

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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