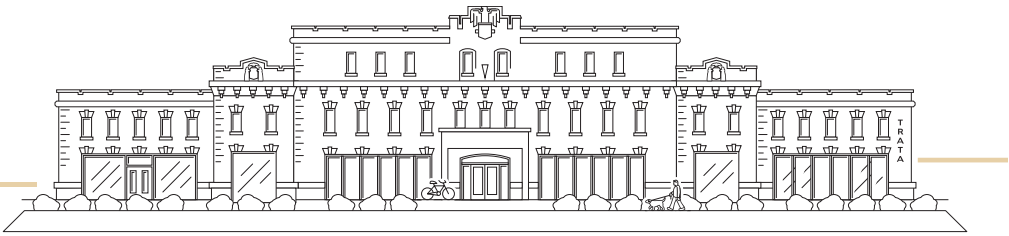
tr@ta
the restaurant at the armory



PARTY PLATTERS

SOFT PRETZELS | $35
served with honey mustard & housemade cheese sauce
serves 10-12

BUTTERMILK CHICKEN TENDERS | $42
24-hour brine, lightly breaded served with honey mustard
serves 10-12

NACHOS | $48
braised pork carnitas, cheddar-jack cheese, tomatillo salsa,
jalapeño ranch, cheese sauce, pickled jalapeños
serves 10-12

TRATA QUESADILLA | $42
confit chicken, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche
10 pieces

TEMPURA CAULIFLOWER | $32
served with sriracha aioli
serves 10-12

CAESAR SALAD | $38
romaine, parmesan cheese, garlic-black pepper croutons, white anchovy dressing
serves 10-12

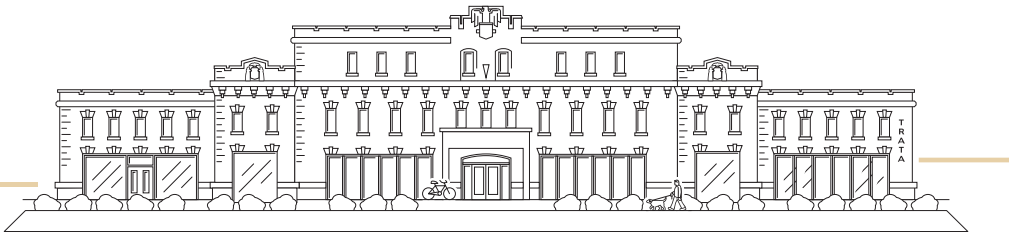
HOUSE SALAD | $32
mixed greens, tomato, cucumber, onion, carrot, white balsamic dressing
serves 10-12

FRENCH ONION GRILLED CHEESE | $36
sherry-thyme caramelized onions, havarti cheese & swiss cheeses,
VBC sourdough bread
serves 8

SHAVED BEEF FINGER SANDWICHES | $48
thinly sliced ribeye, peppers, onions, cheese sauce, ciabatta roll
serves 8

prices exclude beverage, tax & gratuity

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LIMITED DINNER MENUS

menu 1
$41 per person

family-style appetizers

SOFT PRETZELS honey mustard & cheese sauce **| TEMPURA CAULIFLOWER** sriracha aioli

choice of entree

TRATA BURGER
lettuce, tomato, american cheese, special sauce, french fries

VEGGIE BURGER
lettuce, tomato, onion, vegan roasted garlic mayo, french fries

NASHVILLE CHICKEN SANDWICH
fried chicken, brown sugar hot sauce, house pickles, roasted garlic mayo, french fries

FRENCH ONION GRILLED CHEESE
sherry-thyme caramelized onions, havarti & swiss cheeses, sourdough, french fries

CHOPPED COBB SALAD
chopped romaine, hardboiled egg, bbq bacon, cucumber, tomato,
roasted jalapeño-blue cheese

dessert

FLOURLESS CHOCOLATE TORTE

menu 2
$52 per person

first course

HOUSE SALAD mixed field greens, tomato, cucumber, carrot, onion, white balsamic vinaigrette

choice of entree

VEGGIE BURGER
lettuce, tomato, onion, vegan roasted garlic mayo, french fries

STEAK FRITES
ancho coffee rubbed strip steak, seasoned french fries, cowboy butter

SALMON
oilve oil confit potatoes, sauteed seasonal vegetables, blackened corn beurre blanc

CHICKEN MILANESE
panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot,
lemon-basil aioli, asiago cheese

VEGETARIAN PASTA
calabrian chili cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata

dessert

FLOURLESS CHOCOLATE TORTE

prices exclude beverage, tax & gratuity