trumbull kitchen

march happy hour

happy hour 3:00 - 6:00

smoked salmon dip
shishito salsa verde + habanero aioli
tortilla chips
3.95

kung pao chicken
arbor chili + sticky rice
snow peas + scallions
4.95

mexican chorizo slider
roasted plum tomato + potato roll
charred sweet onion aioli + kettle chips
4.95

plantain empanada
spiced beef + guacamole
2.95

smoke grilled chicken wings
mango salsa + celery sticks
4.95

yellowfin tuna nori
cucumber + scallion + sriracha aioli
pickled ginger
5.95

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

classic margarita
tequila repo + lime + triple sec

old fashioned
bourbon + bitters + simple

daiquri
rum + lime + simple

collins
gin + lemon + simple

dirty tini
vodka + olive juice

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