

TRILOGY

ELEVATED AMERICAN CUISINE

DIPS, SNACKS, & SMALL PLATES

- RED PEPPER HUMMUS** **V**
cucumber, carrots, pita or tortilla chips **10**
- GUACAMOLE** **V GF**
pico de gallo, pita or tortilla chips **10**
- WARM SPINACH & ARTICHOKE** **V**
parmesan, pita or tortilla chips **10**
- PRETZEL BITES** **V**
sharp cheddar cheese sauce **8**
- TEQUEÑOS** **V**
venezuelan cheese sticks, sweet chili sauce, chimichurri **9**
- LOADED NACHOS** **V**
pico de gallo, sour cream, jalapenos, black beans, guacamole, cheddar cheese sauce **12**
- BUFFALO WINGS** bleu cheese dressing **13**
- BLT LOBSTER ROLL** fresh tarragon, thick-cut bacon **16**
- TUNA TARTARE WONTONS*** crispy wonton, miso aioli **9**
- SHRIMP LETTUCE WRAPS** **GF**
citrus, fennel, cucumber, peanuts, mint **9**
- MINI PORK TACOS** **GF**
pico de gallo, cilantro crema, lime **9**
- BEEF SLIDERS*** cheddar cheese, pickle, special sauce **11**
- MARINATED ARTICHOKE SLIDERS** **V**
olive tapenade, roasted tomato **10**
- GOAT CHEESE CROSTINI** figs, arugula **9 V**
- BLISTERED SHISHITO PEPPERS** **V**
togarashi, miso aioli **9**
- BEEF EMPANADAS**
sweet chili sauce, chimichurri **9**
- CHICKEN TENDERS** honey mustard **11**



SOUPS, SALADS, & BOARDS

- TOMATO SOUP** **V GF**
burrata, basil **8**
- GRAINS & GREENS SALAD** **V GF**
kale, quinoa, dried cranberry, asparagus, honey ranch **10**
- ROASTED BEET SALAD** **V GF**
almonds, goat cheese, orange, fennel **12**
- CAESAR SALAD**
fresh romaine, shaved parmesan **8**
- SALAD ADD-ONS** chicken **5** / shrimp **7** / salmon **9**
- CHARCUTERIE BOARD**
chef's selection of cured meats, mixed olives, pickled vegetables, artisanal crackers **18**
- ARTISAN CHEESE BOARD** **V**
chef's selection of cheeses, dried fruit, marmalade, artisanal crackers **18**

FLATBREADS

- TRUFFLE MUSHROOM** **V**
ricotta, shitake mushroom, mozzarella **14**
- PEPPERONI**
mozzarella, tomato sauce **11**
- MARGHERITA** **V**
buffalo mozzarella, tomato, basil **12**
- BIANCA** **V**
goat cheese, fig, arugula, pine nuts **13**
- PESTO** **V**
buffalo mozzarella, cherry tomatoes, parmesan **13**
- CHEESE** **V**
tomato sauce, mozzarella **11**

SANDWICHES

- BACON CHEESEBURGER*** bacon, cheddar, lettuce, tomato, onion, brioche bun, pickle **13.50**
- GRILLED CHICKEN SANDWICH** avocado, tomato, lettuce, onion, sriracha aioli, ciabatta **13**
- CRISPY CHICKEN SANDWICH** smoked gouda, honey mustard, tomato **13**
- GRILLED PORTOBELLO "BURGER"** roasted red peppers, feta cheese, balsamic, pickled red onion **11 V**
- CAPRESE SANDWICH** fresh mozzarella, tomato, basil pesto, arugula, balsamic vinaigrette, ciabatta **12 V**



SIDES

- FRENCH FRIES** **6 V**
- TRUFFLE FRIES** **8 V**
- SHARP CHEDDAR MAC N' CHEESE** **8 V**
- BLEU CHEESE SLAW** **7 V GF**

DESSERTS

- ask your server about today's dessert selection
- + SCOOP OF ICE CREAM TO ANY DESSERT** **2**
- CUP OF ICE CREAM** **5**

MENU BY CHEF MATT O'NEILL
Culinary Director, Craveable Hospitality Group

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Our pesto contains pine nuts.

Sales tax not included

 Trilogy Signature Item

V Vegetarian **GF** Gluten Free  Can be prepared quickly

TRILOGY

ELEVATED AMERICAN CUISINE

FROM CONCESSIONS

POPCORN 6 / 7 / 8 | HOT DOG 5.50 - 9 fries/toppings | NACHOS 6 | ASSORTED CANDIES & CHOCOLATES 4 - 8
FOUNTAIN DRINKS 5 / 6 / 7 | ASSORTED JUICES & BOTTLED WATERS 4 - 7

TRILOGY SIGNATURE DRINKS

SINGLE SIZE / "MOVIE SIZE"

Seeing a movie? Try our larger "movie size" and sit back and enjoy the show without interruption!

A CLOCKWORK MANGO 10 / 15
Tropical mojito with Flor de Caña Rum, mango, lime, fresh mint

THE TRILOGY CLASSIC 11 / 16
Tito's Vodka, St. Germain, Solerno blood orange, finished with club soda on the rocks

FRESA LOCA 10 / 15
El Jimador Tequila, strawberry, lime juice, salt rim

FROM RUSSIA WITH LOVE 10/15
Tito's Vodka, Grand Marnier, fresh raspberry, lime juice, finished with a splash of ginger beer

MIAMI VICED TEA 12
Top shelf Long Island with a splash of sprite, cranberry

MARILYN MOJITO 10 / 15
Flor de Caña 4-year Aged Rum, Aperol, fresh orange, mint, topped with Prosecco

SEABISCUIT JULEP 11 / 16
A spin on the Derby classic with Breckenridge Bourbon, Grand Marnier, cucumber, mint, soda



BEER

BOTTLES & CANS 6 EACH
BUCKET OF SIX 27

MILLER LITE

HEINEKEN

YUENGLING

WOODCHUCK HARD CIDER

CORONA EXTRA

ST. PAULI GIRL N.A.

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN

FUNKY BUDDHA HOP GUN IPA

MIAMI WEISS HEFEWEIZEN

MAGIC HAT #9

16 OZ DRAFTS 7 EACH

STELLA ARTOIS

GOOSE ISLAND IPA

BUD LIGHT

WINE

6 OZ / 12 OZ / BOTTLE

WHITE

PROSECCO Mionetto Brut 8 / 15 / 29

ROSÉ Keen 11 / 21 / 42

PINOT GRIGIO Ca' Bolani 7 / 14 / 24

SAUVIGNON BLANC LostFind 8 / 15 / 29

RIESLING The Seeker 7 / 14 / 28

CHARDONNAY Wente "Morning Fog" 8 / 15 / 30

CHARDONNAY La Crema 11 / 21 / 42

RED

RED BLEND Lost Angel "Mischief" 7 / 14 / 25

PINOT NOIR King Estate "Acrobat" 9 / 16 / 39

MALBEC TintoNegro 8 / 16 / 30

MERLOT Swanson "Cygnet" 12 / 22 / 42

CABERNET SAUVIGNON 8 / 15 / 32
Montes Classic

CABERNET SAUVIGNON 10 / 18 / 38
Michael-David "Freakshow"

SYRAH Charles Smith "Boom Boom" 9 / 16 / 39

SANGRIA

Proudly featuring Lolea artisan sangria, made in Spain

LOLEA RED SANGRIA fresh fruit 9

LOLEA WHITE SANGRIA fresh fruit 9

add a prosecco float +2



BY THE BOTTLE

CHARDONNAY Cakebread 78

SAUVIGNON BLANC Frog's Leap 40

SPARKLING Schramsburg Blanc de Blanc 58

CABERNET SAUVIGNON Cade 90

CARMENÈRE Wandering Wines 55

CARMENÈRE Montes "Purple Angel" 84

PINOT NOIR Patz and Hall 58