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
War Pigs Foggy Geezer

$2 OFF WINE BY THE GLASS

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

$2 OFF COCKTAILS & MARTINIS

Food Specials

$3 OFF OYSTERS

Fresh* & Rockefeller*

$2 OFF SMALL PLATES

Pommes Frites
Parisian Cheese Plate
Foie Gras Mousse ~ Seared Duck Crisps
Crab Cake ~ Seared Scallops*

$2 OFF SHAREABLES

Escargot ~ Smoked Gouda Dip
Brussels Sprouts ~ Poutine
Walleye Strips ~ Beef Bites Au Poivre*

$4 OFF FLATBREADS

Sausage & Caramelized Onion
Heirloom Tomato & Bacon
Wild Mushroom & Truffle

$4 OFF TWIN CHARLIES BURGERS & PLATES

Cocktails

WHITE SANGRIA
flavored vodka, white wine, assorted fruit 10

STRAWBERRY FIELDS MULE
strawberry vodka, basil syrup
with fresh cucumber & strawberries 10

PEACH ME
rum, peach purée, lime juice, mint, bitters,
topped with sparkling wine 10

SPICY SENORITA
jalapeño-infused tequila, blood orange juice,
lime juice, tajín rim 10

CONNIE'S SIDECAR
ferrand cognac, sour mix, lime juice 12

BLACKBERRY THYME OLD FASHIONED
jim beam, blackberry,
thyme, angostura bitters 12

JOHN'S WINNING HAND
Tria's barrel-aged manhattan, bourbon rye blend,
sweet vermouth bitters 16

Martinis

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

FRENCH MARTINI
tattersall tightline vodka, raspberry, pineapple, lime 10

ACE IN THE HOLE
vodka, fresh citrus (orange, lemon, lime),
lemonade, sparkling wine 11

ESPRESSO MARTINI
absolut vanilia, house irish cream, mr black, espresso 12

Spirit-Free

PEACHY KEEN
peach shrub, orange juice, ginger beer 7

FIGGY STARDUST
fig, cherry, lemon, rosemary 7

Wine

SPARKLING WINE
Wycliff Brut, CA 7
Benvolio Prosecco, Veneto, ITA 10

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

PINOT GRIGIO
Santa di Terrossa, 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
Juggernaut, Marlborough, NZL 12

ROSÉ & OTHER WHITES
Campuget Rosé, Rhône, FRA 9
Sella & Mosca La Cala Vermentino, Sardinia, ITA 14

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 12
Beringer Knights Valley, Sonoma, CA 18

OTHER REDS
Dona Paula Malbec, Mendoza, ARG 12
Cline Syrah, Sonoma, CA 14

On Tap

MICHELOB GOLDEN LIGHT 6
SUMMIT EPA 8
KONA BIG WAVE 8
BLUE MOON 8
SURLY FURIOUS 8
WAR PIGS FOGGY GEEZER 8

Bottle & Can

COORS LIGHT 6
SAMUEL ADAMS LAGER 6
MICHELOB ULTRA 7
FULTON LONELY BLONDE 7
CORONA 7
AMSTEL LIGHT 7
STELLA ARTOIS 7
GUINNESS 8

Cider

LOON JUICE 8

Seltzer

WHITE CLAW 7
BLACK CHERRY OR MANGO

Alcohol-Free

ATHLETIC IPA 7
ATHLETIC UPSIDE DAWN 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

Small Plates

POMMES FRITES GFF
house-cut fries, béarnaise 9

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

FOIE GRAS MOUSSE GFF
toasted brioche, fig gastrique frisée, champagne vinaigrette, 11

SEARED DUCK CRISPS GFF
honey boursin, cherry reduction 13

●●● **CRAB CAKE**
cajun rémoulade, 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

SMOKED GOUDA DIP GFF
five cheeses, leeks, spinach, artichokes, artisan crisps & crostini 15

BRUSSELS SPROUTS GFF
garlic parmesan, spiced walnuts, peppadew, siracha honey glaze 17

POUTINE GFF
potato wedges, cheese curds, beef bourguignon, demi-glace 17

●●● **WALLEYE STRIPS**
buttermilk-battered, cucumber rémoulade 19

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

*Consumer advisory: item is served raw, undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Flatbreads

SAUSAGE & CARAMELIZED ONION
honey boursin, Italian sausage, caramelized onions, mozzarella, roasted tomato aïoli 21

HEIRLOOM TOMATO & BACON
honey boursin, heirloom tomatoes, bacon, mozzarella, basil aïoli & balsamic 21

●●● **WILD MUSHROOM & TRUFFLE**
honey boursin, wild mushrooms, truffle, mozzarella, garlic aïoli & chive oil 21

Twin Charlies

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

GRILLED CHICKEN
cheddar, swiss, candied pepper bacon, sriracha aïoli 23

●●● **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*
beef burger, carmelized onions, gruyère & provolone cheeses, horseradish cream, sauerkraut sourdough 25

●●● **BACON CHEDDAR BURGER*** GFF
beef burger, bourbon glaze, candied pepper bacon, cheddar, fried onions, garlic aïoli 25

SALMON BURGER* GFF
ginger soy-marinated salmon, greens, tomato, red onions, spicy lemon aïoli 27

Plates

FISH & CHIPS
beer-battered cod, house-cut fries, charred lemon aïoli 25

COCONUT CRUSTED CHICKEN
sweet & spicy orange sauce, house-cut fries 25

STEAK FRITES* GFF
filet mignon, l'entrancote sauce, house-cut fries, béarnaise 4 oz. 29 ~ 6 oz. 39 ~ 8 oz. 49

●●● - Tria's Signature Item

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