

# TRILOGY

ELEVATED AMERICAN CUISINE

## DIPS & SPREADS 10 EACH

- RED PEPPER HUMMUS V**  
cucumber, carrots, pita chips
- GUACAMOLE V GF**  
tortilla chips, pico de gallo
- PIMENTO CHEESE V**  
pita chips
- WARM SPINACH & ARTICHOKE V**  
parmesan, pita chips



## SMALL PLATES

- TUNA TARTARE\*** crispy wonton, miso aioli 9
- PRETZEL BITES** sharp cheddar cheese sauce 8 V
- MINI PORK TACOS** pico de gallo, cilantro crema 9 GF
- BEEF SLIDERS\*** cheddar cheese, pickle, special sauce 11
- CANDIED BACON SKEWERS** maple glaze 8 GF
- BUFFALO WINGS** bleu cheese dressing 13
- GOAT CHEESE CROSTINI** figs, arugula 9 V
- PROSCIUTTO-WRAPPED ASPARAGUS** balsamic 9 GF
- CHICKEN TENDERS** honey mustard 11
- BLT LOBSTER ROLL** fresh tarragon, thick-cut bacon 16

## 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

- 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
- TRUFFLE MUSHROOM V**  
ricotta, shitake mushroom, mozzarella 14
- CHEESE V**  
tomato sauce, mozzarella 10

## SANDWICHES served with fries

- BACON CHEESEBURGER\*** bacon, cheddar, lettuce, tomato, onion, brioche bun, pickle 12
- 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 12 V
- CAPRESE SANDWICH** fresh mozzarella, tomato, basil pesto, arugula, balsamic vinaigrette, ciabatta 12 V



## SIDES

- FRENCH FRIES 6 V**
- TRUFFLE FRIES 7 V**
- SHARP CHEDDAR MAC N' CHEESE 8 V**
- ROASTED ASPARAGUS 5 V GF**
- BLEU CHEESE SLAW 7 V GF**

## DESSERTS

- we proudly feature desserts scratch-baked by sweet endings, west palm beach, fl
- CHEESECAKE** ny-style mini cake 8
  - COCONUT CAKE** 4 layer mini cake 8
  - ULTIMATE CHOCOLATE CAKE** tall mini cake 8
  - TRIPLE CHUNK BROWNIE** 4

MENU BY 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.

V Vegetarian GF Gluten Free ⚡ Can be prepared quickly

All prices include sales tax

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## FROM CONCESSIONS

POPCORN 6 / 6.5 / 7 | PRETZEL 8 | NACHOS 6 | ASSORTED CANDIES & CHOCOLATES 5 - 8  
COCA COLA SODAS 6 / 6.5 / 7 | ASSORTED JUICES & BOTTLED WATERS 4 - 5

## TRILOGY SIGNATURE DRINKS

### SINGLE PRICE / "MOVIE SIZE" PRICE

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

### FROM RUSSIA WITH LOVE

Stolichnaya Vodka, Grand Marnier, muddled raspberry, fresh lime juice, finished with a splash of ginger beer 10 / 15

### A CLOCKWORK MANGO

A tropical twist on a mojito with Flor de Cana Añejo rum, mango, fresh lime, and fresh mint 10 / 15

### FRESA LOCA

A fruity and refreshing margarita with El Jimador Tequila, strawberry puree, and fresh lime juice 10 / 15

### MIAMI VICED TEA

Top shelf Long island Iced Tea with sweetness from cranberry juice and a splash of Sprite 12

### SUNSHINE STATE

A premium martini with floral and citrus flavors. Beefeater gin, St. Germain, fresh lemon juice, and fresh basil served straight up 11



## BEER

BOTTLES 6 EACH

BUCKET OF SIX 27

MILLER LITE

HEINEKEN

YUENGLING

WOODCHUCK HARD CIDER

CORONA

ST. PAULI GIRL N.A.

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN

16 OZ DRAFT 7 EACH

STELLA ARTOIS

GOOSE ISLAND IPA

BUD LIGHT

## WINE 6 OZ / 12 OZ / BOTTLE

### WHITE

PROSECCO Mionetto Brut 8 / 15 / 29

PINOT GRIGIO Ca' Bolani 7 / 14 / 24

SAUVIGNON BLANC Whitehaven 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 / 29

MALBEC TintoNegro 8 / 16 / 38

MERLOT Swanson "Cygnet" 12 / 22 / 42

CABERNET SAUVIGNON Montes Classic 8 / 15 / 32

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

SYRAH Columbia Crest 7 / 14 / 23

## 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 SUPPLEMENT

### BY THE BOTTLE

CHARDONNAY Cakebread 78

SAUVIGNON BLANC Frog's Leap 40

SPARKLING Schramsburg Blanc de Blanc 58

CABERNET SAUVIGNON Cade 90

CARMENÈRE Montes "Purple Angel" 84

PINOT NOIR Patz and Hall 58

