

HAPPY HOUR

Monday - Friday
3pm - 6pm
Dine in Only



Please inform your server if you are selecting a Gluten Free Option. There will be a +2 charge for gluten free modifications requiring a change in bread

TRYST SIGNATURE DISHES GLUTEN FREE VEGETARIAN VEGAN

\$5 MENU

BEER BATTERED GREEN BEANS

DESERT RIDGE SUMMER ROLLS

TILAPIA CRISPS

GF in lettuce wraps

RIB-LETS

Tossed in a Agave Chipotle Glaze

BEET SALAD

CHEESE QUESADILLA

With tomatillo sauce, pico de gallo and sour cream

BEEF SLIDERS

(2) with French fries

Exchange fries for a salad +1

KALUA PORK SLIDERS

(2) with French fries

Exchange fries for a salad +1

HUMMUS AND PITA

Choose 1: traditional, cilantro or roasted red pepper
Exchange pita for cucumbers or extra cucumbers +1.50

FALAFAL

(3) with pickled veggies and lemon Tahini sauce

SPIRITS

**\$2 OFF ALL SIGNATURE
COCKTAILS**

**\$1 OFF
DOMESTIC BOTTLE BEERS
IMPORTED BOTTLE BEER
DRAFT BEER**

HOUSE SPIRITS 5

**HOUSE WINE AND
RED SANGRIA 5**

MARTINI 5

Traditional, House Vodka or Gin



www.trystcafe.com

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DESSERTS



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TRYST SIGNATURE DISHES



GLUTEN FREE



VEGETARIAN



VEGAN

HOUSE MADE CREME BRULEE 8

TURTLE CHEESECAKE 8.50

ALL NATURAL, LOCALLY MADE GELATO 7

GRAND TETON 8.50

A favorite for chocolate lovers! Hard chocolate shell, with moist chocolate cake and chocolate mousse inside, drizzled with raspberry sauce

**ALL NATURAL, NON GMO CHOCOLATE CHUNK
OR SALTED CARAMEL COOKIE**

Served warm 4.25

ALL NATURAL, NON GMO BROWNIE 4.25

Add vanilla gelato +2.25

ESPRESSO BAR / SPECIALTY COFFEE

LATE 3.50

CAPPUCCINO 3.50

Add Flavor: Chocolate, Vanilla, Caramel, Hazelnut +.50

ESPRESSO 1.85 | **DOUBLE SHOT ESPRESSO** 3.70

HOT TEA (8 flavors) 2.95

ESPRESSO MARTINI 10

IRISH CREAM COFFEE 8

MEXICAN COFFEE WITH TEQUILA AND KALHUA 9



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