

# TRIO

## FROM THE BAR WINES BY THE GLASS

### WHITE

KRIS - PINOT GRIGIO	\$10/\$44
<i>crisp, lime, apricot, refreshing</i>	
MOUTON CADET - BORDEAUX BLANC	\$9/\$36
<i>fresh, lemon, green herbs, grass</i>	
KIM CRAWFORD - SAUVIGNON BLANC	\$12/\$48
<i>grapefruit, tropical, herbaceous</i>	
CASTELLO DEL POGGIO - MOSCATO	\$9/\$36
<i>distinctly sweet, peach, honey, floral</i>	
J LOHR - RIESLING	\$9/\$36
<i>slightly sweet, apricot, lychee, rose</i>	
HESS SHIRTTAIL CREEK - CHARDONNAY	\$8/\$32
<i>tart, apple, white flowers, lemon, pineapple</i>	
KENDALL JACKSON - CHARDONNAY	\$12/\$48
<i>luscious, tropical, citrus, cream, toast</i>	
CUVAISON - CHARDONNAY	\$15/\$60
<i>rich, golden apple, lemon drop, hazel nut</i>	

### ROSÉ & SPARKLING

FLEURS DE PRAIRIE - ROSÉ	\$10/\$40
<i>delicate, rose petals, strawberry, mineral</i>	
LAMARCA - PROSECCO	\$10/\$40
<i>fresh citrus, green apple, honey, toast</i>	
DOMAINE CHANDON - BRUT	\$13 gl
<i>dry, spiced lemon, brioche, apple</i>	

### RED

UNDERWOOD - PINOT NOIR	\$10/\$40
<i>lean, strawberry, plum, green herbal</i>	
MEIOMI - PINOT NOIR	\$12/\$48
<i>velvety, rich, red berries, cocoa</i>	
ICONIC "SIDEKICK" - MERLOT	\$11/\$44
<i>earthy, brambleberry, cherry, cigar box</i>	
STUMP JUMP - SHIRAZ	\$9/\$36
<i>jammy, cherry, plum, licorice</i>	
SEGHESIO - ZINFANDEL	\$12/\$48
<i>juicy, blackberry, currant, plum, cedar</i>	
La POSTA "PAULUCCI" - MALBEC	\$11/\$44
<i>silky, plum, blueberry, violet, spice</i>	
BURNET RIDGE - PURPLE TRILLIUM	\$16/\$64
<i>bordeaux-style blend, raspberry, oak</i>	
LEESE FITCH - CABERNET SAUVIGNON	\$8/\$32
<i>smooth, cherry, blackberry, toast</i>	
JOEL GOTT - CABERNET SAUVIGNON	\$12/\$48
<i>balanced, dark berries, currant, mocha</i>	
OBERON - CABERNET SAUVIGNON	\$18/\$72
<i>structured, cassis, black cherry, coffee</i>	

## TRIO COCKTAILS \$10

CLASSIC MARTINI  
*Vodka, dry vermouth, shaken, served up  
served up, bleu cheese stuffed olive*

HOUSE MARGARITA  
*Tequila, Triple sec, fresh lime juice  
simple syrup, served on the rocks with salt*

SIGNATURE MANHATTAN  
*American Whiskey, sweet red vermouth  
angostura bitters, served up, Luxardo*

TRADITIONAL SANGRIA  
*Red wine and port, brandy, fresh juices  
macerated fruit, splash of soda*

TRIO LEMON DROP  
Citrus vodka, fresh lemon, triple sec, sugar rim

## BEER

### CRAFT BOTTLES AND CANS

\$5

URBAN ARTIFACT "FINN" BERLINER
<i>(Cincinnati) Tart, tropical, citrus, wild yeast</i>
MADTREE PSYCHOPATHY IPA
<i>(Cincinnati) Bitter hops, floral, grass, citrus</i>
50 WEST DOOM PEDAL WHITE ALE
<i>(Cincinnati) Sweet Orange, pepper, coriander</i>
REVOLUTION "EUGENE" PORTER
<i>(Chicago) Robust, spices, caramel, cocoa</i>
LEFT HAND MILK STOUT NITRO
<i>(Longmont, CO) Mocha, toasty, creamy</i>
RHINEGEIST SEMI-DRY CIDER
<i>(Cincinnati) Crisp apple, slightly sweet</i>

### DRAFT \$6

STELLA ARTOIS PILSNER (Belgium)  
RHINEGEIST "TRUTH" IPA (Cincinnati)  
SAMUEL ADAMS SEASONAL (Boston)  
MILLER LITE (Milwaukee) \$5

\$6

BRAXTON "TROPIC FLARE" NE IPA
<i>(Cincinnati) hazy, tropical, creamy</i>
BELL'S TWO HEARTED ALE
<i>(Kalama, MI) pine resin, grapefruit, hops</i>
ANCHOR "STEAM" BEER
<i>(San Francisco) Amber, balanced hops &amp; malt</i>
AVERY "ELLIE'S" BROWN ALE
<i>(Colorado) brown sugar, malt, vanilla, nutty</i>
CRABBIES ALCOHOLIC GINGER BEER
<i>(Scotland) Spicy ginger, citrus, warming</i>

### DOMESTICS AND IMPORTS \$4

Budweiser  
Bud Light  
Yuengling  
Michelob Ultra  
Coors Light  
Heineken