

trumbull kitchen

**snacks**

**pork carnitas taco**  
avocado salsa + pico de gallo  
queso oaxaca  
5.<sup>95</sup>

**spinach croquettes**  
russet potatoes + smoked paprika aioli  
4.<sup>95</sup>

**grape leaf grilled shrimp skewer**  
kalamata olive + carrot tzatziki sauce  
6.<sup>95</sup>

**buffalo chicken ravioli**  
chives + cheddar cheese + gorgonzola  
4.<sup>95</sup>

**chorizo kabob**  
shrimp + corn + yukon gold potato  
chili butter  
4.<sup>95</sup>

**gochujang salmon taco**  
chipotle crema + mango slaw  
green cabbage  
5.<sup>95</sup>

**june happy hour**

happy hour 3:00 - 6:00

**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

**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>