

NONALCOHOLIC BEVERAGES

SPECIALTY DRINKS AND LIQUOR

\$6 YOU CALL IT

Bacardi Rum, Beefeater Gin, Jose Cuervo
Tequila, Monopolowa Vodka, Makers
Mark Bourbon, Macallan 10 Year Scotch,
Gran Mariner, Bailey's Irish Cream,
Kahlua.

Soda \$2.25
Cola, Diet Cola, Lemon Lime
Ginger Ale, Orange Soda

Juice \$2

Apple, Grapefruit, Orange, Pineapple, Cranberry

Umpire Estate Sumatra Coffee \$4

Roasted fresh in the Springs by our friends at Colorado
Coffee Merchants, served in a 16oz press pot

WINE

Red

Cono Sur Cabernet
(Chile 2012).... \$7
La Famiglia Cabernet
(California 2012).... \$6
Black Diamond Pinot Noir
(California 2011).... \$8

Two Leafs & a Bud Tea \$3

Served in a 16oz press pot:
Chamomile
Jasmine
Darjeeling
Mountain High Chai

White

La Famiglia Chardonnay
(California 2012).... \$6
Tiamo Pinot Grigio
(Italy 2013).... \$7
Heinz Eiffel Riesling
(Germany 2013).... \$6

BLOODY MARYS

The Trinitarian ... \$6
Our house Bloody Mary, simple and delicious!
(Ask for it spicy with horse radish!)



= Vegetarian



= Vegan

18% gratuity on parties of 6+, 20% gratuity on parties of 6+ with separate checks.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of
food-borne illness

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Golden Belgian Fries 🍷

Authentic Belgian fries made from freshly cut russet potatoes. They are twice-fried to a golden perfection. Served with your choice of 2 dipping sauces listed below \$6
"Cicerone's pairing, Sunna Wit or Chi Pilsner"

Sweet Potato Fries 🍷

Rustic-cut sweet potatoes fried & seasoned with TRiNiTY's own secret blend of spices.
Served with your choice of 2 dipping sauces listed below \$7
"Cicerone's pairing, Soul Horkey"

Vegan Seitan Wings 🍷

Hot, Sweet & Spicy, or Soul BBQ Seitan wings.
Served with your choice of Trinity Dipping Sauce \$10
"Cicerone's pairing, Flo IPA or Slap Yer Mamma DIPA"

Vegan Corndogs 🍷

Vegan corndogs served with Belgian fries & your choice of a dipping sauce \$10
"Cicerone's pairing, Chi Pilsner"

Dipping sauces: House-Made Ketchup (🍷) Curry Ketchup (🍷) Flo Beer Mustard (🍷)

Peppercorn Buttermilk Ranch (🌿) Sweet Chili (🍷) Blue Cheese (🌿) Soul BBQ (🍷) Hot Sauce (🍷) Roasted Garlic Aioli (🌿)

Swine and Syrup Cone

Five thick pieces of hard wood smoked bacon served with maple syrup for your dipping pleasure \$7
"Cicerone's pairing, Awaken Stout or Soul Horkey"

Shishito Peppers 🍷

A bed of flash-fried peppers, 1 in every 50 is spicy.
Served with sweet chili dipping sauce \$10
"Cicerone's pairing, Flo IPA"

Chips & Salsa 🍷

Fried corn tortilla chips and TRiNiTY's house made salsa \$5
"Cicerone's pairing, Flo IPA"

Session Selection

A selection of cured meats and cheeses served with Castelvetrano olives, Peruvian sweet peppers, spiced almonds, Grapes, glazed figs, caper berries, spiced cherry jam and ciabatta crostini \$MP
"Cicerone's pairing, Sunna Wit"

Cheese Board


A selection of 5 cheeses served with Castelvetrano olives, Peruvian sweet peppers, spiced almonds, grapes, Glazed figs, caper berries, spiced cherry jam and ciabatta crostini \$MP

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Warm Spinach-Artichoke Dip 

House made creamy dip with chunks of artichokes and sautéed spinach with parmesan cheese.
Served with fried pita and fresh veggies \$10
"Cicerone's pairing, Farmhouse Saison"

Poutine Ehh 

Belgian fries smothered in garlic mushroom gravy & topped with melted cheese curds \$10
Add: Bacon (\$2) Cheddar (\$1) Jalapeno (\$1) Fried Egg (\$1)
"Cicerone's pairing, Awaken Stout"

Loaded Potato Wedges

Seasoned potato wedges, bacon, cheddar, scallions,
Topped with Sriracha sour cream \$11
"Cicerone's pairing, Flo IPA"


Country Fried Bacon

Five thick cut pieces of hardwood smoked bacon
Double dipped in buttermilk and seasoned flour, fried to a golden brown.
Served with your choice of spicy bleu or blueberry maple dipping sauce \$10
"Cicerone's pairing, Soul Horkey or Flo IPA"

Smoky Bacon Jalapeno Poppers

Six jalapeno halves stuffed with smoked fontina, diced bacon, and sour cream.
Coated in our country breading and served with a side of chimichurri aioli \$12
"Cicerone's pairing, Flo IPA or Slap Yer Mummy DIPA"

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Kitchen's Choice Dessert 

All chefs have a sweet tooth; here's where we show ours off.
Ask your server for today's concoction \$6

Awaken Creamy Beer Float 

Yes, we did ... even on nitro \$7

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Kids Fare

Kids Cheeseburger

Colorado beef slider topped with cheddar cheese served with
Belgian fries and a side of ketchup \$7

Chicken Bites

Crispy breaded chicken breast bites served with
Belgian fries and a side of ketchup \$7


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Warm Fennel & Bitter Greens Salad 

Fresh fennel, radicchio & arugula; lightly sautéed with watermelon radish & tossed in a red wine vinaigrette.
Topped with parmesan cheese and served with a side of toasted rosemary garlic bread \$10
"Cicerone's pairing, Sunna Wit"

Warm Colorado Beet Salad 

Colorado beets, crumbled Haystack goat cheese, seasonal mixed greens, pistachio,
red onion, sweet balsamic reduction, basil-agave vinaigrette \$12
"Cicerone's pairing, Soul Horkey"

Harvest Squash Salad 

Seasonal mixed greens tossed with red onion and red wine vinaigrette.
Topped with roasted butternut squash, pomegranate seeds, toasted pumpkin seeds & Haystack goat cheese \$11
"Cicerone's pairing, Farmhouse Saison"

Little Buddy 

Our nearly world famous macaroni and cheese, topped with scallions.
Adult tested and kid approved \$7
"Cicerone's pairing, Sunna Wit"

Mac'n Bacon


The Little Buddy original recipe with crumbled bacon & topped with scallions \$10
"Cicerone's pairing, Farmhouse Saison"

Buffalo Chicken Mac

The Little Buddy original recipe with diced chicken breast, local tomatoes
& red onions in a spicy buffalo cheese sauce. Topped with crumbled bleu cheese \$11
"Cicerone's pairing, Flo IPA"

BBQ Jerk Chicken Mac

Juicy shredded chicken thigh & Trinity Soul BBQ sauce tossed with our original cheese sauce.
Sautéed jalapenos, red onion and crumbled bacon.
Topped with cheddar & scallions \$11
"Cicerone's pairing, Soul Horkey"

Roasted Veggie Mac 

Macaroni with roasted zucchini, yellow squash, eggplant and Vidalia onions.
Tossed in a tomato pesto and white wine sauce & finished with shaved parmesan \$12
"Cicerone's pairing, Farmhouse Saison"

Beer Cheese Soup

Made with our Soul Horkey ale and smoked Gouda. Served with toasted bread....Cup \$5 - Bowl \$9

Soup Du Jour

Please ask your server for the daily special \$MP



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Black & Bleu

Colorado beef sliders tossed in blackening seasoning and topped with melty bleu cheese. Served with a side of bleu cheese dipping sauce \$12
"Cicerone's pairing, Flo IPA"

Bacon Cheddar BBQ

Colorado beef sliders topped with crispy bacon & cheddar cheese. Served with a side of Trinity Soul BBQ sauce \$13
"Cicerone's pairing, Soul Horkey"

Jalapeno & Avocado

Colorado beef sliders topped with sautéed jalapeno peppers & avocado. Served with a side of ranch \$13
"Cicerone's pairing, Flo IPA"

TRINITY Quinoa ♀

Quinoa patty made with organic quinoa, tofu, carrots, scallions, garlic, onions and cilantro. Topped with avocado & local tomatoes, served with a side of sweet chili sauce \$11
"Cicerone's pairing, Farmhouse Saison"

Brie BLT

Thick slices of hardwood smoked bacon, seasonal mixed greens, local tomato, sliced brie & sweet chili aioli. Served on toasted rosemary-garlic bread \$11
"Cicerone's pairing, Awaken Stout"

Shredded Jackfruit Sandwich 🌱

Jackfruit done pulled pork style, in an Asian-style BBQ sauce, served on a toasted ciabatta hoagie bun, Topped with pickled red onions \$11
"Cicerone's pairing, Chi Pilsner"

Adult Grilled Cheese ♀

Brie, mozzarella, sautéed mushrooms, roasted red peppers, and fresh tomato; on rosemary garlic bread \$11
"Cicerone's pairing, Farmhouse Saison"

Tuscan Chicken Melt

Roasted chicken breast, crispy bacon, roasted tomatoes & melty smoked fontina cheese. Served on toasted rosemary-garlic bread with seasonal mixed greens and a roasted garlic aioli \$13
"Cicerone's pairing, Chi Pilsner"

Family Board

Creative, Market Fresh, Soups, Snacks, & Entrées
Please check with your server for today's specials \$MP

EXTRAS

Chicken \$3	Tofu \$3	Bacon \$2	Prime Slider Patty \$2
Cheddar \$1	Avocado \$1	Seitan \$3	Jalapeno \$1

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SUNDAY BLOODY SUNDAY!!

\$15

TRiNiTY Bloody Mary, Boddington's beer back, and one of the following:

TRiNiTY Breakfast Sandwich

Two eggs, hard wood smoked bacon, truffle aioli, cheddar, avocado, Colorado tomatoes & seasonal mixed greens.

Served on toasted rosemary garlic bread \$10

Veggie Scramble

Two scrambled eggs, tomato, sautéed mushrooms, & scallions.

Served on multi-grain toast with dill cream cheese \$10



Add bacon \$2

Add smoked salmon \$3

Lox

Smoked salmon, dill cream cheese, capers, red onion & seasonal greens.

Served on a toasted bagel \$11

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