

# TRILLIUM KITCHEN + COCKTAILS

## 'THE PRIMER HOURS'

3PM - 6PM SUNDAY - THURSDAY

A CURATED KITCHEN + COCKTAIL EXPERIENCE

**CURATED** - ADJ. SELECTED, ORGANIZED, AND PRESENTED USING PROFESSIONAL KNOWLEDGE

## WINE

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <b>ADAMI GARBEL</b> - BRUT PROSECCO - ITALY .....                  | \$8  |
| <b>LA CAMENSARDE LOIRE VALLEY</b> - SAUVIGNON BLANC - FRANCE ..... | \$8  |
| <b>CUVAISON</b> - CHARDONNAY - NAPA VALLEY .....                   | \$10 |
| <b>ADELSHEIM</b> - PINOT NOIR - WILLAMETTE VALLEY .....            | \$10 |
| <b>DAOU</b> - CABERNET SAUVIGNON - PASO ROBLES .....               | \$10 |

## COCKTAILS - \$9

### THE ZHIVAGO

STOLICHNAYA, DUSTY/DIRTY/FILTHY OR CLEAN, OLIVE, UP

### BLACK PINE

OLD BOISE GIN, HOUSE LAVENDER, FRESH LEMON, SPARKLING ROSE' FLOAT, UP

### MOUNTAIN STANDARD TIME

LUNAZUL BLANCO, HOUSE HUCKLEBERRY SIMPLE, FRESH LIME, COINTREAU, CHILI SALT RIM, ROCKS

### DETONATOR

ELIJAH CRAIG SMALL BATCH, FRESH LEMON, HOT HONEY SIMPLE, BITTERS, ROCK

### THE CANOPY

BACARDI BLACK RUM, DOMAINE CANTON GINGER LIQUEUR, COCONUT, LIME, PINEAPPLE, ON ROCKS WITH HIGH VIBES

## BEER - \$5

ALL DRAFT BEERS \$5, ENJOY! :)

## APPETIZERS - HALF OFF

### STUFFED JALAPENOS ~~15~~ 7.5

APPLEWOOD BACON, SPICY CREAM CHEESE, PEACH CHUTNEY

### CRISPY BRUSSEL SPROUTS ~~15~~ 7.5

SPICY APRICOT GASTRIQUE

### CRAB STRATA ~~24~~ 12

AVOCADO, PICO DE GALLO, MANGO, TORTILLA STRIPS, AJI AMARILLO

### SMOKED TROUT POUTINE ~~18~~ 9

STEELHEAD TROUT, LEMON CREAM, BALLARD CHEESE CURDS, FRENCH FRIES

### SZECHWAN CAULIFLOWER ~~15~~ 7.5

SZECHWAN BBQ, SRIRACHA AIOLI

### SMOKED CHICKEN FLATBREAD ~~15~~ 7.5

CANDIED ONION, SMOKED GOUDA, BASIL

### CHARCUTERIE BOARD ~~24~~ 12

LOCAL AND IMPORTED CHARCUTERIE WITH CHEESES