

TRILLIUM KITCHEN + COCKTAILS

'THE PRIMER HOURS'

A CURATED KITCHEN + COCKTAIL EXPERIENCE

3PM - 6PM SUNDAY - THURSDAY

CURATED - ADJECTIVE

SELECTED, ORGANIZED, AND PRESENTED USING PROFESSIONAL KNOWLEDGE.

WINE

ADAMI GARBEL - BRUT PROSECCO - ITALY	\$8
LA CAMENSARDE LOIRE VALLEY - SAUVIGNON BLANC - FRANCE	\$8
CUVAISON - CHARDONNAY - NAPA VALLEY	\$10
ADELSHEIM - PINOT NOIR - WILLAMETTE VALLEY	\$10
DAOU CABERNET - SAUVIGNON - NAPA VALLEY	\$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 LIQUOR, COCONUT, LIME, PINEAPPLE, ON ROCKS WITH HIGH VIBES.

ALL DRAFT BEER \$5! ENJOY :)

KITCHEN - ALL PLATES \$10

QUATTRO FORMAGGI

CAVE AGED MANCHEGO, MOODY BLUE CHEESE, HOT HONEY HALOUMI, ST.ANDRES TRIPLE CREAM

HOT CHICKEN SLIDERS - 2

CRISPY CHICKEN, GREEN APPLE-CARROT SLAW, HONEY YOGURT DRESSING

SHORT RIB + FRIES

BRAISED SHORT RIBS, ANCHO SEASONED FRIES, ASIAGO CREAM

WARM BRIE

FIG JAM, GRILLED FOCACCIA

MARGARITA PIZZETTA

HOUSE DOUGH, FRESH BUFALA MOZZARELLA, BASIL

HOUSE SMOKED TROUT SPREAD

SMOKED STEELHEAD TROUT, CAPERS, CURED LEMON, HOUSE CRACKERS