

SIGNATURE MARTINIS

BOMBSHELL

PAMA Pomegranate Liqueur, Bacardi Melon, X-Rated Liqueur, Splash of Cranberry Juice, Sugar Rim

LIQUID COCAINE

Stoli Vodka, Southern Comfort, Amaretto Triple Sec, Splash Pineapple Juice

BLACKBERRY

Pearl Plum Vodka, Segura Champagne, Muddled Blackberries

MARGARITINI

Hornitos Reposado Tequila, Cointreau, Fresh Lime Juice, Agave Nectar, Half Salt Rim

STRAWBERRY-MANGO MOJITO

Malibu Mango Rum, Strawberry Puree, Fresh Lime Juice, Splash Soda

PINK PANTIES

Stoli Citron, Cheri-Berri Pucker, Fresh Lemon Juice

SIGNATURE COCKTAILS

JIMI HENDRIX

Hendricks Gin, Koval Ginger Liqueur, Muddled Grapes and Cucumbers, Splash Sierra Mist

BLUEBERRY LEMONADE

Stoli Citron, Fresh Lemon Juice, Fresh Blueberries, Simple Syrup, Soda



CAFÉ TRIO EVENT SPACE

Café Trio wants your private event business! Please consider allowing Café Trio to host your next business luncheon, rehearsal dinner or private event. Two unique rooms now available that can host up to 100 guests. Stand out with an event for your guests at Café Trio!

LIVE & LOCAL MUSIC

Please help us to continue to provide outstanding live music at Café Trio. If you like what you hear please show your gratitude by tipping the musicians. Thank You!

LOCAL ART

Café Trio proudly exhibits the area's best local artists. Take a moment and enjoy the current selection in the main dining room. All artwork is for sale.

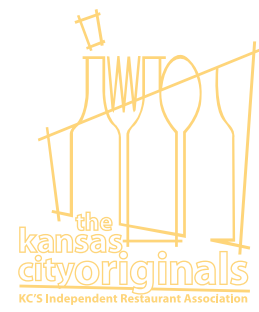
OUR FARMERS

Simply Food, Thane Palmberg, Prairie Birthday Farm, Wakarusa Valley Farm, Campo Lindo, Windhaven Farm, City Bitty, Green Dirt Farm.

The Café Trio Guarantee:

If you are not happy with any item please send it back. If we can't fix it - We'll buy it. If you have any concerns please also ask to see an owner. Note: Medium well and well done steaks excluded.

*May contain raw or undercooked ingredients. Health Department Consumer Advisory: Eating raw or undercooked foods may increase the risk of certain foodborne illnesses.



Reward Card Accepted Here



RESTAURANT, BAR & EVENT SPACE

Locally owned and committed to using locally sourced products and purveyors whenever possible.

DINNER MENU

Executive Chef Nick Estell

Sous Chef Damon Cates

Proprietors: Christopher Youngers & Tai Nguyen

www.cafetriokc.com



SMALL PLATES

PRINCE EDWARD ISLAND MUSSELS

La Quercia Pancetta, Oven Roasted Tomato, Shallot, Garlic, Fennel, Fines Herbes, White Wine Garlic Cream Broth • 15

*BISTRO TIPS

Skewered Filet Tips, Smoked Gouda, Grilled Seasonal Vegetables, Mustard Truffle Fries • 18

THE ANTIPASTO PLATE

Featured Meat & Cheese Selection, House Charcuterie, Roasted Red Peppers, Marinated Artichoke Hearts, Assorted Olive • 18

CRAB CAKES

Blue Crab, Roasted Radish, Sweet Corn, Cilantro, Chipotle Aioli • 15

CAPRESE TOWER

Fresh Mozzarella, Tomato, Basil Pesto, Olive, Pine Nut, Balsamic Reduction, Paprika Oil • 10

DOUBLE DIP

Hummus, Tzatziki, Carrot, Cucumber, Bell Peppers, Olive Oil, Warm Pita • 9

TUSCAN FLATBREAD

Shrimp, Spinach, Burgers' Smokehouse Bacon, Fontina and Feta Cheese, Marinated Artichoke • 12

MARGHERITA FLATBREAD

Mozzarella, Basil, Marinara, Grana Padano • 12

SOUTHWESTERN CEVICHE

Poached Shrimp & Halibut, Spiced Tomato Sauce, Cucumber, Avocado, Jalapeno, Lime Wedge, Cilantro • 10

SPINACH & ARTICHOKE DIP

Roasted Garlic, Artichoke, Spinach, Parmesan, Pangrattato, Cayene, Corn Tortilla Chips • 9

SOUPS & SALADS

TRIO WEDGE SALAD

Iceberg, Pancetta, Pickled Shallot, Chive, Blue Cheese Buttermilk Dressing
small • 5 large • 8

STRAWBERRY SPINACH

Farmer's Spinach, Strawberry, Local Goat Cheese, Slivered Almond, Blood Orange Citronette
small • 5 large • 9

QUINOA SALAD

Asparagus Coins, Radish, Grape Tomato, Wild Garlic, Fines Herbs, Preserved Lemon, Local Sheep's Milk Cheese, Cayenne Toasted Pine Nuts, Olive Oil
small • 6 large • 10

CAESAR SALAD

Heart of Romaine, Torn Garlic Croutons, Shaved Grana Padano, Anchovie
small • 5 large • 8

SALMON CHOWDER

Thyme Gougeres, Paprika Oil, Fines Herbs
cup • 5 bowl • 7

CORN POBLANO SOUP

Crème Fraiche, Roasted Red Peppers
cup • 4 bowl • 6

**Ask your server about adding Grilled Salmon, Chicken or Hanger Steak to your favorite Salad.*

HOUSE CRAFTED DRESSINGS:

Herb Parmesan, Balsamic, Blue Cheese Buttermilk, Ranch, Caesar, Blood Orange Citronette

DETAILS

HORSERADISH MASHED POTATO • 4

SPRING PEA RISOTTO • 7

BRAISED GREENS WITH BURGERS' SMOKEHOUSE BACON • 6

GRILLED ASPARAGUS WITH SHAVED GRANA PADANO • 7

GRILLED/ROASTED/STEAMED SEASONAL VEGETABLE • 5

PAN SEARED GREEN BEANS • 5

TOMATO NOKEDLI • 5

MAC DADDY • 8

ENTREES

Add a Trio Dinner Salad to any entree • 4

DIVER SCALLOPS

Pan Seared Diver Scallops, Preserved Lemon Risotto, Burgers' Bacon, Tarragon Cream, Grilled Asparagus • 34

GRILLED SWORDFISH

Wild Rice, Black Beans, Pan Seared Poblano, Bell Pepper & Pineapple, Mole Sauce • 27

SALMON ROULADE

Garlic & Ginger Stuffed Grilled Faroe Island Salmon, Miso Wild Rice, Orange and Honey Bok Choy, Shiitake Mushroom, Toasted Sesame Seeds • 25

GOLDEN TROUT

Smoked Garlic Dumplings, Pan Seared Green Beans, Saffron Cream • 24

SEAFOOD LASAGNA

Shrimp, Crab, Bay Scallops, Fontina and Ricotta cheeses with Wilted Greens and Burgers' Smokehouse Bacon over Creamed Marinara • 29

PARMESAN ENCRUSTED HALIBUT

Pan Seared Halibut, Fingerling Sweet Potato, Roasted Corn, Poblano & Bell Pepper, PEI Mussels, Lobster Jus • 34

SPRING PEA RISOTTO

Pistachio, Cranberry, Microgreens, Shaved Grana Padano • 16

BLACK BOWTIE PASTA

Littleneck Clams, Italian Fennel Sausage, Roasted Red Pepper, Smoked Tomato Broth • 19

MAC DADDY

(Voted KC's Best Mac & Cheese!) Creamy Gourmet Mac & Cheese with Burgers' Smokehouse Bacon, Scallions, Bell Pepper, Cherry Tomato • 18

*COFFEE RUBBED HANGER

Hand Cut Choice Hanger Steak (Butcher's Cut), Roasted Baby Red Potato, Tomato Braised Greens, Chipotle Glaze • 28

*FILET

Hand Cut Choice Beef with Horseradish Mashed Potato, Grilled Asparagus, Chimichurri or Black Garlic Butter
6oz • 32 or 8oz • 38

*DRY AGED RIBEYE

Hand Cut Dry Aged 12oz Ribeye with Horseradish Mashed Potato, Grilled Asparagus, Chimichurri or Black Garlic Butter • 48

STEAK SCALOPPINE

Thinly Pounded Ribeye, Lightly Breaded & Flash Fried, Mushroom Conserva, Cherry Tomato, Spinach, Eggplant Piccata • 28

ROASTED CHICKEN

Campo Lindo Farms Chicken Breast, Fresh Mozzarella, Basil, Parmesan Broth, Tomato Nokedli, Shaved Grana Padano, Pangrattato • 22

*TRIO FLAT TOP BURGER

House Ground Choice Beef, Shredded Braised Short Ribs, Fried Pineapple, Pickled Jalapeno, Smoked Gouda, Chipotle Aioli, Fries • 16

*PORK CHOP

Duroc Pork, Garlic & Paprika Marinade, Blackened Red Potato, Fried Zucchini, Wild Garlic and Dill Cream • 27

SHORT RIBS

12 Hour Braised Beef Short Ribs, Peach Marmalade, Southwestern Slaw, Bourbon BBQ Sauce, Sweet Corn Bread • 25

BEVERAGES

"Café Trio" signature blend Roasterie Coffee

SOFT DRINKS

HOT HERBAL TEA

ICED TEA

REPUBLIC OF TEA

ACQUA PANNA BOTTLED WATER

SAN PELLEGRINO BOTTLED WATER

DESSERTS - 7

BLACKBERRY BASIL ICEBOX PIE

Graham Cracker Crust, Blackberry Compote, Basil Simple Syrup

COCONUT CREAM PIE

Chocolate Crust, Coconut Flake, Lime, Brown Sugar Coconut Sauce

GOOEY CHOCOLATE BUTTER CAKE

Pecan Praline Ice Cream, Caramel Crème Anglaise

LEMON CURD PARFAIT

Lemon Curd, Strawberries & Cream, Sugar Cookie Crumble, Mint

Fat and Happy? Send a round to the Kitchen (Enjoyed After Shift) • 15