Trio BISTRO & LOUNGE

Cocktails

Dark ‘n’ Stormy 19
Dark rum • spiced rum • lime juice • mint • ginger beer

Pimm’s Cup 19
Gin • Pimm’s • lemonade • cucumber • mint • ginger beer

Guava Rita 19
Tequila • triple sec • lime • guava • agave • lemon

Apple Jammer 19
Vodka • fig jam • apple cider • tonic

Last Word 19
Gin • green Chartreuse • maraschino liqueur • lime

English Country Garden 19
Gin • elderflower • lime juice • cucumber • mint • tonic

The Godfather 19
Amaretto • Jameson • Angostura bitters • house cherries

Trio Fuerte 19
Tequila • lime juice • triple sec • orange • agave • peach habanero hot sauce • bitters

Smoked Berry Mule 21
Mezcal • cranberry juice • lime • ginger beer

Cortona Spritz 19
Aperol • Lambrusco sparkling red wine • soda

Passion Fruit Caipirinha 19
Cachaça • muddled lime • raw sugar • passion fruit purée

The Ginge 19
Jameson • fresh ginger • ginger simple syrup • lime • Peychaud’s bitters

Paloma 19
Tequila • lime • grapefruit juice • agave • rock salt rim

Espresso Martini 19
Vodka • coffee liqueur • espresso • Baileys • cocoa powder • chocolate bitters

Martinez Martini 19
Gin • sweet vermouth • maraschino liqueur • Angostura bitters

Hot Maple Toddy 19
Brandy • spiced rum • Cointreau • maple syrup • cinnamon • lemon

Billy Bishop 19
Brandy • triple sec • crème de cacao • egg white • Peychaud’s bitters

CRAFTED INDIVIDUALLY, JUST FOR YOU

Every cocktail is made fresh to order, one at a time.
Never batched.

Good to know

Cocktails are based on 2 oz of alcohol.
Classic cocktails available upon request.

Trio BISTRO & LOUNGE

Red & Rosé Wine

GLASS / HALF LITRE / BOTTLE
5 oz / 17 oz / 25 oz

Quinta dos Carvalhais Tinto
Dão, Portugal • 16 / 55 / 80

Luigi Righetti Valpolicella Ripasso Classico Superiore
Veneto, Italy • 15 / 52 / 75

Altos de Rioja Crianza
Rioja Alavesa, Spain • 15 / 52 / 75

Domaine Fleuriet “L’Éclat” Pinot Noir
Loire Valley, France • 15 / 52 / 75

Maison Les Alexandrins “Le Cabanon” Syrah
Northern Rhône, France • 15 / 52 / 75

Kingston Estate Cabernet Sauvignon
Clare Valley, Australia • 14 / 49 / 70

Chozas Carrascal “Las Dos Ces” Rosé
Utiel-Requena, Spain • 13 / 46 / 65

White & Sparkling Wine

GLASS / HALF LITRE / BOTTLE
5 oz / 17 oz / 25 oz

Domaine de la Villaudière Sancerre
Loire Valley, France • 19 / 65 / 95

Gizella Dry Tokaji (Furmint–Hárslevelű)
Tokaj, Hungary • 18 / 62 / 90

Grange of Prince Edward Estate Riesling
Prince Edward County, Ontario • 17 / 59 / 85

Septima “Obra” Reserva Chardonnay
Mendoza, Argentina • 15 / 52 / 75

Te Mania Sauvignon Blanc
Nelson, New Zealand • 15 / 52 / 75

Terre di Gioia Pinot Grigio
Alto Adige, Italy • 14 / 49 / 70

Zardetto “Porta Monticano” Prosecco DOC Brut
Veneto, Italy • 13 / — / 65

Beer & Spirits

DRAFT
14 oz 6.75 • Pint 8.50
Ask your server for our selection
Local Lager (473 ml) 8
Cameron’s Ambear (473 ml) 8.50
Tooth and Nail Stout (473 ml) 8
Calabogie Ernst Cider (473 ml) 8

OTHER DRINKS
Mixed drinks (1 oz / 2 oz) 8 / 14
Specialty coffee (1.5 oz) 15
Caesar (1 oz) 12
Sangria (5 oz) 15

SCOTCH • 1 oz
Dalwhinnie 15 yr 15
Balvenie 12 yr 15
Glenlivet 12 yr 12
Glenfiddich 12 yr 12
Laphroaig 10 yr 12
Highland Park 12 yr 12

A LITTLE FOOD WITH YOUR WINE?

Need a recommendation? Ask your server about our wines and pairing suggestions. Here are a few of our favourites:

Mushroom Bruschetta
Domaine Fleuriet Pinot Noir

Braised Pork Belly
Quinta dos Carvalhais Tinto

Kung-Pao Pork Belly Bao
Grange of Prince Edward Estate Riesling

Cool Ranch Halloumi Fries
Domaine de la Villaudière Sancerre

WINE TASTINGS AT TRIO

Join us for seasonal tastings and special events. Scan the QR code, visit triowestboro.com, or follow us on social media to learn more.