

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 & Grilled

\$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

Forge Cellars, Finger Lakes, NY 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
Trefethen Eshcol, Napa Valley, CA 12

SAUVIGNON BLANC

Murphy Goode, Sonoma, CA 9
Oak Farm, Lodi, CA 13

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

Altos Las Hormigas Malbec, Medoza, ARG 10
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

LIFT BRIDGE MANGO BLONDE 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

GRILLED GFF fennel pollen butter, grapefruit

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 remoulade, fried caper 15

●●● **SEARED SCALLOPS GFF**

grand marnier, grilled pineapple,
toasted pepitas, bacon, honey 19

Shareables

ESCARGOT GFF

gruyère & 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 MARINIÈRES GFF

white wine, garlic, shallots, garlic baguette 15

CALAMARI

artichoke hearts, charred lemon aioli 17

●●● **WALLEYE STRIPS**

butter milk battered, cucumber remoulade 19

●●● **BEEF BITES AU POIVRE* GFF**

peppercorn brandy cream, garlic baguette 19

●●● - Tria's Signature Item

* 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 béarnaise 29

Burgers

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

FRENCH ONION PATTY MELT*

caramelized onions, gruyère & 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 sautéed 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, béarnaise 6 oz. 29 ~ 10 oz. 39

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

A 4% surcharge has been added to your bill to
contribute to the restaurant's efforts to provide
wages & benefits to attract & retain the team
members who deliver your guest experience.