SPOKEN BARREL 13

### REDS

ENJOY 50% OFF ALL LISTED BOTTLES OF WINE  
FOR TAKEOUT

## DRAFT BEER

STELLA ARTOIS 7

OLD OX GOLDEN OX 7

GUINNESS 8

AVERY WHITE RASCAL 7

3 STARS PEPPERCORN SAISON 8

BLUE POINT TOASTED LAGER 7

RIGHT PROPER RAISED BY WOLVES PALE ALE 7

DOGFISH HEAD 60 MINUTE IPA 7



EXCLUSIVE BREW  
TROPIC THUNDER IPA | 8

## BOTTLED BEER

AMSTEL LIGHT 5

BUD LIGHT 5

MILLER LITE 5

HEINEKEN 6

CORONA 6

SCHILLING LONDON DRY CIDER 7

BALLAST POINT SCULPIN 8

FLYING DOG OYSTER STOUT 7

MAMA'S LITTLE YELLA PILS (CAN) 6

## HANDCRAFTED BOTTLED COCKTAILS

MAPLE OLD FASHIONED | 35

FROM TEQUILA WITH LOVE | 30

BEE'S KNEES | 30

TRIO MANHATTAN | 35

EACH BOTTLE CONTAINS 4 COCKTAILS  
AVAILABLE FOR TAKEOUT ONLY

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## APPETIZERS

**HOUSEMADE BURRATA 14** strawberry marmalade, black pepper honey, toasted almonds, baby arugula, shaved asparagus

**SOY GLAZED PORK BELLY 14** cucumber wakame salad, house pickled ginger, spicy aioli

**CLASSIC JUMBO SHRIMP COCKTAIL 16** three chilled jumbo shrimp, cocktail sauce, lemon

**CHARCUTERIE BOARD 23** Prosciutto Americano, soppressata, copa, Landaff cheddar, idiazabal (sheep), bûcheron (goat), grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto

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## SALADS

**BACON & BLUE 12** iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

**TRIO CAESAR 10** artisan romaine, Boquerones anchovies, parmesan crisp

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## ENTRÉES

**PAPARDELLE PRIMAVERA 32** jumbo shrimp, garlic cream, peas, asparagus, fava beans, pesto

**PAN ROASTED HALF CHICKEN 27** wild rice, dried cherries, bacon lardons, haricots verts, preserved lemon jus

**RED WINE BRAISED SHORT RIB 35** fava bean puree, spring vegetables, caramelized pearl onions, red wine jus

**HICKORY SMOKED ATLANTIC SALMON\*29** carrot puree, pea & carrot ragout, wilted spinach, balsamic red wine reduction

**PAN SEARED DAYBOAT SCALLOPS\* 32** sweet pea risotto, roasted mushrooms, bacon vinaigrette, lemon emulsion

**CATCH OF THE DAY\* 34** Chef's selection

**FILET MIGNON\* 39** 6 oz CAB, whipped potatoes, grilled asparagus, Chianti jus

**NEW YORK STRIP\* 36** 12 oz CAB, whole roasted sweet shallot

**BONELESS RIBEYE\* 42** 12 oz CAB, whole roasted sweet shallot

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## SIDES

**SAUTÉED HARICOTS VERTS 8**

**GARLIC WHIPPED POTATOES 8**

**FRIED BRUSSELS SPROUTS 8**

**TRIO FRIES 8**

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## DESSERTS

**DARK CHOCOLATE TORTE 10** grand marnier crème anglaise, luxardo cherry syrup, chocolate pearls, whipped cream

**KEY LIME PIE 10** toasted coconut crust, mojito reduction, berry coulis, meringue brûlée