

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!

MAGNOLIA MOUNTAIN Stolichnaya vodka, Grand Marnier, agave, fresh lime. raspberry 10 / 15

THE DOGWOOD Beefeater gin, St-Germain, lemon, simple syrup, whole basil, ginger puree 11

FRESA LOCA Jose Cuervo Gold tequila, strawberry, lime, salt rim 10 / 15

ROOFTOP LEMONADE Smirnoff vodka, fresh lemon, cucumber, simple syrup 10 / 15

THE HANGING ROCK MANHATTAN Bulleit Rye bourbon, Lejon sweet vermouth, Angostura bitters 12

LOLEA RED SANGRIA fresh fruit 9

LOLEA WHITE SANGRIA fresh fruit 9
add a prosecco float +2 SUPPLEMENT



BEER

DRAFT

AVIATOR BLUE BLOOD RIVALRY ALE: Fuquay-Varina, NC 7

BLUE MOON: Golden, CO, Witbier 7

BOLD ROCK: Asheville, NC, Carolina Hard Cider 7

DEEP RIVER 40 42 CHOCOLATE MILK STOUT: Clayton, NC, Stout 8

DEEP RIVER, RIVERBANK RYE-IT PALE ALE: Clayton, NC 8

DUCK-RABBIT HOPPY BUNNY: Farmville, NC, American Black Ale 8

FOOTHILLS HOPPYUM: Winston-Salem, NC, India Pale Ale 9

FULLSTEAM PAYCHECK PILSNER: Durham, NC 7

RED OAK: Witssett, NC, Bavarian Amber 7

WHITE STREET KOLSCH: Wake Forest, NC 7

WICKED WEED PERNICIOUS: Ashville, NC, India Pale Ale 8

WICKED WEED SEASONAL SELECTION: Ashville, NC 8

BOTTLES/ CANS

AVIATOR HOG WILD IPA: Fuquay Varina, NC, IPA 7

BIG BOSS ANGRY ANGEL KOLSCH: Raleigh, NC, Kolsch 6

BODDINGTON'S PUB ALE: Manchester, England, English Pale Ale 7

CLAUSTHALER NA: Germany, Non-Alcoholic 5

CORONA: Mexico, Mexican Lager 6

FULLSTEAM CACK-A-LACKY GINGER PALE ALE: Durham, NC, Ginger Pale Ale 6

FULLSTEAM ROCKET SCIENCE IPA 22 OZ: Durham, NC, India Pale Ale 12

GIZMO, BEEKEEPER HONEY WHEAT 22 OZ: Raleigh, NC 12

GUINNESS: Dublin, Ireland, Stout 7

LAGUNITAS IPA: Lagunitas, CA, India Pale Ale 7

LONERIDER SHOTGUN BETTY: Raleigh, NC, Hefeweizen 6

MILLER LITE: Milwaukee, WI, American Lite Lager 5

NATTY GREEN'S BUCKSHOT: Greensboro, NC, Amber Ale 6



WINE 6 OZ / 12 OZ / BOTTLE

SPARKLING

PROSECCO Canti Bubbles 9 / 16 / 34

BRUT Magenta Cuvee Superieure 70

ROSÉ

ROSÉ Billette Côtes de Provence 9 / 16 / 34

WHITE

CHARDONNAY Belcrème de Lys 10 / 18 / 40

CHARDONNAY Pietra Santa 9 / 16 / 36

CHARDONNAY Mer Soleil Reserve 15 / 27 / 60

SAUVIGNON BLANC Nobilo Icon 11 / 21 / 44

SAUVIGNON BLANC Pascal Jolivet Attitude 11 / 21 / 44

PINOT GRIGIO Barone Fini 10 / 18 / 40

RIESLING Kung Fu Girl 9 / 16 / 36

WHITE BURGUNDY Touzot Macon Villages 11 / 21 / 44

VOUVRAY Charles Bove 11 / 44



RED

CABERNET SAUVIGNON Avalon 10 / 18 / 36

CABERNET SAUVIGNON Nine North Chasing Lions 12 / 23 / 48

PINOT NOIR Meiomi 12 / 23 / 48

PINOT NOIR Nicolas Potel Bourgogne Rouge 12 / 23 / 48

MERLOT Peirano Estate Six Clones 9 / 16 / 36

MALBEC Trapische Broquel 10 / 18 / 40

RED BLEND Paul Autard Côtes du Rhone 11 / 21 / 44

RED BLEND Gundlach Bundschu, "Rockus Bockus" 9 / 16 / 36

GARNACHA CENTENARIA Coto de Hayas 12 / 23 / 48

GRENACHE RED Bodegas Atteca "Old Vine" 11 / 21 / 44

MALBEC Zaccardi Q 62

MERLOT Montes Alpha Merlot 70

MERLOT Franciscan 58

CABERNET SAUVIGNON Bodega Atamisque 51