

Bar Menu



Private Dining

Tria has 6 group and private dining areas to choose from with seating capacities ranging up to 200 people.

Please ask for a manager to learn more about our private dining options and menus.

Gift Cards

Ask your server today, buy online at triarestaurant.com or call 651-426-9222

Warm. Fresh. Real.



triarestaurant.com



Happy Hour

Early Bird Happy Hour

Mon to Fri 4pm - 6:30pm

Late Night Happy Hour

Mon to Thu 9pm - Close and Sun 8pm - Close

• 1/2 Price •

Salmon Creek Chardonnay or Pinot Noir

Domestic Draught Beer

House Rail Cocktails

• \$3 Off •

Appetizers

MONDAY

Mad Managers Mondays ~ Mad Managers Special \$5

TUESDAY

Temptation Tuesdays ~ Lemon Drops or Cosmos \$5

WEDNESDAY

Wine Down Wednesdays ~ Trio of Wine Tasters \$6

THURSDAY

Thirsty Thursdays ~ Tria's Signature Martinis \$6

FRIDAY

Parallel 45 Fridays ~ All Parallel 45 Martinis \$5

SATURDAY

Blue Moon Saturdays ~ Blue Moon \$4

SUNDAY

Summit Sundays ~ Summit Extra Pale Ale \$4

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Tria Signature Martinis

Tria Tini

Grey Goose Vodka
or Bombay Sapphire Gin \$9
Add One Grilled Shrimp & Two Bleu Cheese Olives \$2

Black Cherry

Effen Black Cherry Vodka,
Cranberry Juice & Lime \$9

Juicy Pear

Grey Goose Pear Vodka, Apple Pucker,
Midori and Sweet & Sour \$9

Orchard

Smirnoff Apple Vodka, Apple Pucker,
Midori and Sweet & Sour \$9

Pomegranate

Stoli Vodka, Cointreau & Pomegranate Juice \$9

Chocolate Martini

Absolut Vanilia,
Godiva Chocolate Liqueur & Baileys \$9

Classic Martinis & Cocktails

Lemon Drop

Citrus Vodka, Triple Sec,
Lemon Juice & Sugar Rim \$8

French Martini

Vodka with Raspberry Liqueur,
Pineapple Juice & Fresh Squeezed Lime \$8

Cosmopolitan

Absolut Vodka & Cranberry Juice \$8

Margarita

Sauza Gold, Remy VSOP, Cointreau & Lime \$8

Mojito

Choice of Orange Citrus, Old Cuban or Classic \$8

Bourbon Ginger Manhattan

Makers Mark & Ginger Infusion \$9



Warm. Fresh. Real.



Draught Beer

- Michelob Golden Light \$4.50
- Blue Moon \$6.50
- Stella Artois Lager \$6.50
- Summit Extra Pale Ale \$6.50

Bottled Beer

- Michelob Ultra \$4.50
- Bud Light \$4.50
- Miller Lite \$4.50
- Coors Light \$4.50
- O'Doul's \$4.50
- Haakebeck \$4.50
- Fat Tire Amber Ale \$5.25
- Sam Adams Lager \$5.50
- Amstel Light \$5.50
- Corona Lager \$5.50
- Orval Trappist Ale \$9.95
- Chimay Trappist Ale \$15.95

Wine by the Glass

White

- Beringer White Zinfandel, California \$5
- Salmon Creek Chardonnay, California \$6
- Inacayal Pinot Grigio, Argentina \$7
- Domaine De Gournier, France \$8
- Estancia Chardonnay, Monterey \$9
- Domaine De Puoy, France \$9
- Schlink Haus Riesling, Germany \$9
- Sophia Can 'Blanc de Blanc', Napa \$10
- Pommery 'Pop', France \$21

Red

- Douglass Hill Merlot, California \$7
- Le Clos Blend, France \$7
- Salmon Creek Pinot Noir, California \$7
- Altos las Hormigas Malbec, Argentina \$9
- Coppola Diamond Cabernet, California \$9
- Woop Woop Shiraz, Australia \$9
- Guenoc Petite Syrah, Lake County \$9
- Home Grown Blend, California \$11
- Primaterra Primitivo, Italy \$12



Appetizers

Bruschetta Boursin

Marinated Tomatoes,
Garlic & Fresh Basil \$8

Roasted Chicken Wings

Glazed with Cabernet BBQ Sauce
Half Dozen \$7 ~ Dozen \$12

Beef Bites

Seared in Montreal Spices
& Red Wine with Béarnaise \$9

Spinach & Artichoke Dip

Toasted Garlic Baguettes \$8

Dijon Chicken Bites

With Mushrooms on a
Bed of Sautéed Spinach \$7

Walleye Fingers

Cucumber Rémolade \$12

Chicken Tenderloins

Fried Golden with
Honey Mustard Dipping Sauce \$7

Calamari

Lemon Aioli \$10

Shrimp Pronto Pup

Lightly Battered Skewered Rock Shrimp
with Lemon Aioli and Sriracha \$9

Mushroom Puff

Boursin Cheese
& Dijon Cream \$8

Chips & Boursin Dip

Fresh Cut Potato Chips
with Boursin Crumbles
& Boursin Cream Sauce \$7

House Cut French Fries

With Béarnaise Sauce \$5



Bar Menu

Sandwiches

Substitute a Caesar Salad for Kettle Chips or House Cut Fries \$2

Tria's Half-Pound Burger

Kosher Pickle & Choice of Kettle Chips or House Cut Fries \$10

Add: Thick Sliced Bacon or Sautéed Mushrooms \$2

Add: Swiss, Cheddar or Bleu Cheese \$1

Chicken Club Sandwich

Cheddar Cheese, Thick Sliced Bacon, Roasted Tomato Aioli
& Choice of Kettle Chips or House Cut Fries \$11

Twin Tenderloin Sandwiches

Caramelized Onions & Horseradish Sauce on
Slider Buns with Side of Béarnaise Sauce, Kosher Pickle &
Choice of Kettle Chips or House Cut Fries \$16

Walleye Sandwich

Fresh Spinach, Cucumber Rémoulade
& Choice of Kettle Chips or House Cut Fries \$13

Prime Rib French Dip Sandwich

Horseradish Cream & Au Jus for Dipping, Kosher Pickle
& Choice of Kettle Chips or House Cut Fries \$14

Casual Classics

Chicken Pot Pie

A Classic ~ Served Piping Hot \$14

Steak Frites

Herb-Butter Basted and Grilled Top Sirloin with
House Cut Fries and Béarnaise Sauce \$22

Fish & Chips

Summit Beer-Battered Walleye with Lemon Aioli
with House Cut Fries \$15

Baked Mac & Cheese

Four Cheeses
with Toasted Cracker Crumbs \$14 ~ Half Size \$7

Caesar Salad

Parmesan Cheese & Garlic Croutons
\$7 à la Carte ~ \$4 with Entrée
With Chicken \$12 ~ Shrimp \$13 ~ Scallops \$15
Beef Tips \$14 ~ Salmon \$13 ~ Calamari \$11



Dessert

Tria's Signature Chomeur Pudding

Butter Cake with Bubbling Maple Syrup
& Vanilla Ice Cream \$9 ~ Half Size \$5

Apple Tart

Served Warm with Vanilla Ice Cream \$7

Chocolate Decadence

Flourless Chocolate Cake garnished with Fresh Berries \$6

Crème Brulée

Amaretto Cream Caramelized with Sugar \$5

Vanilla Cheesecake

Oreo Cookie Crust & Espresso Glaze \$6

Chocolate Lava Cake

Served Warm with Vanilla Ice Cream & Fresh Berries \$8

Bananas Foster Crêpe

Vanilla Ice Cream, Bananas, Foster Sauce \$7

Lemon Pudding Cake

Sweet Souffle with Natural Layers of Pudding and Cake \$5

Artisan Cheese Board

Five Select Domestic & Imported
Artisan Cheeses with Flatbread \$13

Housemade Ice Cream & Sorbet

Today's Fresh Selections \$3
Hot Fudge & Mixed Berry Sundaes \$5

Dessert Wines & Ports

Housemade Limoncello Glass \$8
Iniskillin Riesling Icewine Glass \$30 ~ Bottle \$140
Trentadue Chocolate Amore Glass \$8.50
Graham's LBV '97 Glass \$8
Graham's 10 Year Tawny Glass \$12
Graham's 20 Year Tawny Glass \$19

Brandy & Cognac

Hennessey VSOP \$8
Remy Martin VSOP \$8
Courvosier VSOP \$8
Domaine DuPont Calvados \$8.50