

trumbull kitchen

january happy hour

happy hour 3:00 - 6:00

crispy salmon tartare tacos

nori wrap + korean bbq sauce

4.⁹⁵

albondigas

**mexican meatballs + sofrito tomato sauce
cilantro**

3.⁹⁵

brie and pear beignets

apple butter

3.⁹⁵

pork belly slider

black garlic aioli + chili crisp slaw

4.⁹⁵

twice baked potato fondue

applewood bacon + scallions

potato wedges + sour cream

4.⁹⁵

lemongrass chicken dumplings

chili ponzu + purple cabbage slaw

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

trumbull kitchen

cocktails

6.50

tk classic margarita

tequila repo + lime + triple sec

sorel en enero

blanco + hibiscus + lime

jalisco harvest mule

reposado + cranberry
lime + ginger beer

masa y mezcal

mezcal + corn liquor
pineapple

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