

TRILLIUM

KITCHEN + COCKTAILS

HAPPY HOUR

3PM-6PM SUNDAY - THURSDAY

A CURATED KITCHEN + COCKTAIL EXPERIENCE

DRAFT BEER AND WELL LIQUOR
HALF OFF

WINE

LUCIEN ALBRECHT - CREMANT D'ALSACE BRUT ROSE - FRANCE	\$8
BROWNE - HERITAGE CHARDONNAY - COLUMBIA VALLEY	\$8
TOIL - ROSE - WILLAMETTE VALLEY	\$8
BROWNE "DO EPIC SH*T" - RED BLEND - PASO ROBLES	\$8

COCKTAILS - \$9

CAPITAL MARTINI

KETEL ONE VODKA, 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

PAZ PARADISE

PRICKLY PEAR VODKA, ANCHO REYES, GRAPEFRUIT BITTERS, LIME, SIMPLE,
SALT RIM, ROCKS

LAVANDER HAZE

EMPRESS GIN, HOUSE LAVANDER SIMPLE, LEMON, BUTTERFLY TEA, TOPPED WITH
SODA WATER

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**