

# 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, and 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 Merchant, served in a 16oz press pot

## WINE

### Red

Cono Sur Organic Cabernet  
(Chile 2012).... \$7  
La Famiglia Cabernet  
(California 2011).... \$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 2012).... \$7  
Heinz Eiffel Riesling  
(Germany 2012).... \$6

## BLOODY MARYS

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

 = 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 wings.  
Served with your choice of Trinity Dipping Sauce .... \$10  
"Cicerone's pairing, Flo IPA or Slap Yer Mammy DIPA"

**Dipping sauces:** House-Made Ketchup ( 🍷 ) Curry Ketchup ( 🍷 ) Flo Beer Mustard ( 🍷 )  
Peppercorn Buttermilk Ranch ( 🍷 ) Sweet Chili ( 🍷 ) Blue Cheese ( 🍷 ) Soul BBQ ( 🍷 ) Hot Sauce  
( 🍷 ) Red Pepper Aioli ( 🍷 )

### Swine and Syrup Cone

Thick pieces of honey cured bacon served with maple syrup for your dipping pleasure .... \$7  
"Cicerone's pairing, Awaken Stout or Soul Horkey"

### Calamari

Flash-fried in seasoned corn flour, Asian style slaw, sesame seeds,  
grilled lemon & red pepper aioli .... \$11  
"Cicerone's pairing, Sunna Wit"

### Session Selection

Locally cured meats, seasonal marinated vegetables,  
& selection of cheeses.  
Served with basil pesto & balsamic roasted fruit .... \$MP  
"Cicerone's pairing, Sunna Wit"

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**Shishito Peppers** 🍴

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

**Loaded Potato Wedges**

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

**Colorado Pork Rib Bites**

Slow braised, flash-fried, Trinity Soul BBQ sauce, smoked sea salt .... \$12  
"Cicerone's pairing, Soul Horkey"

**Vegan Corndogs** 🍴

Vegan corndogs served with Belgian fries & your choice  
of 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 (🍴) Red Pepper Aioli (🌿)

**Kids Fare**

**Kids Cheeseburger**

Premium Angus slider topped with cheddar cheese served with  
Belgian fries and a side of ketchup.... \$5

**Chicken Bites**

Crispy breaded chicken breast bites served with  
Belgian fries and a side of ketchup.... \$6

**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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**Warm Colorado Beet Salad** 

Colorado beets, crumbled blue cheese, mixed greens, pistachio,  
olive oil, red wine balsamic reduction, basil agave vinaigrette .... \$11  
"Cicerone's pairing, Soul Horkey"

**Blue Cheese Apple Walnut Salad** 

Mixed greens, crumbled blue cheese, red onion, Granny Smith apple  
& house vinaigrette .... \$9  
"Cicerone's pairing, Saison Man"

**Harvest Chicken Salad**

Diced chicken breast tossed with red grapes, celery, pecans, scallions, fresh herbs,  
mixed greens & ranch dressing .... \$11  
"Cicerone's pairing, Chi Pilsner"

**Beer & Gouda Soup** 

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

**Little Buddy** 

Our nearly world famous macaroni and cheese.  
Adult tested and kid approved .... \$7  
"Cicerone's pairing, Farmhouse Saison"

**Mac'n Bacon**

The Little Buddy's original recipe with thick sliced & crumbled bacon .... \$9  
"Cicerone's pairing, Farmhouse Saison"

**Buffalo Chicken**

Exactly what it sounds like! Colorado chicken breast, local tomatoes  
& red onions in a spicy buffalo cheese sauce. Topped with crumbled blue cheese .... \$10  
"Cicerone's pairing, Farmhouse Saison"

**BBQ Jerk Chicken**

Juicy chicken thigh shredded with Trinity Soul BBQ sauce, tossed with  
our original cheese sauce, sautéed jalapenos and crumbled bacon .... \$11  
"Cicerone's pairing, Farmhouse Saison"

**Veggie Something** 

Sautéed Spinach, red onion and garlic with marinated artichokes and olives.  
Tossed in a tomato pesto and white wine sauce  
& finished with shaved parmesan and basil oil .... \$12  
"Cicerone's pairing, Farmhouse Saison"

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## **Black & Blue**

Prime beef sliders tossed in blackening seasoning and topped with melty blue cheese.... \$12

“Cicerone’s pairing, Farmhouse Saison”

## **Bacon Cheddar BBQ**

Prime beef sliders topped with crispy bacon, cheddar cheese & Trinity Soul BBQ sauce.... \$12

“Cicerone’s pairing, Farmhouse Saison”

## **Jalapeno & Avocado**

Prime beef sliders topped with sautéed jalapeno peppers & avocado .... \$12

“Cicerone’s pairing, Saison Man”

## **BLT & A**

Thick slice honey cured bacon, arugula, local tomato & avocado .... \$10

“Cicerone’s pairing, Awaken Stout”

## **TRiNiTY Quinoa**

Organic vegan quinoa patty made with tofu, carrots, scallions, garlic, onions and cilantro.

Topped with avocado, sweet chili sauce & local tomatoes .... \$11

“Cicerone’s pairing, Farmhouse Saison”

## **BBQ Chicken**

Juicy chicken thigh shredded with Trinity Soul BBQ sauce.

Topped with cheddar cheese & pickles .... \$11

“Cicerone’s pairing, Soul Horkey”

## **Family Board**

Creative, Market Fresh, Soups, Snacks, Entrées and Desserts

Please check with your server for today’s specials ....

Chicken .... \$4

Prime Slider Patty .... \$3

Seitan .... \$3

Tofu .... \$3

Cheddar .... \$2

Avocado .... \$1

Bacon .... \$2

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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, maple-candied bacon, truffle aioli, cheddar, avocado; Served on a toasted  
ciabatta roll .... \$10

## Spanish Frittata



Three eggs, Colorado chorizo sausage,  
spinach, arugula, local tomatoes & feta .... \$10

## Smoked Salmon Scramble

Cold smoked salmon, two scrambled eggs, dill cream cheese,  
local arugula; Served on multi-grain toast .... \$11

## Lox

Smoked salmon, cream cheese, capers, red onion, sprouts;  
Served on a toasted bagel .... \$11

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