

# Happy Hour

IN THE BAR

DAILY 4 PM - 6 PM & 8 PM - CLOSE

## Drink Specials

### \$5 HOUSE RAIL COCKTAILS

#### \$2 OFF TAP BEER

Michelob Golden Light  
Summit EPA ~ Kona Big Wave  
Blue Moon ~ Surly Furious  
Sierra Nevada ~ Hazy Little Thing

#### \$2 OFF WINE BY THE GLASS

Rose ~ Riesling ~ Pinot Grigio  
Chardonnay ~ Pinot Noir  
Merlot ~ Cabernet Sauvignon

### \$2 OFF COCKTAILS & MARTINIS

## Food Specials

#### \$3 OFF OYSTERS

Fresh & Rockefeller

#### \$2 OFF SMALL PLATES

Warm Herb & Citrus Olives  
Parisian Cheese Plate  
Seared Duck Crisps ~ Shrimp Cocktail  
Crab Cake ~ Seared Scallops

#### \$2 OFF SHAREABLES

Leek, Spinach & Artichoke Dip  
Brussel Sprouts ~ Escargot  
Calamari ~ Mussel Marinières  
Walleye Strips ~ Beef Bites Au Poivre

#### \$4 OFF FLATBREADS

Sausage & Caramelized Onion  
Wild Mushroom & Truffle

#### \$4 OFF TWIN CHARLIES

Fried Walleye ~ Grilled Chicken  
Grilled Tenderloin

## Cocktails

### TRIA'S WINTER MULE

currant-infused tattersall tightline vodka  
rosemary syrup, ginger beer 10

### VELVET NOCTURNE

tattersall tightline vodka, coffee liqueur,  
butterscotch, house irish cream 10

### GUAVA CHILE MARGARITA

jalapeno-infused blanco tequila, guava, lime 10

### A FRIENDLY GESTURE

wheatley vodka, beefeater gin,  
dry vermouth, orange bitters 12

### POCA SPEZIA

jalapeno-infused blanco tequila,  
herbal liqueur, sweet vermouth 12

### FRONT PORCH

apple brandy, honey, lemon, peach shrub, iced tea 12

### BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry,  
thyme, angostura bitters 12

## Martinis

### GATSBY

beefeater gin, absolut vodka, elderflower, lime,  
sparkling wine 10

### FRENCH MARTINI

tattersall tightline vodka, raspberry, pineapple, lime 10

### SALTY POOCH

absolut grapefruit, grapefruit cordial 11

### ESPRESSO MARTINI

absolut vanilla, house irish cream, mr. black, espresso 12

## Spirit Free

### PEACHY KEEN

peach shrub, orange juice, ginger beer 7

### BLOOD ORANGE CHAI TEA

chai tea, blood orange, honey, ginger beer 7

### FIGGY STARDUST

fig, cherry, lemon, rosemary 7

## Wine

### SPARKLING WINE

Benvolio Prosecco, Prosecco, ITA 10  
Argyle Brut, Willamette Valley, OR 17

### RIESLING

Kung Fu Girl, Columbia Valley, WA 10  
Selbach Incline, Mosel, GER 14

### PINOT GRIGIO

Santa di Terrosa, Veneto ITA 9  
A to Z Wineworks, OR 12

### CHARDONNAY

Murphy Goode, Sonoma, CA 9  
Oak Farm, Lodi, CA 12

### SAUVIGNON BLANC

Murphy Goode, Sonoma, CA 9  
Ferrari Carano, Sonoma, CA 10

### ROSE & OTHER WHITES

Campuget Rose, Rhone, FRA 9  
Lubanzi Chenin Blanc, Swartland, W.O. 11

### PINOT NOIR

Murphy Goode, Sonoma, CA 9  
Banshee, Santa Barbara, CA 12

### MERLOT

Sterling, Central Valley, CA 9  
Trig Point, Alexander Valley, CA 18

### CABERNET SAUVIGNON

Murphy Goode, Sonoma, CA 9  
Oak Farm Tievoli, Lodi, CA 11  
Beringer Knights Valley, Sonoma, CA 18

### OTHER REDS

Susana Balbo Malbec, Mendoza, ARG 17  
Cline Syrah, Sonoma, CA 14  
Ridge Three Valleys Red Blend, Sonoma, CA 18

## On Tap

MICHELOB GOLDEN LIGHT 6

SUMMIT EPA 8

KONA BIG WAVE 8

BLUE MOON 8

SURLY FURIOUS 8

SIERRA NEVADA HAZY LITTLE THING 8

## Bottle & Can

COORS LIGHT 6

SAM ADAMS LAGER 6

MICH ULTRA 7

FULTON LONELY BLONDE 7

CORONA 7

AMSTEL LIGHT 7

STELLA ARTOIS 7

GUINNESS 8

## Cider

LOON JUICE CIDER 8

## Seltzer

WHITE CLAW HARD SELTZER 7

BLACK CHERRY OR MANGO

## Alcohol Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DOWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

# Oysters

**FRESH GFF** citrus mignonette, lemon

**ROCKEFELLER** spinach & pernod cream,  
parmesan breadcrumbs

3 | 15 ~ 6 | 27 ~ 12 | 48

# Small Plates

**WARM HERB & CITRUS OLIVES GFF**  
fresh herbs, citrus 9

**PARISIAN CHEESE PLATE GFF**  
cambozola, brie, honey boursin, citrus compote,  
spiced walnuts, artisan crisps & crostini 11

**SEARED DUCK CRISP\* GFF**  
honey boursin spread, cherry reduction 11

**SHRIMP COCKTAIL GFF**  
horseradish cream, cocktail sauce  
watermelon radish 13

●●● **CRAB CAKE**  
cajun r moulade, fried caper 15

●●● **SEARED SCALLOPS GFF**  
grand marnier, grilled pineapple,  
toasted pepitas, bacon, honey 19

# Shareables

**ESCARGOT GFF**  
gruy re & provolone, garlic butter, sliced baguette 13

**LEEK, SPINACH & ARTICHOKE DIP GFF**  
cream & parmesan cheeses, artisan crostini 13

**BRUSSELS SPROUTS GFF**  
cherries, walnuts, smoked bacon 13

**MUSSELS MARINI RES GFF**  
white wine, garlic, shallots, garlic baguette 15

**CALAMARI**  
artichoke hearts, charred lemon aioli 17

●●● **WALLEYE STRIPS**  
buttermilk battered, cucumber r moulade 19

●●● **BEEF BITES AU POIVRE\* GFF**  
peppercorn brandy cream, garlic baguette 19

\* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of illness.

# Flatbreads

**SAUSAGE & CARAMELIZED ONION**  
honey boursin, mozzarella, roasted tomato aioli 21

●●● **WILD MUSHROOM & TRUFFLE**  
honey boursin, mozzarella, garlic aioli & chive oil 21

# Twin Charlies

*served on grilled slider buns with house-cut fries.  
sub mixed greens or caesar salad 4*

**FRIED WALLEYE**  
lettuce, tomato, charred lemon aioli 23

**GRILLED CHICKEN**  
cheddar, swiss, candied pepper bacon, sriracha aioli 23

●●● **GRILLED TENDERLOIN\***  
caramelized onion, horseradish cream,  
side of b ernaيسة 29

# Burgers

*beef or plant-based patty served with house-cut fries  
sub mixed greens or caesar salad 4*

**FRENCH ONION PATTY MELT\***  
carmelized onions, gruy re & provolone cheeses,  
horseradish cream, sauerkraut sourdough 21

**TRIA'S CREATE YOUR OWN BURGER\* GFF**  
lettuce, tomato, onion, garlic aioli 23  
*add: candied pepper bacon, cheddar, Swiss,  
bleu cheese, caramelized onions, crispy onions,  
or saut ed wild mushrooms 1 ea*

●●● **BACON CHEDDAR BURGER\* GFF**  
bourbon glaze, candied pepper bacon, cheddar,  
fried onions, garlic aioli 25

# Classics

**FISH & CHIPS**  
beer-battered cod, house-cut fries, charred lemon aioli 23

**STEAK FRITES\* GFF**  
prime sirloin, sliced, chimichurri glaze,  
house cut fries, b ernaيسة 6 oz. 29 ~ 10 oz. 39

●●● - Tria's Signature Item

**GFF** – denotes gluten free friendly: menu items that can be made gluten free upon request.