TRINITAS

MEAT & CHEESE PLATE 42
Chef’s selection of accoutrements

CHEESE PLATE 29
Humboldt Fog | Point Reyes Blue
Hook’s 3 Year Aged Cheddar

CHARCUTERIE BOARD 23
Chili Flake & Fennel Salami | Venison & Berkshire Salami
White Truffle Salami | Serano Ham

SNACK TRIO 15
Spicy Olives | Roasted Pepper Hummus & Feta
Grilled Eggplant, Basil & Tomato | House Pita Chips

PINEAPPLE-ACHIOTE PORK RIBS 21
Jicama-Pineapple Slaw

CHARRED SPANISH OCTOPUS 19
Toasted Paprika & Garlic | Confit Potatoes | Romesco
Blistered Lemon

CEVICHE NEGRO 21
Cucumber | Red Onion | Cilantro | Radish
Heirloom Tomato | Chili-Onion Ash

MUSTANGS BURGER 19
Angus Beef | Caramelized Onions | Bacon Horseradish Aioli
Butter Lettuce | Heirloom Tomato | Aged Hooks Cheddar
Truffle-Cotija Fries

BRUT SPARKLING, ÉTOILE
North Coast
18 | 72

BRUT CHAMPAGNE, MOËT & CHANDON
Champagne, France
26 | 104

CHARDONNAY, TRINITAS CELLARS
2015, Carneros
17 | 68

SAUVIGNON BLANC, TRINITAS CELLARS
2016, Napa Valley
14 | 56

ROSE, TRINITAS CELLARS
2013, California
12 | 48

PINOT NOIR, TRINITAS CELLARS
2014, Carneros
22 | 88

CABERNET SAUVIGNON, TRINITAS CELLARS
2014, Napa Valley
24 | 96

MYSTERIAMA , TRINITAS CELLARS
2015, Napa Valley
15 | 60

MERITAGE, TRINITAS CELLARS
2015, Napa Valley
30 | 120

CRAFTED COCKTAILS

BARREL AGED MULE 15
Woodford Reserve Estancia Selection | Ginger Beer
Black Berry & Lavender | Housemade Bitters

PEAR-VANILLA MANHATTAN 16
Woodford Reserve Double Oak Estancia Selection
St. George Pear Liqueur | Tahitian Vanilla Bean

SANGRITA 13
El Jimador Reposado | Red Wine | Spicy Mango
Lime | Squirt

SAZERAC 14
Jack Daniel’s Single Barrel Rye | Bitters | Sugar | Lemon

BOTTLED BEERS

FARMHOUSE LAGER 10
Lost Abbey, San Diego

KELLER PILSNER 11
Mikkeller, San Diego

PALE ALE | MAGICALLY DELICIOUS 10
Fall Brewing, San Diego

I.P.A. | MOSAIC & EUREKA 11
Hop Concept Brewing, San Diego

GOSE | FRUITLANDS 11
Modern Times, San Diego

CELLARS