

trumbull kitchen

snacks

july happy hour

happy hour 3:00 - 6:00

cocktails

6.50

pork belly taco
nuoc cham + cabbage + lime crema
4.⁹⁵

crispy summer corn fritters
hot and sour sauce
5.⁹⁵

grilled beef pinwheel
pickled red onion + chimichurri
5.⁹⁵

potato and chive pierogis
lemon brown butter
5.⁹⁵

tuna tartar tostada
street corn chip + guacamole + chili ponzu
6.⁹⁵

seared salmon slider
gochujang aioli + mango slaw
5.⁹⁵

classic margarita
tequila reposado + 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
5.⁹⁵

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