Trio BISTRO & LOUNGE

SMALL PLATES

Bread & Butter V — 10
Nat's Grilled Sourdough • Whipped Maple Brown Butter • Balsamic Fig Jam • Maldon Salt

Devils on Horseback (4) GF — 15
Bacon Wrapped Goat Cheese Stuffed Dates • Kale & Pepita Pesto • Hot Honey

Cool Ranch Halloumi Fries V — 16
Hot Honey • Parmesan • Green Goddess Ranch • Dorito Dust • Green Onion

Braised Pork Belly GF — 18
Maple-Teriyaki Glaze • Butternut Squash Purée • Sesame Seeds • Pickled Red Onion • Cilantro • Jalapeno

Shrimp n' Puppies (3) — 18
Creole Aioli • Jalapeno Hushpuppies • Hot Honey Butter • Cajun Citrus Shrimp • Green Onion • Dill • Grilled Lime

Electric Popcorn Chicken — 20
Yuzu-Szechuan Glaze • Sesame Seeds • Green Onion • Dill • Cilantro • Green Goddess Ranch • Grilled Lime

SHARING PLATES

Hummus & Crostinis V GFO — 16
House Made Apricot Hummus • Smoked Paprika • Olive Oil • Hand Cut Crostinis

Baja Fish Tacos (2) — 18
Shredded Lettuce • Lime-Cilantro Slaw • Pico • IPA Battered Haddock • Pickled Red Onions • L.G.A. • Dill • Cilantro • Jalapeno

Crispy New Potatoes V GF — 19
Twice Cooked Baby Potatoes • Lemon-Garlic Aioli • Curry Mayo • Cilantro • Green Onion

Mushroom Bruschetta V — 20
Grilled Sourdough • Stracciatella • Roasted Mushrooms • Balsamic Glaze • Pickled Mushrooms • Gruyere • Basil • Truffle Oil • Parmesan

Kale Salad GF VO — 19
Maple-Dijon Vinaigrette • Toasted Pine Nuts • Sun Dried Tomatoes • Roasted Butternut Squash • Fried Prosciutto • Pickled Red Onions • Parmesan

Charcuterie VO GFO — 25
Cured Meats • Artisanal Cheese • Accoutrements • Pickled Veg • Crostinis

Kung-Pao Pork Belly Bao (2) — 18
Fried Bao Bun • Pineapple & Jalapeno Relish • Quickles • Sesame-Sriracha Aioli • Peanuts • Cilantro • Pickled Red Onions • Radish

Fried Brussels Sprouts V — 20
Kung-Pao Sauce • Toasted Sesame Seeds • Peanuts • Green Onion

Wagyu Smashburger Sliders (2) — 24
Pickled Mushrooms • Smoked Gouda • Candied Bacon • Buttermilk Fried Onions • Truffle Aioli • Grilled Brioche

TRIO ADVENTURE BOARD GFO — 70

Recommended for 4 or more

Apricot Hummus • Assorted Charcuterie • Crispy New Potatoes • Devils on Horseback • Pork Belly • Kale Salad • Bread & Butter • Crostinis

V vegetarian • VO vegetarian option available • GF gluten free • GFO gluten free option available

Created and Prepared for you by Chef Rob and the Trio Kitchen Team

Trio BISTRO & LOUNGE

Drinks

Pop	**3.5**
San Pellegrino	
Small	4
Large	8.5
Ginger Beer	**4**
Coffee	**5**
Tea	**4**
Juice	**4**
Lemonade	**4**

Sweet Endings

Trio Crème Brûlée GF — **11**
Ask your server for the featured flavour of the week

Flourless Chocolate Torte GF — **11**
Served with berry coulis

Non-Alcoholic Cocktails

Virgin Caesar — **10**

The British — **10**
cucumber, lime, fresh mint, simple syrup, tonic

The Upper Canadian — **10**
cucumber, mint, lemon, ginger beer

Fruit Cup — **10**
mix of fresh juices and grenadine

Non-Alcoholic Beer

IPYAY (Perth Brewery, 473 mL) — 6

Non-Alcoholic Wines

8.5 oz / 250 mL

Leitz Sparkling Riesling — **12**

Leitz Sparkling Rosé — **12**

A NOTE FROM OUR KITCHEN

Our menu is designed for sharing. Our small kitchen prepares each dish to order and sends plates as they are ready, so dishes may arrive at different times. Relax, share & enjoy.

Spotlight on Local Artists

Scan to learn more about the local artists featured at Trio.

CREATED AND PREPARED FOR YOU BY CHEF ROB AND THE TRIO KITCHEN TEAM