

# TRE | FANTASTICO

· ESPRESSO · WINE · ALE ·

## Warm Marinated Olives (GF) | 5

Picholine, red cerignola, niçoise, castelveltrano, citrus marinade, thyme, garlic

## Fantastico Dip Duo | 8

House-made hummus, olive tapenade, house-made flatbread

## Southwest Queso & Chips (GF) | 9

Adrianna's corn tortilla chips, roasted corn, black beans, jalapenos, cheddar cheese dip

## TRE | Board | 18

Locally cured meats, artisan cheese by **FANTASTICO** bar-deli, marinated olives, bread, apples, toasted local hazelnuts

## TRE | Tacos (GF) | 13

Three shredded chicken tacos, guacamole, Cholula aioli, coleslaw, local corn tortillas

## Sesame Glazed Salmon (GF) | 16

Oven baked salmon, sesame ginger dressing, cucumbers, house-made slaw, green oil

## Classic Beef Burger | 13

5oz Two Rivers beef patty, Cholula aioli, tomato, local organic greens  
- add cheddar 1- -add bacon 2.5- - add side salad 3 -

## Black Bean Bowl (GF) | 13

Heirloom brown rice, black beans, diced tomatoes, corn, guacamole, cilantro, crushed chips  
- add chicken 5- -add salmon 8 -

## Organic Green Salad | 12

Locally grown organic mixed salad greens, seasonal veggies, sesame ginger dressing, spiced pumpkin seeds  
- add halloumi 4- -add salmon 8 -

## Sausage in a Bun | 9

Postmark IPA sausage, Portofino pretzel bun, house-made zucchini relish, Cholula aioli

## Penne Pesto Lentil Salad | 12

Chilled, marinated cherry tomatoes, penne pasta, puy lentils, basil pesto, cherry bocconcini cheese

## SIDE PLATES

WildFire Bread & Butter 4 | Local Seasonal Vegetables 6 | Braised Greens 5

Adrianna's corn tortilla chips 4 | Hot Halloumi Cheese 6 | Organic Green Salad 5

**SEE CHALKBOARDS FOR SEASONAL FEATURES**

# BREAKFAST

Available until 2pm

## Breakfast Sandwich | 8

Poached farm-fresh egg, guacamole, aged white cheddar, local greens, peasant bun  
- Add Whole Beast sliced bacon / 2.5 -

## Bagel & Lox | 7.5

Toasted Mount Royal sesame bagel, pickled shallots, cold-smoked salmon lox  
- Just a bagel & cream cheese / 3.5 -

## Braised Greens & Poached Eggs (GF) | 9

Local braised greens, two farm-fresh eggs, orange cardamom vinaigrette  
- Add WildFire Island wheat toast 1.5 - Add Whole Beast diced bacon 2.5 - Add guacamole 2 -

## Toast & Jam | 4

Two slices local WildFire Island wheat toast, house-made jam

## Granola & Yogurt | 7

Pecans, pumpkin seeds, raisins, natural yogurt,  
local rhubarb compote, seasonal fruit

## KIDS MENU

### Kids Granola & Yogurt | 5

Just like the big kid's granola, except a bit smaller, for smaller appetites

### Kids Scrambled Eggs | 7

Two eggs, one piece WildFire Island wheat toast, house-made jam

### Kids Rice Bowl | 7

Just like the big kids version, just a bit smaller, for smaller appetites

### Kids Chicken Taco (GF) | 8

Two chicken tacos, guacamole, Cholula aioli, slaw, local corn tortillas

## HAPPY HOUR 5-6 DAILY

### Fantastico Dip Duo | 7

House-made hummus, olive tapenade,  
house-made flatbread

### Southwest Queso & Chips (GF) | 8

Adrianna's corn tortilla chips, roasted corn,  
black beans, jalapenos, cheddar cheese dip

### Local Feature Vegetables | 5

Farm-fresh, always changing, chef inspired

### Warm Marinated Olives (GF) | 4

Picholine, red cerignola, niçoise,  
castelveltrano, citrus marinade, thyme, garlic

## DESSERTS

Blackout Chocolate Cake 6 | Chocolate Mousse (GF) 4 | Feature Panna Cotta (GF) 5