

SPECIALTY DRINKS AND LIQUOR

\$6 YOU CALL IT

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

"Good Feelings" Kombucha ... \$4
Growler ... \$8

WINE

Red

Cono Sur Organic Cabernet
(Chile 2006).... \$7
Heavyweight Cab Blend
(California 2005).... \$6
Heron Pinot Noir
(California 2006).... \$8
Babcock 'Under the Radar' Syrah
(California 2006).... \$9

White

Bohemian Highway Chardonnay
(California 2008).... \$7
Tiamo Pinot Grigio
(Italy 2008).... \$7
Heinz Eiffel Reisling
(Germany 2009).... \$6

NONALCOHOLIC BEVERAGES

Not For Kids Only ... \$3 glass
House Crafted Root Beer
Growler \$6

Squeak Hand-Crafted Soda \$3
SqueaKola, Sassy-parilla, Lemon Lime Rickey,
Ginger Ale, Orange Creamside, Summer Watermelon

Juice \$2
Apple, Grapefruit, Orange, Pineapple, Cranberry

Umpire Estate Sumatra Coffee \$4
Roasted fresh in the Springs by our friends at Colorado
Coffee Merchant, served in a 16oz press pot

Two Leafs & a Bud Tea \$3
Served in a 16oz press pot:
Chamomile
Jasmine
Darjeeling
Mountain High Chai



BLOODY MARYS

The Trinitarian ... \$6
Our house Bloody Mary, simple and delicious!

The Magma ... \$6
Shall we shag now, or shall we shag later?
Our house Bloody, with a kick!

Sweet Sweet Swine ... \$6
Maple Bacon Bloody Mary? Yes please!

Sangrada Verde... \$6
We've put a tasty green twist on the classic
breakfast cocktail!

 = Vegetarian  = Vegan

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

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Belgian Fries 🌱

Authentic Belgian Fritas made from freshly cut russet potatoes, twice -fried to a golden perfection; served with your choice of 2 dipping sauces below \$5 "Cicerone's pairing, Sunna Wit"

Sweet Potato Fries 🌱

Rustic cut sweet potatoes fried and seasoned with TRiNiTY's own secret blend of spices; served with your choice of 2 dipping sauces below \$7 "Cicerone's pairing, Soul Horkey"

Dipping sauces include: House made Ketchup (), Wasabi () Curry Ketchup (), Flo Beer Mustard (🌱), Chipotle (🌱), Cracked Pepper Buttermilk Ranch (🌱), Bleu Cheese (🌱), or Soul BBQ (🌱).

Seitan Buffalo Wings 🌱 or 🌿

Choose between hot, sweet and spicy, or Soul BBQ wings. Served with either bleu cheese dressing (🌱), peanut sauce (🌱), or cracked pepper ranch (🌱) \$9 "Cicerone's pairing, Flo IPA"

Bacon Cone

Five juicy pieces of thick honey cured bacon served with maple syrup for your dipping pleasure \$6 "Cicerone's pairing, Awaken Stout"

Chips and Salsa 🌱

Our organic, locally made tortilla chips served with our house made salsa \$5 "Cicerone's pairing, Sunna Wit"

The Red Sea

Colorado smoked salmon with lemon wedges, fried capers, red onions, cucumbers, spent grain and dilled cream cheese \$13 "Cicerone's pairing, Sunna Wit"

The Hippie 🌱

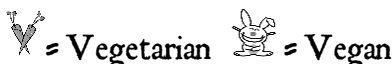
Our house made hummus served with a seasonal assortment of fresh veggies and pita bread \$8 "Cicerone's pairing, Farmhouse Saison"

Poutine Frites

Hand cut Belgian fries drenched your choice of house made gravy. Topped with handfuls of melted Dubliner cheese and mozzarella curds it's quite possibly the perfect "beer drinking buddy." Rich crimini Mushroom gravy (🌱), or hearty boar gravy \$8 Add crumbled bacon ...\$2 more. "Cicerone's pairing, Soul Horkey"

Awaken Bison Jerky

Lean bison round marinated in Awaken Stout and seasoned with TRiNiTY's blend of spices \$5 "Cicerone's pairing, Awaken Stout"



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Falafel Salad

House made falafel balls resting on a bed of organic spinach with local tomatoes, red onions, cucumbers, pepperoncinis and house made tzatziki dressing \$8 "Cicerone's pairing, Flo IPA"

Forest Salad

Organic baby spinach topped with avocado, garlic crimini mushrooms, walnuts, red onion and ripe locally grown tomato with an earthy tahini and lemon dressing \$7 "Cicerone's pairing, Awaken Stout"

Cobb Salad

Organic Colorado chicken, ripe avocado, hard-boiled egg and sliced local tomatoes on top of a bed of organic spinach topped with crumbled bacon and house made bleu cheese dressing. This isn't just a salad... It's a meal! \$10 "Cicerone's pairing, Soul Horkey"

House Salad

Local tomatoes, sliced red onions and cucumbers on a bed of organic baby spinach with our house made vinaigrette on side. Simply simplicity in a neat side salad form \$4 "Cicerone's pairing, Sunna Wit"

Soul Gouda Soup

A blend of Van Gogh gouda and Soul Horkey ale creates this creamy delicious soup.
Bowl \$6 Cup \$4 "Cicerone's pairing, ...? Maybe Soul Horkey... maybe."

Stone Soup

Ask your server for today's selection 'Market Price' "Cicerone's pairing, Farmhouse Saison"

Little Buddy

Our nearly world famous macaroni and cheese. Adult tested and kid approved \$6
"Cicerone's pairing, Sunna Wit or Soul Horkey"

Mak' N Bacon

The Little Buddy's original recipe with added thick sliced, crumbled bacon \$8
"Cicerone's pairing, Awaken Stout"

The Grizz

The original Little Buddy's recipe with Colorado smoked salmon, tomatoes, and crimini mushrooms \$9
"Cicerone's pairing, Farmhouse Saison"

Buffalo Chicken Mac 'n Cheese

Exactly what it sounds like! Organic Colorado chicken, local tomatoes and red onions in a spicy buffalo cheese sauce topped with crumbled bleu cheese \$9 "Cicerone's pairing, Flo IPA"

"Boar"ed with Peppers 'n Onions

The original Little Buddy with a new twist. Locally made wild boar and apricot brats join the mix with the addition of jalapenos and caramelized onions to make this a sweet and spicy treat that leaves your taste buds anything but bored \$8 "Cicerone's pairing, Flo IPA"

Add a bread bowl to any of these for \$1



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Portobello Sliders*

Marinated juicy portobello mushrooms served with baby spinach, red onion, sliced tomato and our house made Flo beer mustard \$10 "Cicerone's pairing, Awaken Stout"

Salmon Sliders

Colorado smoked salmon, dill cream cheese, cucumber, sliced local tomatoes, red onions and fried capers \$12
"Cicerone's pairing, Sunna Wit"

Pulled BBQ Chicken Sliders

Braised local organic chicken tossed in our Soul BBQ sauce and topped with cheddar cheese. Served with sliced pickles and onions on the side \$9 "Cicerone's pairing, Soul Horkey"

The BLT'n A

Our thick sliced and honey cured bacon, lettuce, tomato, and avocado. Served on locally baked brioche buns \$10 "Cicerone's pairing, Awaken Stout"

Colorado Lamb or Kobe Sliders

Sliders come with CHOICE of Kobe beef or lamb

The Coloradan

The original; served with caramelized onions and Flo beer mustard \$10 "Cicerone's pairing, Flo IPA"

Black & Bleu

Tossed in blackening seasoning and topped with melty bleu cheese \$12 "Cicerone's pairing, Flo IPA"

The Western

Served with caramelized onions, bacon, cheddar cheese and Soul BBQ sauce. Jalapenos on the side for a little extra kick \$12 "Cicerone's pairing, Awaken Stout"

The Greek

Topped with melted goat cheese and house made olive tapenade \$11 "Cicerone's pairing, Awaken Stout"

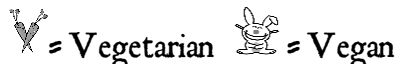
Gouda Times with Fungi's

With garlic crimini mushrooms and melted gouda cheese \$11 "Cicerone's pairing, Flo IPA Nitro"

*American Kobe beef comes from our friends at Snake River Farms

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|--------------------------|--------------------------|
| Chicken \$2 | Seitan \$2 |
| Kobe patty (x2) \$2 | Avocado \$1 |
| Lamb patty (x2) \$2 | Cheese \$1 |
| Bacon (x2) \$2 | Bread \$1 |
| Salmon \$4 | Extra sauce \$.75 |
| Boar brat \$3 | Extra veggies \$.50 |

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This section is designed for those of you who have time to wait, relax, and enjoy slow food. Preparation of these dishes takes a bit longer, but the food is well worth the wait.

Falafel 

Ground chickpea rounds stuffed inside of a pita pocket with organic baby spinach, local tomatoes and cucumbers served with a house made tzatziki sauce \$9 "Cicerone's pairing, Flo IPA"

Seitan Gyros 

Deliciously seasoned shaved seitan, diced local tomatoes, sliced red onion and organic spinach sautéed and served inside a pita pocket and served with a house made tzatziki sauce \$10
"Cicerone's pairing, Soul Horkey"

Holy Mole Enchiladas 

Organic, locally made corn tortillas coated in house made molé and stuffed with a spicy sweet potato mash. Topped with cheddar cheese and even more molé \$9 "Cicerone's pairing, Soul Horkey"

Seitan Fajita Chimichanga 

Fajita seasoned seitan, peppers, onions, sour cream, avocado and pico de gallo wrapped in a locally made flour tortilla and deep fried to golden perfection \$9 "Cicerone's pairing, Sunna Wit"

Sweet Potato Chorizo Burrito

Locally made chorizo sausage with sweet potatoes, black beans, pico de gallo and cheese wrapped in a locally made flour tortilla and smothered in salsa verde and more cheese \$9 "Cicerone's pairing, Flo IPA"

Colorado "Bangers 'n Mash"

A reinvented pub favorite. Locally made wild boar and apricot brats on a heaping pile of mashed 'taters topped with our savory house made gravy \$10 "Cicerone's pairing, Soul Horkey"

Family Board

Ask your server for today's selection 'Market Price' "Cicerone's pairing, Farmhouse Saison"

Kitchen's Choice Cheesecake 

All chefs have a sweet tooth, here's where we show ours off. Ask your server for today's concoction \$5

"Not For Kids Only" Root Beer Float 

Our house made root beer with a nice scoop of Glacier Madagascar vanilla \$4

Awaken Creamy Beer Float 

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

Glacier Ice Cream 

Locally made Vanilla or Bailey's Chocolate Chip \$4



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SUNDAY BLOODY SUNDAY!!

\$12

Choice of our Bloody Mary menu, Boddington's Beer Back, and one of the following:

- 2 Cheesy bacon and egg sliders
- Vegetarian breakfast burrito
- Chorizo & sweet potato breakfast burrito

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