

# TRILLIUM KITCHEN + COCKTAILS

## HAPPY HOUR

3PM-6PM SUNDAY - THURSDAY

A CURATED KITCHEN + COCKTAIL EXPERIENCE

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

## WINE

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| <b>LUCIEN ALBRECHT</b> - CREMANT D'ALSACE BRUT ROSE - FRANCE ..... | \$8 |
| <b>BROWNE</b> - HERITAGE CHARDONNAY - COLUMBIA VALLEY .....        | \$8 |
| <b>TOIL</b> - ROSE OF PINOT NOIR - WILLAMETTE VALLEY .....         | \$8 |
| <b>BROWNE "DO EPIC SH*T"</b> - 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

### 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**