

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, Frangelico, Bailey's Irish
Cream, Kahlua.

WINE

Red

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

White

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

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

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!
(Ask for it spicy with horse radish!)

 = Vegetarian  = Vegan

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

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Golden Belgian Fries

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



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"



Vegan Seitan Buffalo 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 ()

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, Kaffir lime leaf aioli \$11
"Cicerone's pairing, Sunna Wit"

Meze Platter

House-made hummus, grilled pita, marinated artichoke hearts, seasonal vegetables, marinated olives, sun-dried tomatoes, and basil \$12
"Cicerone's pairing, Chi Pilsner"
Available

Blue Swimmer Crab Cakes

Blue Swimmer crab, mango salsa, wild rice, lime aioli \$13
"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 \$9
 "Cicerone's pairing, Flo IPA"



Loaded Potato Wedges

Seasoned potato wedges, bacon, cheddar, scallions,
 sriracha sour cream \$10
 "Cicerone's pairing, Flo IPA"








Available 

Colorado Pork Rib Bites

Marinated in Sambal Oelek and ginger, flash-fried, sweet & sour
 tamarind glaze, smoked sea salt \$10
 "Cicerone's pairing, Soul Horkey"

Vegan Corndogs

Vegan corndogs, served with Belgian fries and 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 ()

Kids Fare

Kids Cheeseburger


¼ lb Premium Angus Cheeseburger topped with cheddar cheese and served with
 a side of Belgian fries.... \$8

Chicken Bites

Crispy Breaded Chicken Breast Bites served with a side of ranch dipping sauce
 and Belgian fries.... \$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... and even on nitro \$7

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Warm Colorado Beet Salad

Colorado beets, crumbled blue cheese, romaine, pistachio,
Olive oil, red wine balsamic reduction, basil vinaigrette \$10
"Cicerone's pairing, Soul Horkey"
Available 

Blue Cheese Apple Walnut Salad

TRiNiTY mixed greens, crumbled blue cheese, Granny Smith apple, and house vinaigrette;
Served over a bed of romaine \$9
"Cicerone's pairing, Saison Man"
Available 


Fresh 'n Raw Vegetable Salad

Salad of seasonal Thai-style vegetables, rice noodles, cashews,
Cilantro leaf, sesame and soy ginger dressing \$10
"Cicerone's pairing, Flo IPA"
Available 

Harvest Chicken Salad

Diced chicken breast tossed with red grapes, celery, pecans, scallions and fresh herbs,
Served on a bed of romaine \$11
"Cicerone's pairing, Chi Pilsner"

TRINITY House Salad

A selection of seasonal greens tossed with select local produce
Served with basil and honey vinaigrette \$8
"Cicerone's pairing, Flo IPA"
Available 

Chicken \$3

Bacon \$2

Seared Tuna

.... \$5 Colorado Prime Beef Patty \$5

Seared Salmon \$5

Cheddar \$1



Tofu \$3

Seitan \$3

Avocado \$1

Prawns (3) \$4

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All burgers and sandwiches are served with a side of Belgian fries. Substitute sweet potato fries for a \$1 extra or a side salad for \$2 extra.

Black & Blue Burger

8oz Colorado Prime Beef patty dusted with Trinity Blackening seasoning, piled with crumbled bleu cheese, topped with butter leaf lettuce and local tomato.

Served on a toasted brioche bun \$13
"Cicerone's pairing, Farmhouse Saison"

Bacon Cheese Burger

8oz Colorado Prime Beef, thick cut bacon, cheddar, butter leaf, local tomato.

Served on a toasted brioche bun \$14
"Cicerone's pairing, Soul Horkey"

Jalapeno Beef Burger

8oz Colorado Prime Beef, sliced Jalapeno peppers, thick cut bacon, avocado, cheddar, butter leaf and local tomato

Served on a toasted brioche bun \$14
"Cicerone's pairing, Flo IPA"

Colorado Chicken Sandwich

Marinated chicken breast, thick cut bacon, avocado, local tomato, double cream brie, basil aioli, sun-dried tomato pesto, romaine.

Served on toasted ciabatta \$14
"Cicerone's pairing, Chi Pilsner"

TRiNiTY Quinoa Burger

Vegan quinoa patty made with organic quinoa, chickpeas and tofu. Mixed with carrots, scallion, garlic, onion and cilantro.

Topped with avocado, sweet chili sauce, butter leaf and local tomato

Served on a toasted brioche bun \$13
"Cicerone's pairing, Farmhouse Saison"



Portobello Mushroom Melt

Oven roasted garlic portobello caps, fire roasted red peppers, and Double-cream brie. Finished with balsamic reduction and basil aioli.

Topped with butter leaf and local tomato.

Belgian fries; Served on a toasted brioche bun \$14
"Cicerone's pairing, Awaken Stout"



Family Board

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

Please check with your server for today's specials

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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, local tomato, Colorado chorizo sausage,
spinach, arugula, wild Boulder mushrooms, 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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