

trumbull kitchen

may happy hour

happy hour 3:00 - 6:00

spring pea bruschetta

spice grilled shrimp + french bread

4.⁹⁵

smoked deviled eggs

grain mustard + pimenton

applewood bacon

2.⁹⁵

smash burger taco

flour tortilla + cheddar cheese

pico de gallo

3.⁹⁵

chicken tinga tostada

chipotle braised + romaine

cotija cheese + radish

4.⁹⁵

enchilada a la plaza

red chili seared tortilla + queso fresco
spiced potatoes & corn + tomatillo salsa

3.⁹⁵

lemon shrimp cones

crisp wonton + sriracha

3.⁹⁵

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

cocktails

6.50

classic margarita

tequila repo + lime + triple sec

old fashioned

bourbon + bitters + simple

daiquiri

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