

trumbull kitchen

**february happy hour**

happy hour 3:00 - 6:00

**pork belly plantain cups**  
guacamole + pickled red onions  
4.<sup>95</sup>

**tortilla kebab**  
flour tortillas + spiced beef + chimichurri  
5.<sup>95</sup>

**camarones al ajo**  
garlic shrimp + corn tortillas  
chili crisp butter  
5.<sup>95</sup>

**aguachili salmon**  
thai green curry sauce + crispy nori  
4.<sup>95</sup>

**gochujang deviled eggs**  
togarashi + dijon + rainbow greens  
3.<sup>95</sup>

**citrus-mezcal chicken taco**  
orange + grapefruit + honey + cumin crema  
4.<sup>95</sup>

**tk classics**

**rock shrimp &  
sweet potato fritters**  
nuoc cham  
5.<sup>95</sup>

**maria's guacamole**  
plum tomato + jalapeno + red onion  
fresh tortilla chips  
4.<sup>95</sup>

**grilled filet mignon**  
truffled "tater tots"  
blue cheese fondue  
5.<sup>95</sup>

**birria short rib flauta**  
pico de gallo + cilantro sauce  
4.<sup>95</sup>

**cocktails**

**6.50**

**tk classic margarita**

tequila repo + lime + triple sec

**sorel en enero**

blanco + hibiscus + lime

**snow bird**

reposado + grapefruit soda

**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