

FRUITED

DAILY SERVING: APPLE CIDER

Fruited Berliner Weisse

**Warming Spice - Grilled Pineapple - Robust*

4.2% | 10oz | 8

DAILY SERVING: TROPICAL PUNCH

Fruited Berliner Weisse

**Fruit Punch - Jammy - Refreshing*

4.2% | 10oz | 8

HARD LEMONADE

**Bright Lemon - Citrus - Refreshing*

10% | 6oz | 12

SPONTANEOUS

HABITAT 2024: BLEND 1

Spontaneously Fermented Ale

**Apricot - Light Hop - Tangy*

6.5% | 500ml | 17 (B)

HABITAT 2024: BLEND 2

Spontaneously Fermented Ale with Raspberry and Blueberry

**Jammy - Vibrant - Freshening*

6.2% | 500ml | 19 (B)

SELTZER

SOAK: LIME

Hard Seltzer

**Lime Juice - White Wine - Crisp*

4% | 16oz | 7

WINE

WHITE BLEND / RED BLEND / SPARKLING

6oz | 12

HOUSE COCKTAILS

SPICED APPLE SMASH

Aged Rum, Cinnamon Apple Cider, Ginger Beer

12

WHISKEY PUNCH

American Whiskey, Dry Vermouth, Maple Pear

Cordial, Lemon 15

SPICED DIRTY SHIRLEY

Windrow Vodka, Spiced Grenadine, Seltzer 13

IN BLOOM

Windrow Vodka, Hibiscus, Lemon, Rose, Soda 13

PINEAPPLE DAIQUIRI

Wavebreak White Rum, Coconut Water, Lime,

Pineapple 13

FREEZER DOOR OLD FASHIONED

Wake Robin Bourbon, JC Tetreault Orange

Liqueur, Bitters 16

SANGRIA

Aged Rum, Lime, JC Tetreault Orange Liqueur,

Red Wine 14

AGAVE & ALOE

Agave, Lavender, Lime, Pineapple Aloe Water 13

ESPRESSO MARTINI

Windrow Vodka, Barrington Coffee Trillium Blend

Cold Brew, Vanilla 15

CRAFT MOCKTAILS

SHIRLEY, YOU CAN'T BE SERIOUS

House Grenadine, Lemon, Lime 5

MINT SMASH

Lemon, Mint, Choice of: Bubbles or Flat 6

ORANGE SHERBERT SODA

Orange, Bourbon-Barrel Aged Vanilla, Soda 8



GUEST WIFI PASSWORD: foreverhome

@trilliumbrewing



28.1

HOPPY

POCKET PIGEON

Pale Ale with Galaxy & Mosaic

**Breakfast Juice - Underripe Pineapple - Gentle*

5.4% | 16oz | 9

TREECREEPER

Pale Ale with Citra

**Papaya Skin - Rye - Declared*

5.5% | 16oz | 9

TRUCKS AND BUSES MUST EXIT LEFT

Pale Ale with Citra, Kohatu

**Overripe Mango - Stone Fruit - Crisp*

5.5% | 16oz | 9

BOAT UNDER TRAIN UNDER CAR UNDER PLANE

Pale Ale with Mosaic, Citra, Galaxy

**Mango Puree - Under Ripe Pineapple - Dynamic*

5.5% | 16oz | 9

FORT POINT

Pale Ale with Citra & Columbus

**Spruce - Zested Lemon - Balanced*

6.6% | 16oz | 10

PIER

Pale Ale with Galaxy & Citra

**Creamy Wheat - Overripe Peach - Fluffy*

6.7% | 16oz | 9

FROM THE TOP TO THE BOTTOM

IPA with Citra, Nelson Sauvin, Motueka

**Grape - Lime - Grapefruit*

7% | 16oz Can Pour

**Collaboration with Messorum Brewing*

ARNOLD ARBORETUM

IPA with Citra & Galaxy

**Apricot Nectar - Pineapple Gummy - Shifting*

7.0% | 16oz | 10

OLMSTED

IPA with Chinook, Nelson Sauvin & Galaxy

**Juicy Mango - Dried Citrus - Robust*

7.0% | 16oz | 10

HOPPY (cont.)

DDH PUBLIC GARDEN

IPA with Mosaic, Strata, Chinook

**Grapefruit Blossom - Dried Apricot - Flourishing*

7.0% | 16oz | 10

CONGRESS STREET

IPA with Galaxy

**Pineapple - Tangerine - Bursting*

7.2% | 16oz | 10

MELCHER STREET

IPA with Mosaic

**Melon - Pine - Resinous*

7.2% | 16oz | 10

DDH STILLINGS STREET

IPA DDH with Nelson Sauvin

**Lychee - White Wine - Gooseberry*

7.2% | 16oz | 10

MY NAME IS KRUSH

West Coast IPA with Krush

**Lemon Zest - Raspberry - Dry Finish*

7.2% | 16oz | 10

**Collaboration with Alvarado St Brewing*

MY NAME IS ALSO KRUSH

New England IPA with Krush

**Peach Ring - Citrus Rind - Pillow*

7.7% | 16oz | 10

**Collaboration with Alvarado St Brewing*

MATAKITAKI VALLEY

Double IPA with Nelson, Motueka

**Candied Lime - Candied Starfruit - Bouqueted*

8.5% | 10oz | 10

**Collaboration with Garage Project*

MOSAIC CUTTING TILES

Double IPA with Honey

**Candied Stone Fruit - Floral - Juicy*

8.5% | 10oz | 10

CRISP

TRILL SNAPS

Rice Lager with Calamansi

**Orange - Clean - Light*

4.5% | 16oz | 8

**Collaboration with Other Half Brewing*

THE ESSENTIAL: HATCHET

American Lager

**Warm Cracker - Red Flowers - Bitter Sweet*

4.3% | 16oz | 8

CLASSIC

LITTLE TRILLIUM

Saison

**White Pepper - Honeyed Biscuit - Summer Sipper*

4.8% | 330ml | 9 (B)

DECIDUOUS

Dunkelweizen

**Banana Bread - Fall Spice - Caramel*

5.5% | 16oz | 8

SUMMER ALE

Witbier

**Citrus Rind- Elderflower- Refreshing*

5.8% | 16oz | 8

TRILLIUM

Wild Saison

**Lemon Peel - Fresh Bread - Effervescent*

6.4% | 330ml | 9 (B)

SAISON DU ROW

Saison

**White Pepper - Hay - Crisp*

7% | 330ml | 9 (B)

**Collaboration with Row 34*

CITRA FREE RISE

Dry Hopped Saison with Citra

**Peppery - Clean - Dry*

7.3% | 16oz | 8

DROVE OF OXEN

Barleywine-Style Ale

**Creme Brulee - Black Cherry - Complex*

13.9% | 500ml | 34 (B)

ROASTY

SHELL GAME

Oyster Stout

**Light Roast Coffee - Milk Chocolate - Velvety*

5% | 16oz | 8

**Collaborated with Island Creek Oysters*

BARREL AGED KANELBULLAR

Imperial Stout

**Cinnamon Bun - Nutty - Rich*

14.4% | 500ml | 34 (B)

**Collaboration with Omnipollo*

ENDLESS VANILLA

Imperial Stout

**Sweet Cream - Malt - Selfless*

15.6% | 5oz | 13

WILD & SOUR

FATED FARMER BLUEBERRY

Barrel Fermented Wild Ale

**Mixed Berry Pie - Baking Spices - Boastful*

6.3% | 330ml | 9 (B)

BEEES

American Wild Ale

**Earthy - Raw Honey - Medium Body*

7.3% | 330ml | 9 (B)

QUEEN BEEES

American Wild Ale

**Honey - Lemon - Gentle Bitterness*

8.7% | 330ml | 11 (B)

DOUBLE BARREL CUVÉE DE TETREAUULT

American Wild Ale

**Black Currant - Blackberry Preserves - Oak*

14.9% | 750ml | 42 (B)

** Indicates Tasting Notes*

*5oz pours available for most draft, please ask server.
(B) Bottle Pour (L) Contains Lactose or Dairy Products (N) Contains Nuts*