

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
Seasonal Rotation
Kona Big Wave
Alaskan Amber
Surly Furious
Warpigs Foggy Geezer

\$2 OFF WINE BY THE GLASS

Rosé
Riesling
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon

\$2 OFF COCKTAILS & MARTINIS

Food Specials

\$2 OFF SMALL PLATES & SHAREABLES

\$4 OFF FLATBREADS

\$4 OFF HANDHELDS & PLATES

Cocktails

CUCUMBER COLLINS

tanqueray rangpur gin, lemon, cucumber 10

SMOKED SUNSET SOUR

camarena silver tequila, chipotle sour purée, lime 10

THE PEARADOX

grey goose pear, st. germain elderflower, lemon 10

HUGO SPRITZ

prosecco, mint, elderflower 10

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry,
thyme, angostura bitters 12

RASPBERRY HARVEST MULE

tattersall tightline vodka, lime, raspberries,
ginger beer 12

BOURBON PEACH SMASH

tattersall 6 year wheated bourbon,
white peach purée, lemon 12

Martinis

GATSBY

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

FRENCH MARTINI

tattersall tightline vodka, raspberry,
pineapple, lime 10

BLUEBERRY BREEZE

tattersall tightline vodka, blueberry lemon syrup,
sour, triple sec 10

ESPRESSO MARTINI

absolut vanilla, 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

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

Sonoma - Cutrer, Sonoma, CA 14

SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA 9

Juggernaut, Marlborough, NZL 12

ROSÉ & OTHER WHITES

Campuket Rosé, Rhône, FRA 9

Pieropan Soave, Veneto, ITA 13

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

Emmolo, Napa Valley, CA 20

CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA 9

Oak Farm Tievoli, Lodi, CA 12

Beringer Knights Valley, Sonoma, CA 18

OTHER REDS

Doña Paula Malbec, Mendoza, ARG 12

Cline Syrah, Sonoma, CA 14

Ziereisen Blauer Spätburgunder, Baden, DEU 16

On Tap

MICHELOB GOLDEN LIGHT 6

SEASONAL ROTATION 8

KONA BIG WAVE 8

ALASKAN AMBER 8

SURLY FURIOUS 8

WARPIGS FOGGY GEEZER 8

Bottle & Can

BUSCH LIGHT 6

COORS LIGHT 6

AMSTEL LIGHT 7

CORONA 7

FULTON LONELY BLONDE 7

SAMUEL ADAMS LAGER 7

STELLA ARTOIS 7

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

Small Plates

PARISIAN CHEESE PLATE

cambozola, brie, honey boursin, citrus compote, spiced walnuts, artisan crisps & crostini 11

SEARED DUCK CRISPS

honey boursin, cherry reduction 13

SESAME CRUSTED TUNA

linguini, sweet chili sauce, frisée, soy peanut butter aioli 15

●●● CRAB CAKE

crab, tarragon citrus aioli 17

OYSTERS*

fresh or rockefeller 3 for 15 | 6 for 27

Shareables

ESCARGOT

gruyère & provolone cheeses, garlic butter, sliced baguette 15

SMOKED GOUDA DIP

five cheeses, leeks, spinach, artichokes, artisan crisps & crostini 15

BRUSSELS SPROUTS

garlic & parmesan, spiced walnuts, peppadew, siracha honey glaze 17

●●● WALLEYE STRIPS

buttermilk-battered, cucumber rémoulade 19

CAJUN STEAK BITES*

whiskey glaze, horseradish cream, crispy onions 19

●●● - Tria's Signature Item

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

Flatbreads

SPINACH ARTICHOKE

spinach marinated artichokes, gruyère, gouda, mozzarella 21

SAUSAGE & CARAMELIZED ONION

honey boursin, italian sausage, caramelized onions, mozzarella, roasted tomato aioli 21

●●● WILD MUSHROOM & TRUFFLE

honey boursin, wild mushrooms, truffle, mozzarella, garlic aioli & chive oil 21

Handhelds

served with fries - sub mixed green or caesar salad 4

HADDOCK SLIDERS

hand-battered haddock, mixed greens, charred lemon aioli on twin slider buns 25

FRIED CHICKEN SLIDERS

honey boursin, hot sauce, dill pickle chips on twin slider buns 25

●●● TENDERLOIN SLIDERS*

caramelized onion, garlic aioli, béarnaise on twin slider buns 35

WHISKEY BURGER*

whiskey glaze, candied pepper bacon, cheddar, fried onions, garlic aioli 25

GRILLED CHICKEN SANDWICH

cheddar, swiss, candied pepper bacon, sriracha aioli 25

FRENCH ONION PATTY MELT*

caramelized onions, gruyère & provolone cheeses, horseradish cream, sauerkraut sourdough 25

Plates

FISH & CHIPS

hand-battered haddock, charred lemon aioli, fries, coleslaw 25

CHICKEN TENDERS

hand-breaded tenders, honey mustard, fries 25

STEAK FRITES*

red pepper coulis, chimichurri, fries, béarnaise
filet mignon 4 oz. 35 ~ 6 oz. 45 ~ 8 oz. 55
ribeye 12 oz. 55