

## WEEKLY SPECIALS

### MONDAY

Free Stand Up Comedy in the Tap Room  
with host Barbara Holm at 8pm

### TUESDAY

1/2 Price Pint, All Day All Night

### WEDNESDAY

Open Mic in the Tap Room at 8pm  
\$2 off all Premium Whiskeys

### THURSDAY

Trivia in the Tap Room with Shanrock 7pm  
and \$7 Flavored Margaritas (Blood Orange,  
Guava, Kiwi, Prickly Pear

### FRIDAY

Tunes to Savor 10pm  
\$2 Off Old Fashioned

### SATURDAY

Tunes to Savor 10pm  
\$7 Bulleit or Ketel One Mules  
5pm to Midnight

### SUNDAY

Tap Room opens @4pm  
Shanrock Triviology @ 5pm  
Sin Night @ 5pm to close  
\$12 Classic Burger & Pint from 5pm to  
Midnight

### Recess Happy Hour Drinks

Daily from 3pm to 5pm

**\$3 off all House Cocktails**

**\$1 Off Beers on Draft**

**\$1 Off House Red/White**

**\$4 Well Cocktails**

**WEEKDAY BRUNCH 10AM TO 3PM**

**WEEKEND BRUNCH 9AM TO 3PM**

**HAPPY HOUR DAILY 3PM TO 5PM**

**DINNER NIGHTLY 3PM TO 10PM**

**LATE NIGHT 10PM TO CLOSE**

*\*Hamburgers, steaks and eggs are cooked to order.  
Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.  
\*Aiolis and Hollandaise sauces are made with raw egg.*

# LATE NIGHT

Available 10pm to Close Everyday Order @ Bar

Sandwiches Served With Hand Cut Fries  
Sub Trinity Fries for 2.50  
Gluten Free Bun Available 2.00  
Sub Salad for 1.00

**SMOKED PINK PEPPERCORN DEVEILED EGGS** 3  
halves deviled with smoked paprika, fresh horseradish &  
capers 5.00 [GF] [DF]

**3 CHICKEN TENDERS YOUR WAY** with hand cut fries in  
our house made strawberry habanero or bourbon BBQ or dry  
served with ranch 10.00

**PICKLE PLATE** mix of house-pickled seasonal vegetables  
6.00 [GF] [V] [VE] [DF]

**SOFT PRETZELS** fresh from Fressen Artisan Bakery  
served with our four cheese cream sauce 8.00 [V]

**TRINITY FRIES** hand cut russet & sweet potatoes, crispy  
fried leeks, & roasted tomato aioli\*  
8.00 [GF] [V] [VE option available]

**FRIED ARTICHOKE HEARTS** seasoned with rice flour  
then fried crispy, served with garlic aioli\* 10.00 [GF] [V]  
[VE option available]

**GOAT CHEESE AND KALE DIP** red bell pepper, red onion  
& kale, served with focaccia bread 10.00 [V]

**CALAMARI**\* seasoned with rice flour, mexican paprika &  
turmeric topped with peppadews, cilantro & pasilla pepper  
aioli\*, on a bed of arugula 12.50 [GF]

**GRILLED CHEESE STACK** Grand Central sourdough with  
Tillamook white cheddar, German gouda, tomato & bacon  
7.00 Add fries 2.00

**UBER SANDWICH** house smoked pork tenderloin shaved  
& stacked on a potato pancake with scallion sour cream,  
caramelized onions, & bourbon-apple chutney on a toasted  
potato bun 15.50

**BRISKET SANDWICH** house smoked brisket, caramelized  
onions, provolone & bourbon BBQ sauce on a toasted potato  
bun 15.50

**BACON CHEESE BURGER** half-pound of northwest grass  
fed beef\* cooked to order with aged Tillamook white cheddar,  
smokehouse bacon, butter leaf lettuce, roma tomatoes, red  
onion, & house made rosemary garlic aioli\* on a toasted  
potato bun 16.00

**HOUSE VEGGIE BURGER** freekeh ancient grain, beet &  
kale veggie patty with tomatoes, red onion, butter lettuce, &  
roasted tomato aioli\* on a toasted potato bun 14.00 [V]

Buy The Kitchen a Round of Beers!

\$13.00

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