

## HOUSE COCKTAILS

### IN BLOOM

Windrow Vodka, Hibiscus, Lemon, Rose, Soda 13

### PINEAPPLE DAIQUIRI

Wavebreak White Rum, Coconut Water, Lime, Pineapple 13

### TRILLIUM NEGRONI

Aveller Gin, Orange, Agrumi Amaro, Sweet Vermouth 14

### TRILLIUM SANGRIA

Aged Rum, Lime, JC Tetreault Orange Liqueur, Red Wine 14

### AGRUMI SPRITZ

Agrumi Amaro, Green Apple, Sparkling Wine, Lime, Soda 14

### AGAVE & ALOE

Agave, Lavender, Lime, Pineapple Aloe Water 13

### ELEANOR TEA

Trillium Spirit Line Up, Lime, Sprite, Coke 15

### ESPRESSO MARTINI

Windrow Vodka, Espresso, Demerara, Lemon 14

## HIGHBALL COCKTAILS

### DARK N' STORMY

Aged Rum, Ginger Beer, Lime 14

### MOSCOW MULE

Premium Vodka, Ginger Beer, Lime 14

## FROZEN COCKTAILS

*\*\*Served Friday Night - Sunday night*

### WATERMELON DAIQUIRI

White Rum, Watermelon, Lime, Simple Syrup 14

### SUMMERTIME

Vodka, Strawberry-Watermelon, Lime Juice, Simple Syrup 14

## WINE

### WHITE BLEND

*\*Semi-Dry - Stone Fruit - Spice*

6oz | 12

### RED BLEND

*\*Blackberry - Peppery Spice - Warm Spices*

6oz | 12

### SPARKLING

*\*Green Apple - Apricot - Semi Sweet*

6oz | 12

*\*Indicates Tasting Notes*

## HOUSE CRAFTED MOCKTAILS

### ORANGE SHERBET SODA

Orange, Bourbon-Barrel Aged Vanilla, Soda 8

### SHIRLEY, YOU CAN'T BE SERIOUS

House Grenadine, Lemon, Lime 5

### MINT SMASH

Lemon, Mint, Choice of: Bubbles or Flat 6

## NON - ALCOHOLIC

Tonic, Cola, Diet Cola, Root Beer,

Ginger Ale, Lemon-Lime 2.5

Pineapple, Apple, Cranberry 4



GUEST WIFI PASSWORD: foreverhome

@trilliumbrewing



24.1

## HOPPY

### TINY CHICKEN

Pale Ale with Galaxy, Amarillo  
*\*Bright ORange - Tropical - Crisp*  
5.6% | 16oz | 9

### VACUUM TUBES

IPA with Citra, Motueka  
*\*Citrus Oils - Light Sweetness - Medium Body*  
6.5% | 16oz | 10

### DDH FORT POINT

Pale Ale with Citra  
*\*Mango- Pineapple - Medium Body*  
6.6% | 16oz | 10

### THE RIVERWAY

IPA with Mosaic and Citra  
*\*Orange Sherbert - Meyer Lemon - Refined*  
7.0% | 16oz | 10

### HATCH SHELL

IPA with Rakau, Kohatu, Motueka, Cryo Simcoe  
*\*Stone Fruit - Light Sweetness - Medium Body*  
7.1% | 16oz | 10

### CONGRESS STREET

IPA with Galaxy  
*\*Pineapple - Tangerine - Bursting*  
7.2% | 16oz | 10

### VICINITY

Double IPA with Galaxy, Citra, Columbus  
*\*Pineapple - Mango - Medium Body*  
8% | 10oz | 10

### UPPERCASE

Double IPA with Mosaic, Galaxy, Citra, Columbus  
*\*Overripe Mango, Grapefruit Pith, Full-Bodied*  
9% | 10oz | 10

## CASK

### ENGLISH PALE ALE

*\*Orange Peel - Wet Soil - Mellow*  
4.5% | 16oz | 8

## CLASSIC

### PERMUTATION 11.07

Gose  
*\*Citrus Oils - Tart & Salty - Light Body*  
4.5% | 10oz | 8

### LITTLE TRILLIUM

Saison  
*\*White Pepper- Honeyed Biscuit - Summer Sipper*  
5.4% | 330ml | 9 (B)

### VALLEY TRITICALE

Saison  
*\*White Bubblegum - Clove - Refreshing*  
6.9% | 16oz | 8

### SAISON DU ROW

Saison  
*\*White Pepper - Hay - Crisp*  
7% | 330ml | 9 (B)  
*\*Collaborated with Row 34*

### MOSAIC FREE RISE

Dry Hopped Saison with Mosaic  
*\*White Pepper - Mango Skin - Bone-Dry*  
7.3% | 16oz | 8

### PERMUTATION 9.04

Wallonian Brown Ale  
*Dark Candi Sugar - Raisin - Tobacco*  
8.3% | 10oz | 8

### DROVE OF OXEN

Barleywine-Style Ale  
*\*Creme Brulee - Black Cherry - Complex*  
13.9% | 500ml | 34 (B)

## FRUITED

### DAILY SERVING: STRAWBERRY BLUEBERRY

Fruited Berliner Weisse  
*\*Berries - Juicy Sweet - Tart*  
4.2% | 10oz | 8

## CRISP

### PERMUTATION 11.26

Pilsner  
*\*Hoppy - Lightly Sweet - Bitter*  
4.7% | 16oz | 8

### PERMUTATION 11.04

Koelsch  
*\*Fruity - Floral - Medium Body*  
5% | 16oz | 8

### PERMUTATION 11.03

Trillium Rye Vienna Lager  
*\*Nutty - Graham Cracker - Gentle Spice*  
5.2% | 16oz | 8

## SPONTANEOUS

### HABITAT 2024: BLEND 1

Spontaneously Fermented Ale  
*\*Apricot - Light Hop - Tangy*  
6.5% | 500ml | 17 (B)

## WILD & SOUR

### RUE ANEMONE

American Wild Ale  
*\*Concord Grape - Passionfruit - White Wine*  
5.6% | 330ml | 8 (B)

### BEES

American Wild Ale  
*\*Earthy - Raw Honey - Medium Body*  
7.3% | 330ml | 9 (B)

### OENOBIER: PINOT NOIR, PINOT MEUNIER, CHARDONNAY

American Wild Ale  
*\*Vinous - Effervescent - Elegant*  
11.6% | 10oz | 11

### PERMUTATION 11.07

Gose  
*\*Citrus Rind - Coriander - Vibrant*  
4.7% | 10z | 8

## ROASTY

### COCONUT PM DAWN

Imperial Coffee Stout  
*\*Coffee Bean - Hot Chocolate - Drying*  
9% | 10oz | 9

### OH, NUTS!

Imperial Stout  
*\*Brittle - Vanilla Mousse - Heavenly*  
11.7% | 500ml | 26 (B) (L) (N)  
*\*Collaborated with Other Half*

### BARREL AGED FEED YOUR SOUL

Imperial Stout  
*\*Oak- Baker's Chocolate - Smoke*  
14.2% | 500ml | 31 (B)  
*\*Collaborated with Weathered Souls*

### BARREL AGED KANELBULLAR

Imperial Stout  
*\*Cinnamon Bun - Nutty - Rich*  
14.4% | 500ml | 34 (B)  
*\*Collaborated with Omnipollo*

### ENDLESS CACAO

Imperial Stout  
*\*Dark Fruit - Chocolate - Luscious*  
15.6% | 5oz | 13

## SELTZER

### SOAK: PASSIONFRUIT

*\*Light - Tropical Fruit - Relaxing*  
4% | 16oz | 7 (c)

## OTHER

### HARD LEMONADE

*\*Bright Lemon - Citrus - Refreshing*  
10% | 6oz | 12

\* Indicates Tasting Notes

5oz pours available for most draft, please ask server.

(B) Bottle Pour (c) Can Pour (L) Contains Lactose or Dairy Products (N) Contains Nuts