

TRILLIUM KITCHEN + COCKTAILS

HAPPY HOUR

3PM-6PM SUNDAY - THURSDAY

A CURATED KITCHEN + COCKTAIL EXPERIENCE

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

WINE

LUCIEN ALBRECHT - CREMANT D'ALSACE BRUT ROSE - FRANCE	\$8
LA CAMENSARDE LOIRE VALLEY - SAUVIGNON BLANC - FRANCE	\$8
EBERLE - CHARDONNAY - PASO ROBLES	\$10
ADELSHEIM - PINOT NOIR - WILLAMETTE VALLEY	\$10
DAOU - 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

CUCUMBER REFRESHER

TITO'S VODKA, MUDDLED CUCUMBERS, LIME, SIMPLE SYRUP, TOPPED WITH SPARKLING BRUT, ROCKS

BEER - \$5

ALL DRAFT BEERS \$5, ENJOY! :)

APPETIZERS - HALF OFF

GRILLED HALLOUMI CAPRESE ~~15~~ 7.5

HALLOUMI CHEESE, HERILOOM TOMATOES, BASIL, HOT HONEY **V GF**

CRISPY BRUSSEL SPROUTS ~~14~~ 7

SPICY APRICOT GASTRIQUE, CILANTRO AIOLI **V GF**

CRAB STRATA ~~22~~ 11

AVOCADO, PICO DE GALLO, MANGO, TORTILLAS, AJI AMARILLO **GF**

SMOKED TROUT POUTINE ~~15~~ 7.5

STEELHEAD TROUT, ASIAGO FONDUE, CHEESE CURDS, FRENCH FRIES **GF**

SZECHWAN CAULIFLOWER ~~15~~ 7.5

SZECHWAN BBQ SAUCE, SRIRACHA AIOLI

PROSCIUTTO + FIG FLATBREAD ~~16~~ 8

PROSCIUTTO, SPICY FIG JAM, GOAT CHEESE, ARUGULA

CHEESE BOARD ~~24~~ 12

REGIONAL + IMPORTED CHEESES, FRUIT, NUTS, HOUSE CRACKERS **V**