










# summer cocktails+twisted classics

- Black Lagoon** *rich, bitter, mysterious* 10   
Rum, brandy de Jerez, chocolate+spice, orgeat
- Copabanana** *approachable, balanced, complex* 8   
Bourbon, banana, lemon, honey, orgeat, spiced chocolate bitters
- Joie de Vivre** *a low-alcohol indulgence* 8   
Coconut-water rum, almondmilk liqueur, cacao
- Kopi Kat** *bittersweet mint+coffee intrigue* 10   
Dark rum, darker rum, Rocktown coffee liqueur, fernet, menthe, orgeat, nutmeg
- Pacific Swizzle** *a tantalizing taste of the tropics* 10   
Lychee vodka, white rum, falernum, lime, passionfruit, cane syrup, bitters
- Relaxed Word** *the last word in liquid vacations* 10   
White rum, falernum/chartreuse, passionfruit/lime, maraschino liqueur, bitters, absinthe
- Sotol'd Ya So** *sweet earthy spice, floral overtones* 9   
Sotol, grapefruit liqueur, agave nectar, lime
- Uliuli** *let it blue you away!* 10   
Blanco tequila, botanical gin, falernum, lime, blue curaçao, cinnamon-ginger {created to pair with the Ahi Tuna Poke Bowl}
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- Calvados Collins** *crisp & refreshing* 9   
French apple brandy, honey, lemon, soda
- Cucumber Mint Gimlet** *light, bright, easygoing* 9   
Cucumber vodka, menthe, lime, honey
- The PCD** *deceptively simple, dangerously delicious* 7   
Pineapple + coconut rums, lime, sugar

# trio's originals • classic cocktails

- Agave Fresca** 9   
Espolón silver tequila, agave nectar, lime
- Forever XXIX** 8   
El Dorado 3 rum, peach, cinnamon-ginger, lime
- Going Green** 9   
Tanqueray gin, jalapeño, rosemary syrup, lime
- Negligeé** 8   
Grapefruit vodka, peach & orange liqueurs, cranberry
- Spiced Lychee Mule** 10   
Kai Lychee vodka, Benedictine, ginger beer, lime
- Tea + River** 9   
Earl Grey-infused Citadelle gin, lemon, simple,  
Adelaide, egg white, Peychaud's ⌚ *Please be patient; this one takes time...*
- Real Boy**  
Vanilla bean-infused vodka, fernet, simple, bubbles
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- Brant Royale** 7   
Raynal VSOP brandy, Giffard Menthe Pastille,  
angostura, absinthe rinse
- Champagne Cocktail** 6   
Bubbles, bitters, sugar cube, lemon twist
- Mai Tai** 9   
El Dorado 3 & 12 rums, dry curaçao, house orgeat, lime

**\*\*Ask your server about today's cocktail special!\*\***

## Sparkling + Dessert

<b>Prosecco, Hi!, Italy</b>	<b>6.</b>
<b>Prosecco, La Gioiosa, Italy ~ 187ml</b>	<b>7.</b>
<b>Pineau des Charentes, Pierre Ferrand, France</b>	<b>10.</b>
<b>Muscat de Beaumes-de-Venise, Vidal Fleury, France</b>	<b>10.</b>
<b>Port, Taylor Fladgate 20 (Tawny)</b>	<b>14.</b>

## Whites + Off-Whites

<b>Moscato, Sorì Grammela, Italy</b>	<b>7.5</b>
<b>Rosé, Lorenza, California</b>	<b>9.</b>
<b>Riesling, Charles &amp; Charles, WA</b>	<b>8.</b>
<b>Vinho Verde, Portal de Calçada, Portugal</b>	<b>7.5</b>
<b>White Blend, Anne Amie Amrita, OR</b>	<b>8.</b>
<b>Pinot Grigio, Fernanda Cappello, Italy</b>	<b>8.5</b>
<b>Pinot Gris, Raptor Ridge, OR</b>	<b>9.</b>
<b>Pinot Grigio, Santa Margherita, Italy</b>	<b>12.</b>
<b>Sauvignon Blanc, High Valley, CA</b>	<b>8.5</b>
<b>Chardonnay, Karma, California</b>	<b>8.</b>
<b>Chardonnay, Sonoma Cutrer, CA</b>	<b>11.</b>

## Reds

<b>Pinot Noir, Block 9, CA</b>	<b>8.5</b>
<b>Pinot Noir, Anne Amie Cuvee "A", OR</b>	<b>10.5</b>
<b>Pinot Noir, La Crema, CA</b>	<b>11.5</b>
<b>Malbec, Ricardo Santos, Argentina</b>	<b>9.</b>
<b>Merlot, Broadside, WA</b>	<b>8.</b>
<b>Red Blend, Locations: España, Spain</b>	<b>10.</b>
<b>Zinfandel (ish), Sasseo Primitivo, Italy</b>	<b>8.</b>
<b>Cabernet Sauvignon, Irony, CA</b>	<b>7.5</b>
<b>Cabernet Sauvignon, Substance, WA</b>	<b>9.5</b>

## Beer, Cider, etc.

<b>Bell's Oberon Wheat Ale</b> , Kalamazoo, MI, 5.8%	<b>5.</b>
<b>Bell's Two-Hearted Pale Ale</b> , Kalamazoo, MI, 7.0%	<b>5.5</b>
<b>Boulevard The Calling IPA</b> , Kansas City, MO, 8.5%	<b>7.5</b>
<b>Lost 40 Day Drinker Belgian Blonde</b> , Little Rock, 4.8%	<b>4.5</b>
<b>Lost 40 Love Honey Bock</b> , Little Rock, 6.3%	<b>4.5</b>
<b>Pacific Coast Dry Cider</b> , California, 6.0%	<b>6.5</b>
<b>Wisecre Gotta Get Up to Get Down</b>	<b>4.5</b>
Coffee Milk Stout, Memphis, 5.0%	
<b>White Claw Ruby Grapefruit Hard Seltzer</b> , 5.0%	<b>5.</b>
<b>Stella Artois</b> , Belgium, 5.0%	<b>4.5</b>
<b>Corona</b> , Mexico, 4.6%	<b>4.</b>
<b>Bud Light</b> , St. Louis, MO, 4.2%	<b>3.5</b>
<b>Michelob Ultra</b> , St. Louis, MO, 4.2%	<b>4.</b>
<b>Buckler (non-alcoholic)</b> , Holland, <0.5%	<b>5.</b>

## Drink Specials

**Bloody Sunday: \$5 Bloody Mary**

**Mai Tai Monday: \$5 Mai Tai**

**Tequila Tuesday: \$6 Agave Fresca & \$4 Margarita\***

**Whiskey Wednesday: \$4 Old Fashioned & Whiskey Sour\***

**Thirsty Thursday: \$2 off craft beer**

*\*Well only*

*\*\*Mon-Wed specials available at dinner only*

*\*\*\*All prices tax exclusive; at ~33%, Little Rock has one of the highest on-premise liquor taxes in the nation.\*\*\**