

**Dim Sum, Tapas & Small Plates**

**Spicy Tuna Crunch Roll\*** / srirachi aioli, cucumber \$8

**Grilled Filet Mignon\*** / truffled “tater tots”, frisee,  
stilton blue cheese fondue \$10

**Volcano Roll\*** / shrimp tempura, tuna tartar, tobiko, spicy aioli \$11

**Smoked Chicken Wings** / blue cheese & BBQ sauce \$9

**Rock Shrimp and Sweet Potato Fritters** / nuoc cham \$6

**Chang Mai Curried Noodles\*** / seared tenderloin, coconut milk \$7

**Salads**

**Traditional Caesar** / romaine hearts, parmesan, anchovies \$7

**Smoked Chicken Cobb Salad** / avocado, apple wood smoked  
bacon, hard cooked egg, creamy herbed dressing \$9

**Stone Pies, Sandwiches**

**Stone Pie** / smoked mozzarella, roasted tomatoes, pepperoni \$12

**Stone Pie** / Burrata, roasted garlic, pancetta,  
sundried tomatoes, parmesan \$12

**Grilled Angus Cheese Burger\*** / one all beef patty, special sauce,  
sesame seed bun...French fries \$10

**BBQ Pork Sandwich** / house smoked pork, shaved red onion, with  
bread and butter pickles...sweet potato fries \$10

**Grilled Chicken Sandwich** / chorizo, chipotle aioli, jack cheese  
...pickled vegetables \$10

**Sides \$5**

Garlic Spinach    Truffled Pommes Frites    Haricots Verts  
Garlic Mashed Potatoes

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.  
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”

# TRUMBULL KITCHEN

## **Pinot Grigio/Gris**

Canaletto, 2008, Della Venezie	7.50
Ponzi, Pinot Gris, 2008 OR	11.00

## **White and Rose**

Laurenz & Sophie, Gruner Veltliner, Austria	9.00
La Croix Du Prieur, Rose, 2009, Friuli	9.00
Nathanson Creek, White Zinfandel, CA	5.50

## **Riesling**

Montinore, 2008, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2008, Germany	10.00

## **Sauvignon Blanc**

Ferrari Carano, 2008, Sonoma	11.00
St. Supery, 2008, Napa	9.00

## **Chardonnay**

Estancia, 2008, Monterey	8.00
Hess, 2008, Monterey	10.00
Ferrari Carano Tre Terre, 2007, Russian River	14.00

## **Pinot Noir**

Block Nine, 2008, CA	8.50
Acacia "A", 2008, CA	14.00

## **Merlot**

Sea Ridge, 2008, CA	7.50
Grove Street, 2005, CA	10.00

## **Syrah/Shiraz**

Rutherglen "Red", 2005, Australia	9.50
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## **Cabernet Sauvignon & Blends**

14 Hands, 2007, WA	7.50
Graham Beck, 2008, South Africa	10.00
Max Family Cuvee, 2007, Napa	12.50

## **Zinfandel**

Ravenswood, Vintners Blend, 2007, CA	8.00
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## **Red Varietals**

Cortijo III, Tempranillo, 2008, Rioja, Spain	7.00
Familia Mayol, Malbec, 2008, Mendoza	9.00

## **Sake**

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Flight of: Ozeki Dry, Kaori & Kaguyahime	9.00
Ozeki Dry Sake	7.00

## **Sparkling & Champagne**

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	13.00

## **Draught Beers**

Amstel Light	5.00
Sam Adams Boston Lager	5.00
Palm Amber Ale	5.00
Stella Artois	5.75
Guinness Draught	6.00
Blue Moon Belgian White	4.50
Spaten Hefe-Weiss	5.50
Bass Ale	5.00
Brewtus Maximus Pale Ale	5.50
Rastafar-Rye	6.50
Newcastle Brown Ale	5.00
Sam Adams Seasonal	5.00

## **Bottled Beers**

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Bud Light Golden Wheat	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.75
Dos Equis Amber	4.50
Smirnoff Ice	4.50
Miller Light	3.75
Buckler	4.50
Pabst Blue Ribbon (16oz. Can)	3.25