

trumbull kitchen

december happy hour

happy hour 3:00 - 6:00

buck-a-shuck

**Max's Sweet Oysters
or Littleneck Clams**

max's cocktail sauce + horseradish
1

baltimore shrimp cocktail

old bay + triple mustard aioli
3.⁹⁵

crispy buffalo chicken ravioli

blue cheese sauce
4.⁹⁵

warm roasted turkey slider

cranberry chutney aioli + pan gravy
4.⁹⁵

smash burger slider

**caramelized onions + potato roll
american cheese**
4.⁹⁵

spice grilled shrimp skewer

pico de gallo + gochujang bbq sauce
4.⁹⁵

tk classics

**rock shrimp & sweet potato
fritters**

nuoc cham
5.⁹⁵

maria's guacamole

**plum tomato + jalapeno + red onion
fresh tortilla chips**
4.⁹⁵

grilled filet mignon

**truffled "tater tots"
blue cheese fondue**
5.⁹⁵

birria short rib flauta

pico de gallo + cilantro sauce
4.⁹⁵

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cocktails

6.50

tk classic margarita

tequila repo + lime + triple sec

sorel en diciembre

blanco + hibiscus + lime

pina poblana

reposado + ancho reyes verde
pineapple tepache

manzanita y mezcal

mezcal + apple liquor
ginger beer

tk old fashioned

bourbon + bitters + simple

wine

5.50

cabernet sauvignon

castle rock - columbia valley

montepulciano d'abruzzo

colimoro - italy

chardonnay

cono sur - chile

sauvignon blanc

tangaroa - marlborough

rosé

la vieille ferme - france

beer

4.50

estrella jalisco

mexican pilsner (btl)

negra modelo

mexican dark lager

brewtus maximus

american pale ale

guinness

irish stout