

COCKTAILS

CAMPFIRE 13 Rittenhouse rye whiskey, Laphroaig 10yr scotch, crème de cocoa, maple syrup, Fee Brothers whiskey barrel-aged bitters	
BLACKBERRY BERET* Deaths Door gin, Velvet Falernum, blackberry, egg white, lime	13
FROM TEQUILA WITH LOVE Milagro Reposado tequila, Solerno blood orange liqueur, luxardo cherry syrup, cilantro, jalapeno, lime	13
WE FOUND THE CURE 13 Barr Hill gin, housmade beet-lemon shrub, honey, lemon, cucumber	
BEE'S KNEES Barr Hill gin, lemon, honey syrup, Fee Brothers orange bitters	12
TRIO TEA 11 chamomile-infused Tito's vodka, Suze, apple, lemon	
TRIO MANHATTAN Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	14
BLOOD ON LEAVES Glenmorangie 10yr scotch, Cherry Heering, Vya sweet vermouth, orange, Angostura orange bitters	14
MOSCOW MULE Tito's vodka, lime, fresh ginger, Fever-Tree ginger beer	11
A FUNKY GOOD THYME 13 Deaths Door gin, Fever Tree tonic water, housemade blood orange shrub, thyme, lemon	
LOS Maximo mezcal, Averna amaro, agave,	12

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
EVOLUTION PRIMAL PALE	7
BELL'S SEASONAL	6
DOGFISH HEAD 60 MINUTE IPA	7

WHITE WINE

PINOT GRIGIO CASTELLANI	9
SANCERRE ROSSIGNOLE	15
VIOGNIER CLINE CELLARS	10
RIESLING KUNG FU GIRL	9
CHARDONNAY SCOTT FAMILY ESTATES	12
CHARDONNAY KIM CRAWFORD	14
ROSÉ FLEURS DE PRAIRIE	11
SAUVIGNON BLANC ECHO BAY	10
GRUNER VELTLINER BERGER	12

SPARKLING WINE

CAVA BRUT LOS MONTEROS	10
PROSECCO VILLA SANDI IL FRESCO	11

RED WINE

PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	18
PINOT NOIR WILD HILLS	13
MERLOT SEVEN FALLS	10
SHIRAZ/CAB INSURRECTION	12
GRENACHE SHATTER	16
MALBEC KAIKEN	10
CABERNET SAUVIGNON JOEL GOTT 815	13
CABERNET SAUVIGNON THE HUNTSMAN	15
TEMPRANILLO ROMANICO	12
OLD VINE ZINFANDEL PREDATOR	12
RED BLEND LOCATIONS CA	12

BOTTLED BEER

AMSTEL LIGHT	5
BUD LIGHT	5
MILLER LITE	5
HEINEKEN	6
CORONA	6
SCHILLING LONDON DRY CIDER	7
DELIRIUM TREMENS	10
BALLAST POINT SCULPIN	8
FLYING DOG OYSTER STOUT	7
MAMA'S LITTLE YELLA PILS (CAN)	6

HAPPY HOUR

SUNDAY-FRIDAY 4-7 PM

\$5 DRAFT BEERS

\$7 WELL DRINKS

\$7 FEATURED WINES BY THE GLASS

\$8 TRIO TEA A FUNKY GOOD TIME

SELECTED APPETIZERS

COCONUT CURRY MUSSELS 10 beech mushrooms, green curry coconut broth, basil, cilantro, grilled grand rustic, scallions
TUNA TARTARE NACHOS* 10 wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, tobiko, diced raw tuna
ROASTED CAULIFLOWER 8 golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette
STEAK & CHEESE 7 thinly shaved CAB beef, provolone cheese, caramelized onions, crispy fried onions

TRIO FRIES 7
hand-cut herbed fries, duck fat hollandaise

FRIED CALAMARI 8
artichoke hearts, kalamata olives, haricots verts, cherry peppers, pomodoro sauce

OYSTERS*
1/2 DOZEN **9** • DOZEN **18**
LOCAL VARIETIES

* 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.

CIGARS

MACANUDO THAMES TUBO mild: cedar, fruit, nuts, 6 x 50	13
MONTECRISTO COURT mild: light, nutty richness 5.5 x 44	13.5
ASHTON CLASSIC CHURCHILL mild: creaminess, hint of pepper, 7.5 x 52	19
DAVIDOFF 2000 TUBO mild: coffee, wood, smooth & creamy 5 x 43	19
A. FUENTE 8-5-8 medium: hickory, red wine, cocoa, 6.25 x 47	12
A. FUENTE HEMINGWAY medium: spicy, toasty, orange peel, cedar, 6 x 47	17
CAMACHO AMERICAN BARRELL ROBUSTO medium: sweet bourbon aromas, oaky, 5 x 50	16.5
DAVIDOFF WHITE LABEL OVTC 20 YR medium: coffee, roasted almonds, spice, 6 x 52	32
COHIBA NIC 54 medium: creamy, bold, peppery spice, 5.5 x 54	24
PADRON 1964 ANNIV. DIPLOMATICO full: maduro, spice, nut, wood, 7 x 50	18.5
MY FATHER LE BIJOU full: dark chocolate-covered raisins, leather, 6 x 52	22
TABAK ESPECIAL DULCE sweet: robust coffee, milk chocolate, 4.2 x 46	11.5
MAKER'S MARK TORO sweet: medium body, bourbon sweetness, 6 x 50	20