

# 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

ROSÉ, 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

MÉRITAGE, 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